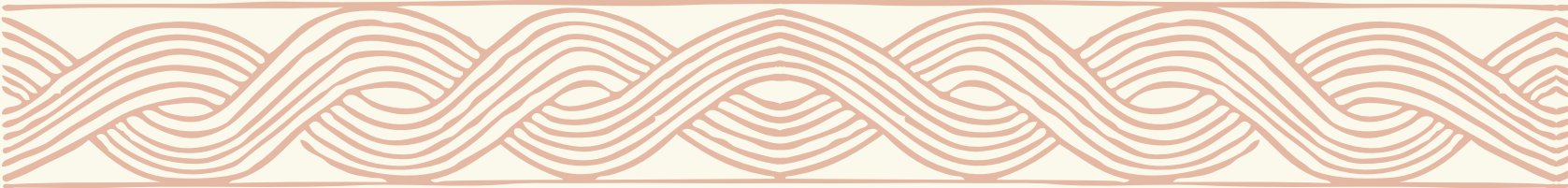


TUKLO

GRILL



BISCUITS & SAMMIES

COUNTRY SAUSAGE GRAVY AND BISCUIT \$8
Large biscuit and a generous portion of our sausage gravy
Add an egg \$3

BISCUIT BREAKFAST SANDWICH \$11
Country-style breakfast sausage patty or buttermilk fried chicken, fried broken-yolk egg, American cheese and skillet potatoes

STRAWBERRY BISCUITS \$8
Buttermilk biscuit baked with layers of fresh strawberries and sugar, served with our whipped butter and house preserves

GRIDDLE CAKES & SWEET BREAD

Served with maple syrup.

SEASONAL PANCAKES \$10
Ask your server about our seasonal offering

BUTTERMILK PANCAKES \$8
Three fluffy buttermilk pancakes and whipped butter

ON THE SIDE

All breakfast sides \$3

- ONE EGG ANY STYLE
- WHOLE HOG BREAKFAST SAUSAGE
- HONEY-BAKED HAM
- THICK-CUT SMOKED BACON
- SKILLET-FRIED POTATOES with Onions & Peppers
- TOAST Whole Wheat • White • Gluten-Free
- HANDMADE BISCUIT

FLEW THE COOP

Comes with your choice of one meat and skillet potatoes
CLASSIC AMERICAN BREAKFAST \$9
Two eggs your way and toast
Add an egg \$3

COUNTRY BENEDICT \$9
Two poached eggs, shaved ham, open-faced biscuit and country gravy

BIG BRISKET BURRITO \$11
Scrambled eggs, smoked chopped brisket, pepper jack cheese, green salsa and pico de gallo

OK OMELET \$10
Three-egg omelet, sugar-cured ham and aged cheddar

BUILD YOUR OWN OMELET \$14
Choose three fillings:
ham, bacon, sausage, brisket, peppers, onions, tomatoes, cheddar cheese, pepper jack cheese, American cheese

LIGHTER OPTIONS

YOGURT PARFAIT \$12
Greek yogurt, fresh berries and crunchy granola

OVERNIGHT OATS \$8
Oats, coconut milk, almond butter, chia seeds, fresh berries and crunchy granola

FRESH FRUIT PLATE \$11
Fruit of the moment

BEVERAGES

- SIMPLY ORANGE JUICE \$4
- SIMPLY ORANGE JUICE CARAFE \$12
- COCA-COLA PRODUCTS \$4
- 2% MILK \$3
- CHOCOLATE MILK \$3
- COFFEE \$3
- ICED TEA \$3
- HOT TEA \$3

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SNACKS TO SHARE

PIMENTO CHEESE & CHIPS \$14
Mayo, sharp cheddar, roasted peppers and house chips

DEVILED EGGS \$11
Old fashioned and freshly made

NASHVILLE HOT POPCORN CHICKEN \$12
Buttermilk marinated, crispy fried and tossed in Nashville hot sauce

SHRIMP & TANCHI \$14
Gulf shrimp sautéed in a bacon Cajun-butter sauce with slow-simmered Tanchi cheddar grits

SMOKED WINGS \$15
Ten jumbo wings, seasoned, smoked and crispy fried. Choice of Buffalo, BBQ or Nashville Hot

