

Andy Nelson's



SOUTHERN PIT
BARBECUE



Restaurant Menu

410.527.1226

Fax **410.527.1167**

Visit our Website www.andynelsonsbbq.com

Please Visit Our Drive-Thru!

**SUNDAY
HOURS
11-6**

**DOOR DASH
+ GRUB HUB
DELIVERY**

HOURS:
Monday-Thursday 10-8
Friday & Saturday 10-9 | Sunday 11-6



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PLATTERS*

*Platters include two 5 oz. sides & cornbread

MEMPHIS STYLE RIB PLATTERS*

[Served Wet or Memphis Dry]

1/2 Slab Platter	17.24
Full Slab Platter	27.99
3 Bone Platter	10.65
Rib Samples (Just Ribs)	7.89
1/2 Rack (Just Ribs)	13.99

SMOKEHOUSE DIXIE CHICKEN PLATTERS*

1/4 Chicken Dark (leg & thigh)	8.86
1/4 Chicken White (wing & breast)	9.86
1/2 Chicken (leg, thigh, wing & breast)	13.64

All White Meat is an extra \$2.00 Charge



BBQ COMBO PLATTERS

(Includes two 5 oz. sides & cornbread)

Betty's Memphis Double
(wet or dry) 26.73

Half Slab Memphis Style Ribs -n- your choice
of ONE BBQ meats listed below

Grandpa Guy's Trifecta
(wet or dry) 34.22

Half Slab Memphis Style Ribs -n- your choice
of TWO BBQ meats listed below

BBQ MEATS:

1/4 Dixie Chicken, Pulled Pork, Beef Brisket
(add \$1), Turkey "Q", Pit Beef & Beef BBQ



DIXIE WINGS

(BBQ'd...not fried, Served with
your choice of BBQ Sauce.)

10 Piece	11.50
20 Piece	20.95
50 Piece	47.00

SA"M"WICHES

WE WEIGH OUR PORTIONS

	Regular 6 oz.	Jumbo 8oz.
Pulled Pork BBQ	7.49	9.49
Beef Brisket	8.49	10.49
Brisket Tips	8.49	10.49
Southern Pit Beef	7.49	9.49
Beef BBQ	7.49	9.49
Pulled Turkey "Q"	7.49	9.49
Yardbird - (Chicken Breast)	7.49	9.49
2 BBQ Sliders	7.49	

[YOU CHOOSE "Q". BRISKET ADD \$1.00]

Make it an Express Sandwich Meal:

Two Sides +
Fountain Drink
Add \$5.00

*Extras:

Slaw 35z, Lettuce 25z, Tomato
25z, Rolls 50z each, Cheddar
Cheese 50z, Slider Roll 29z

Allergy Restrictions:

All of Andy's food is gluten-free (with the exception of the cornbread, rolls, apple cake, stewed tomatoes, macaroni & cheese and desserts) and peanut oil free. Dixie Spice contains MSG Derived from Corn.

BBQ BY BULK (For the Big Table - Feeds 3 to 4)

Full Slab Memphis Style Ribs (Feeds 3 to 4, Served Wet or Memphis Dry)	23.99		
Dixie Chicken by the bird (8 Pcs.) (1b feeds 3 to 4, 5 lb pan feeds 15-20, 10 lb pan feeds 30-40)	14.99		
Pulled Pork BBQ	14.99	74.95	149.90
Beef BBQ	14.99	74.95	149.90
Beef Brisket	17.99	89.95	179.90
Brisket Tips	17.99	89.95	179.90
Southern Pit Beef	14.99	74.95	149.90
Pulled Turkey BBQ	14.99	74.95	149.90
Rolls 50¢ each, Slider Rolls 29¢ each	BBQ Sauce by the bottle	6.95	



GAME DAY FEAST
 1 Full Slab of Memphis-Style Ribs (Wet or Dry)
 1 Dixie Chicken (8pc)
 1 Full Pound of Pulled Pork
 2 Large (6oz.) Sides
 2 Orders of Cornbread (6pc)
 4 Rolls

All For Only \$71.93!
(Feeds 6 Hungry Fans)

Tune in for the big game and enjoy great "Q" designed for the ultimate sports fan
Call To Place Your Order Today: 410-527-1226

SHOP ON-LINE OR IN STORE!

Shirts, Sauces and More!

Ask About Our Gift Cards!



SIDES	5OZ.	8 OZ.	PINT	QUART	
Grandma's Cole Slaw	1.99	2.99	5.49	8.79	
Andy's BBQ Beans	1.99	2.99	5.49	8.79	
Redskin Potato Salad	1.99	3.49	5.49	8.79	
Collard Greens (8 oz.)	1.99	3.49	6.49	9.79	
Stewed Tomatoes	1.99	3.49	6.49	9.79	
Macaroni & Cheese	2.79	3.99	6.99	11.99	
Cornbread (1 pc.)	1.35	(3 pc.)	3.49	Kosher Pickle	1.49
BBQ Tater Wedges	3.49				

DESSERTS

Alabama Apple Cake 3.49

DRINKS

Canned Soda (Coke, Diet, Sprite)	1.50
Regular Fountain Soda	2.25
Large Fountain Soda	2.75
Sodas - Liter	3.00
Bottled Water	2.00
Sweet Tea - Gallon	7.99
Lemonade - Gallon	8.99
Cups	0.25
Ice (8 lb. bag)	2.50

OTHER ITEMS

Plastic (3 Section) Plates	0.25
Deluxe Utensil Pack & Napkin	0.25
Serving Spoon or Tong	1.00
Hot Box (Keeps Food Hot)	15.00



The Memphis Story

Our family has nearly a century old tradition of serving: "Serious Barbeque". Andy, Sr. learned his labor of love from his Dad, "Guy Nelson" – Chief Barbecue Man for Limestone County, Alabama.

In the 50's, Andy and Betty were not only attending Memphis State, raising a family and sighting the real Elvis, but they were also developing a BBQ style all their own, integrating the spiciness of Memphis BBQ with the Old Nelson Family tradition.

Andy's not famous for his championship years with the Baltimore Colts; he's famous for his hickory smoked BBQ.

Ask Andy and he'll tell you that one of the secrets is slow cooking. Our BBQ is smoked many hours over Hickory logs until it falls off the bone, then simmered in our own heirloom sauce.

So let us take you and your guests down the Ol' Mississippi with great "Q" and maybe a little Elvis (on CD that is). We recommend adding some of our Extra Fixins' to compliment your meal.



Andy Nelson, Sr.
Baltimore Colt World Champion
1958-1959



"Voted Best Barbeque" Baltimore Magazine
– Aug 2002, 2005 & 2008

"One of the Best Barbeque Restaurants in America"
National Barbeque News

Voted #1 Dry Rib Chix Category
2019 National Barbecue News

The National
Barbeque News



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