



Gourmet Fried Chicken Menu

12226 RR 620 North
Austin, TX 78750

HOURS
Mon-Sat 10-6
Sun 10-3

512.918.1600

First, we take our fresh, never frozen, chicken & brine it in our in-house brine for a minimum of 24 hours. Then we lightly season the chicken & slow smoke over pecan wood until fully cooked. Next, we take the smoked chicken, dip it in buttermilk & generously cover with our flour mixture and fry until a golden brown. What you have is juicy, fried chicken like you have never had before!

Individual Meals:

2 Piece Dark—One thigh, one leg,
one biscuit or roll

1 small side \$8.99

2 Piece White—One breast, one wing,
one biscuit or roll

1 small side \$8.99

2 Piece Mixed—One breast, one thigh
or leg, one biscuit or roll

1 small side \$8.99

3 Piece Dark—Two legs, one thigh,
one biscuit or roll

1 small side \$11.99

3 Piece White—Two breasts, one wing,
one biscuit or roll

1 small side \$11.99

3 Piece Mixed—One breast, one thigh,
one leg, one biscuit or roll

1 small side \$11.99

5 Piece Wings (Full Wing)—

one biscuit or roll, 1 small side \$12.99

*Optional sauce for wings: BBQ, RANCH, HONEY MUSTARD, CAJUN CREEPER, COUNTRY GRAVY. \$4 ea.

Family Meals:

10 Piece Dark—Five thighs, five legs,
four biscuits or rolls

2 large sides \$32.99

10 Piece White—Five Breasts, five wings,
four biscuits or rolls

2 Large sides \$32.99

10 Piece Mixed—Three Breasts, three
legs, two thighs, two wings, four biscuits
or rolls

2 Large sides \$32.99

A-la-Carte:

One Breast: \$4

One Leg: \$3

One Wing: \$3

One Thigh: \$3

Small Sides:

French Fries

Cajun Potato Salad

Smothered Green

Beans

Fried Okra—add \$1.50

C&S Gumbo—add \$3

Red Beans—add \$3

Etooufee—add \$4

Large Sides:

French Fries

Cajun Potato Salad

Smothered Green

Beans

Fried Okra—add \$3

C&S Gumbo—add \$6

Red Beans—add \$6

Etooufee—add \$8

Try our Country Gravy with your chicken! 1/2 Pint—\$3 Pint—\$6