CAJUN GRILLED OYSTERS
HALF DOZEN \$21
ONE DOZEN \$40
Half-dozen or dozen oysters grilled and topped with cayenne-bacon butter
Weekends only

SALADS

SMOKEHOUSE CAESAR SALAD \$12
Chopped romaine lettuce and crispy buttered cornbread croutons served with creamy bacon Caesar dressing and Parmesan cheese
Add Chicken \$6, Fried Shrimp \$8 or Seared Salmon \$10

FARM SALAD \$11
Leaf lettuce and seasonal garden produce served with house buttermilk dressing

SALAD DRESSINGS:
HOUSE RANCH VINAIGRETTE
CREAMY BACON CAESAR BLUE CHEESE
SEASONAL

SURF OR TURF

Certified Angus Beef, grilled to perfection and served with one side. Subject to market pricing

DAILY BUTCHER’S CUT \$MKT
Featuring Choctaw pasture-raised beef

GRILLED PORK CHOP \$35
Thick-cut bone-in Duroc pork chop, seasoned and grilled to perfection

14OZ CENTER-CUT RIBEYE \$45
8OZ FILET \$46
10OZ TENDER SIRLOIN \$29
CRISPY CHICKEN FRIED STEAK \$18
Savory pepper gravy over crunchy breaded steak

PAN-SEARED ATLANTIC SALMON \$28
SOUTHERN FRIED CATFISH \$18
FRIED JUMBO SHRIMP \$24

ROASTED HEIRLOOM CARROTS VG \$16
Farro, creamed feta cheese and mixed greens served with maple vinaigrette

PECANWOOD-SMOKED BARBECUE

All barbecue is available as a sandwich on a Martin’s Potato Roll served with a side, or as a platter served with two sides, along with our famous sour-sweet pickles.

BRISKET
PLATTER \$22
SANDWICH \$16
Smoked low and slow for 12 hours

BABY BACK RIBS
HALF RACK \$20
FULL RACK \$32
Spiced just right with our pork rub and smoked to perfection

HOUSE SAUCES
CAROLINA ZING TEXAS PEACH OKIE SMOKIE

HANDHELDS

Served with one side.
SMOKEHOUSE BURGER \$21
8oz Choctaw ground beef patty, tender sliced house-smoked brisket, thick-cut bacon, cheddar cheese and BBQ mayo
CHAHTA TACO \$16
Traditional frybread, topped with seasoned ground beef, pinto beans, shredded lettuce, cheese, tomato and sour cream

SOUTHERN FRIED CHICKEN SANDWICH \$15
Buttermilk-marinated and crispy fried with long-cut slaw on a Martin’s Potato Roll
Choice of Original or Nashville Hot Chicken. Add Bacon \$3

CHOCTAW BIG BURGER \$18
A blend of angus, chuck and brisket Choctaw Beef with smoked bacon, veggies and cheddar cheese on a Martin’s Potato Roll

OKLAHOMA TACO \$17
Griddled johnnycake piled high with chopped brisket, slaw and cotija cheese

SIDES	
LONG-CUT SLAW	\$5
SEASONED FRIES	\$5
LOADED BAKED POTATO SALAD	\$5
SIDE SALAD	\$5
BAKED BEANS	\$5
LOW & SLOW COLLARD GREENS	\$5
MAC & CHEESE	\$6
CHEDDAR “TANCHI” GRITS	\$6
LOADED BAKED POTATO	\$6

TUKLO
— GRILL —

LUNCH & DINNER



TUKLO — GRILL —



HOT CHOCOLATE COBBLER AND ICE CREAM

Double chocolate and house ice cream

POPCORN ICE CREAM

Buttered popcorn ice cream, popcorn, caramel sauce and sea salt

HOUSE OLD-FASHIONED PIE

Ask your server about our fresh selections

STRAWBERRY BISCUIT SHORTCAKE

Strawberry buttermilk biscuit, fresh strawberries and whipped cream

PIE A LA MILKSHAKE

Pie of the day and our house ice cream blended and topped with whipped cream





TUKLO — GRILL —



KIDS MENU

Served with your choice of french fries or fruit cup.

CHICKEN TENDERS \$8

MAC AND CHEESE \$8

HOT DOG \$8

JR. CHEESEBURGER \$8

CHEESE QUESADILLA \$8

