

SHARFABLE SNACKS

Loaded Potato Skins

Hand cut potato skins seasoned and loaded up with pork, shredded cheese, and sour cream on the side

sub beef for \$.79

\$6.99

\$.79

Cheddar Cheese Bites

Loaded basket full of crispy cheddar cheese bites served with ranch dipping sauce



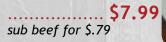
Cherry Smoked Chicken Wings

10 Jumbo chicken wings, slow smoked and glazed with our Cherry BBQ sauce

..... \$10.99

Loaded Pub Chip Nachos

Thick cut pub chips loaded with smoked pulled pork and smothered in nacho cheese and BBQ



Onion Petals

Generous basket of crisp onion petals served with our signature Baylee's sauce

Fried Portabella Mushrooms

Large, fresh cut Portabella, fried in our house breading and served with Baylee's sauce

\$6.99

S6.99*

LUNCH & SALADS

Terrific Tater

Fresh baked potato loaded with cherry smoked pulled pork and topped with shredded cheese and sour cream on the side



add beef, rib meat, pulled chicken, or turkey for \$.99

Half Pork Steak

1½" center cut pork steak, slow smoked and cut in half, served with one side dish and Texas toast

......\$7.99

Three Rib Dinner

Three cherry smoked baby back ribs, served with one side dish and Texas toast \$7.99

1/4 Smoked Chicken

Your choice of chicken thigh or breast, freshly smoked with cherry wood, served with one side dish and Texas toast \$6.99

Parmesan House Salad

Blended Romaine and Iceberg lettuce tossed in olive oil and spices combined with red onions, cherry tomatoes, and Parmesan cheese

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Spring Strawberry Salad

Spinach salad blend tossed in our house-made Cherry Poppy seed Vinaigrette, topped with fresh sliced strawberries and candied pecans.

^{*}Add turkey, pork, beef, pulled chicken, shrimp or rib meat for \$.99

SANDWICHES

All sandwiches are served on your choice of Toasted Bun, Texas toast, or Hoagie and with your choice of one side dish. Lettuce, Tomatoes, Pickles, or Cole Slaw can be added to any sandwich upon request. Add a slice of American or Swiss cheese, Nacho cheese, or Bacon to any sandwich for 79¢

Catfish or Fried Chicken Sandwich

Two strips, fried to perfection, on your choice of bun served with our Baylee's sauce

Sliced Turkey or Grilled Chicken Sandwich

Slow smoked turkey breast or boneless charbroiled chicken breast on your choice of bun

LEMONADE



BBQ Bacon Cheese Burger Angus beef patty topped with cherry BBQ, onion petals, nacho cheese, and bacon

\$9.99

Regular Cheese Burger \$8.99

Jumbo Pulled Pork Sandwich

Our classic, a generous portion of smoked pulled pork, piled high on the bun of your choice

sub beef for \$.79

Pork Steak Sandwich

Half of our Texas sized pork steak on a bun of your choice - all sauced up and ready to go

Ribeye or Prime Rib Sandwich

Thinly sliced beef steak topped with grilled onions, Swiss cheese, on a bun of your choice

.....\$10.99



LOCAL FAVORITES

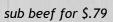


Baylee Jo's Big BBQ Tater

ICED TEA

Our signature twice baked potato piled high with pulled pork, shredded cheese, bacon bits, and nacho cheese. Served with butter and sour cream on the side

SOBE



DINNERS



All dinners are served with two side dishes and Texas toast.

Turkey Dinner Juicy, slow smoked turkey breast sliced and grilled to perfection \$12.99

Shrimp Dinner
10 large jumbo shrimp available fried or grilled

......\$12.99

Fried Fish or Chicken Dinner Four pieces of crispy fish or chicken strips \$11.99

Split Chicken Dinner Juicy, slow cherry smoked chicken breast, leg, and thigh \$10.99



\$10.99



Pork or Beef Dinner

Your choice of juicy pulled pork or roast beef

COMBINIATION DININERS

All dinners served with your choice of two side dishes and Texas toast.



- Fried Fish Jumbo Grilled Shrimp
- Pulled Pork Thick Cut Pork Steak
- 🍒 Popcorn Shrimp 🦳 Jumbo Fried Shrimp
- Sliced Roast Beef Roasted Turkey
- Fried Chicken Strips Baby Back Ribs
- Smoked Chicken Quarters

SAVAILABLE AS AN ALL YOU CAN EAT PLATTER





All steaks are USDA grade beef, seasoned and grilled to your specifications, served with two side dishes and Texas toast.



12oz, Slow Smoked Prime Rib

Slow smoked daily over cherry wood with a juicy pink center, served with horseradish butter (only available on Friday and Saturday)

Texas Style Pork Steak

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11/2" center cut pork steak, slow smoked - so tender it cuts with a fork!





Fresh Hand Cut 12oz. Ribeye Cut in house fresh daily, seared to perfection and cooked to your desired doneness

.... \$16.99

8oz. KC Strip Steak

Tender, lean strip steak seared to perfection and cooked to your desired doneness



CRAB LEGS

Crab Leg Dinner 2 clusters of delicious jumbo crab legs, served with your choice of two sides, butter, and Texas toast S29.99



SERVED ALL DAY EVERYDAY

Crab Leg Bucket 4 clusters of delicious jumbo crab legs, served with butter, Texas toast, and your choice of two sides\$38.99

MOUTH WATERING RIE



St. Louis Style Baby Back Ribs Seasoned with our signature blend of spices and slow smoked over cherry wood for hours. Served with two homestyle sides and Texas toast

Full Rack \$19.99 Half Rack \$14.99

Homestyle Stele Distes

Crispy French Fries **BBO Cornbread** Baked Potato **Baked Beans** Potato Salad Green Beans **Spiral Potato Fries** Roasted Potatoes **Cole Slaw** Fried Corn on Cob Apple Sauce Pub Chips Fried Okra

Premium Side Dishes for an additional 99¢

Side Salad Loaded BBQ Cornbread

Onion Petals

Cheddar Cheese Bites Loaded Fries

Portobello Mushrooms Loaded Baked Potato

The Sweet Story



The Chocolate Chess Pie is a southern classic. Its fudgy chocolate center has a sugar crusted finish and topped with a homemade whip cream cloud.

Sugar Magnolia Cheesecake has everything delightful. Secrets and vanilla are baked on a hand pressed graham cracker crust. Choices of homemade caramel, strawberry glaze, or chocolate if desired.



Seasons change and so do cravings. Baylee Jo's will offer treats that change like Missouri weather. It's a special surprise, you'll just have to stop by to check it out. If it's not what you're in the mood for just wait a bit and like the weather in Missouri, it will change quickly.



the Baker's Story

My name is Brandi Pyatt, I was born and raised in the hills and hollers of Missouri. I come from sailors, cowboys, carpenters, hillbillies, and influential, faith instilled ladies. My tree of kitchen knowledge comes from my #1 Mother, Ginny, Grandma, Hattie Mae, Mary Evelyn, Grandma Zinc, Mindy, Marsha, Paula, 6 crazy Village sisters and their mothers, and the critique of my daughter, Ricki. My hope is to hear a hum of "yum!" Just call me "Pyatt"

CATERING



Your choice of: two cherry smoked meats two homestyle side dishes signature salad and dinner rolls AS LOW AS \$14.50 per person

BAR SERVICES ALSO AVAILABLE!