



Scan
for
Specials

SNACKS

CHIPS & DIPS

Fire roasted house salsa 6 ● Street Corn Queso 11 ● Guacamole 12

BACKYARD WINGS

Dry rub + smoked + roasted + grilled + KDG Buffalo wing sauce + ranch 14

CHEESE STEAK ROLLS

Shaved ribeye steak + cheese + caramelized onions + wonton wrapped fried golden + KDG ranch. KDG red sauce available upon request 11

MOLE TOSTONES

House fried plantains + chef’s signature mole sauce + chimichurri + Pico de Gallo + hot honey 11

CALAMARI

Crispy fried with charred scallion salsa+ Aji Amarillo Aioli 16

TUNA NACHOS

Blackened tuna bites served over a heap of tortilla chips + lime crema + pickled onions + jalapeno queso + pineapple salsa. Sub chicken or steak* **UNA PERSONA** 14
Y’ALL 22

SOUTH SAMPLER 25

The ultimate combo of wings + cheese steak rolls with choice of guacamole ● street corn queso ● house salsa + chips

DIPS SAMPLER 20

The ultimate comb of guacamole ● street corn queso ● house salsa + chips

SALADS

ADD PROTEIN TO ANY SALAD
FRIED CHICKEN 6 ● SHRIMP 10 ● LUNCH CATCH 11 ● STEAK* 13 ● CALAMARI 13 ● CRAB CAKE MKT

SOUTH HOUSE

House greens + avocado + tomatoes + cucumbers + carrots + Jack cheese + lime-cilantro dressing. 11

SOUTHERN FRIED

A KDG classic with cucumbers + tomatoes + carrots + corn + bacon + potato sticks + Buttermilk Garlic Ranch dressing + our signature Southern Fried Chicken 18

THE 7 SEAZAR

Mixed greens + black beans + fresh Pico de Gallo + Lime Seazar dressing + sweet pickled jalapenos + plantains + cotija 15

TACOS + QUESADILLAS

2 TACOS OR LARGE QUESADILLA. SERVED WITH HOUSE MADE CHIPS + SALSA

ADD BLACK BEANS + RICE 3

FRESH CATCH FISH TACOS MKT

Fish of the day served with shredded cabbage + Pico de Gallo + Cotija + lime crema

CARNE ASADA TACOS* 18

Southwest spiced flank steak + pickled red onions + Aji Amarillo Aioli + guacamole + Cotija

VEGGIE TACOS 12

Sauteed citrus hearts of palm + shredded cabbage + black bean + Salsa Criolla + Chipotle lime crema

PORK BELLY AL PASTOR 16

Marinated pork belly + shredded cabbage + roasted pineapple salsa + cilantro + onions

MAKE ANY TACO OR TUNA BITES A BOWL WITH RICE + BLACK BEANS

HANDHELDS + BIG PLATES

ROYALE W/ CHEESE* 13

Classic cheeseburger with mustard mayo + choice of cheese- American Cheddar Jack Gouda + all the trimmings

SOUTH QUESO BURGER 15

Topped with house queso + Pico de Gallo + crispy fried pickled red onions

BLACKENED CHICKEN SANDWICH 15

Bacon jam + gouda + root beer bbq + crispy fried onions

CRAB CAKE SANDWICH MKT

Seared fresh made crab cake +KDG tartar + all the trimmings

SOLFUL SHRIMP PASTA 28

Sauteed shrimp over bucatini pasta + fire roasted tomato cream sauce + sauteed peppers + onions + house made chimichurri

SUB CHICKEN NO FEE SUB STEAK* + 8 SUB CRAB CAKE MKT

DOWN SOUTH DIRTY BIRD 24

Blackened bbq’d chicken breast + smoked tomato chorizo pilaf

*SOME ITEMS CONTAIN INGREDIENTS THAT MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



DESSERTS

KEY LIME PIE	A KDG classic! The real thing with Nilla wafer crust and strawberry sauce.	9
POTE DE CREME	A decadent vanilla custard with specialty toppings of chef’s choice	6
BUMBU PLANTAIN BREAD PUDDING	Chef Seth’s signature bread pudding with sweet plantains + Bumbu rum glaze	9
CHEF’S CHOCOLATE CHOICE	So many great chocolate recipes... nobody puts chef in a corner! Check on this week’s delicious choice	

KIDS

BEVERAGES

SERVED WITH FRIES / TORTILLA CHIPS + SOFT DRINK OR ICED TEA

SMASHBURGER ● CHICKEN TENDER ● CHEESE QUESADILLA ● BEEF TACO

7

FOUNTAIN: COKE DIET COKE COKE ZERO CHERRY COKE SRITE MR. PIBB POWERADE
FRESH: KDG COCONUT LIMEADE COFFEE SWEET / UNSWEET TEA HOT TEA
BOTTLE: CRAFT ROOTBEER MEXI COKE FEVER TREE GINGER ALE SARATOGA STILL + SPARKLING WATER

BEER LIST

- MILLER LITE- 4.2% AMERICAN STYLE PILSNER - MILWAUKEE, WI
- ANHEUSER-BUSCH – 4.2%-BUD LIGHT AMERICAN LAGER- ST. LOUIS, MO
- ANHEUSER-BUSCH – 4.2%- MICHELOB ULTRA AMERICAN LAGER- ST. LOUIS
- STELLA ARTOIS - 4.8% BELGIAN PILSNER - BELGIUM
- CAROLINA BREWERY -4.5%- COSTERO- MEXICAN LAGER - CHAPEL HILL NC
- CORONA -4.6% MEXICAN LAGER - MEXICO
- RED STRIPE-4.7% JAMAICAN LAGER - JAMAICA
- CAROLINA BREWERY -4.5%- SKY BLUE- GERMAN KOLSCH - CHAPEL HILL NC
- NODA BREWING - CAROLINA QUENCHER- 5.2% FRUITED WHEAT BEER - NC
- BROOMTAIL BREWING-5.2% PALE ALE 910 - OBX
- DOGFISH HEAD BREWING-4% SLIGHTLY MIGHTY SESSION IPA - DE
- WICKED WEED BREWING – 7.3%- PERNICIOUS IPA- COAST IPA - ASHEVILLE NC
- SIERRA NEVADA-6.7% - HAZY LITTLE THING IPA - CHICO CA- MILLS RIVER NC
- RED OAK BREWERY- AMBER LAGER 5.0% - WHITSETT NC
- PISGAH BREWING-5.9% TURTLEBACK BROWN ALE - BLACK MOUNTAIN, NC
- DUCLAW BREWING CO- 6.2% SB JESUS CHOCOLATE PB PORTER - EWING NJ

OBX BEERS

We proudly serve local beers from:
Swells’a Brewing (Kill Devil Hills)
1718 Brewery (Ocracoke)

NA BEER ± DRINKS

What to drink when you’re not drinking
Best Day Brewing - Seasonal + Rotating
Seedlip Non-Alcoholic Spirits

CIDERS ± SELTZERS

Potter’s Craft Cider - Rotating
Seasonal + Rotating Seltzers

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