



Thanks for being here!


In the spirit of Grandma Lue, we're not only committed to treating every guest with her inspired hospitality, we're dedicated to enriching the lives of our team members and the communities we serve. So sit back, grab some napkins and get ready to enjoy our take on all the Southern barbecue flavors you crave.

SNACKS




BETTER THAN DAD'S DEVEILED EGGS

Comes with Luella's pickled garden veggies: 7.00 per half dz, 13.75 per dz  


LUELLA'S BRUNSWICK STEW

Springer Mountain Farms chicken, corn, butter beans, potatoes, and tomatoes: 6.50 per bowl, 14.95 per qt 

DRY-RUBBED SWEET POTATO CHIPS

NC sweet potatoes sliced & cooked daily with beer cheese sauce: 6.50
Dress it up with BBQ mayo, pickles red onion, Lue's pickled jalapeños, and your choice of pork, chicken, brisket, or tempeh: 2.00   

LUELLA'S SMOKED WINGS

Award-winning wings! Tell us how many you're craving and we'll make it happen. Served with ancho ranch or black pepper blue cheese dressing: 2.25 each, 20 wings for 41.25 

Wing options: Naked, Lue's Dry Rub, Sweet Love (Mild), Hot Mama (med.), Ring of Fire (hot)

SOFT DRINKS

LUELLA'S SPECIALTY TEA

Spent citrus and ginger syrup: 4.75

SWEET TEA 2.50 per glass, 7.45 per gallon for carry out

UNSWEET TEA 2.50 per glass, 7.45 per gallon for carry out

ARNOLD PALMER 2.95

PINK LEMONADE 2.75

FOUNTAIN SODAS Coke, Diet Coke, Coke Zero, Sprite, Fanta Orange, Mello Yello, Dr. Pepper, Ginger Ale: 2.50

CANNED SODAS Cheerwine and Cheerwine Zero: 3.25

MILK 2.50

APPLE JUICE 4.00

SPECIALTY COCKTAILS

Be sure to scan our QR code to see our classic happy hour cocktails too.

CHEERWINE OLD FASHIONED: A Southern take on the classic Jack Daniels, Cheerwine syrup, mole bitters: 12.00

SOUTHERN SLING: Sweet & easy - Chemist gin, Benedictine, Cheerwine syrup, Angostura bitters, soda: 14.00

SPICY PALOMA: Smokey & hot - Los Vecinos Mezcal, Ancho Reyes, fresh grapefruit, fresh lime, agave simple syrup, soda: 14.00

GIN BUCK: Chemist navy strength gin, spent citrus & ginger syrup, fresh lemon, soda water: 14.00

FRENCH BROAD 75: Barrel rested Chemist gin, cognac, Hoodoo Chicory, fresh lemon, Peychauds, prosecco: 15.00

DAIQUIRI RIFF: Luella's at the beach - Appleton rum, pineapple & rosemary shrub, amaretto, fresh lime: 12.00

BLOODY MARY: Hair of the dog - Chemist vodka, house bloody mix: 10.00

SMOKED PINEAPPLE MARGARITA: BBQ Style - Espolon tequila silver, triple sec, smoked pineapple, fresh lime, agave simple syrup: 12.00

NA SPRITZ: Refreshing without the buzz - pineapple & rosemary shrub, Lyres spirit, fresh lime, soda: 8.00

DRAFT BEERS

These drafts are year round - be sure to scan the QR code to see our rotating drafts.

LUELLA'S LAGER (5% ABV) 5.00

NEW BELGIUM MOUNTAIN TIME LAGER (4.4% ABV) 6.00

BOOJUM WHITE RABBIT WITBIER (5% ABV) 7.00

FOOTHILLS TORCH PILSNER (5.3% ABV) 7.00

HIGHLAND GAELIC ALE (5.5% ABV) 7.50

HI-WIRE LO PITCH HAZY IPA (5.5% ABV) 7.50

SIERRA NEVADA PALE ALE (5.6% ABV) 7.00

NOBLE VILLAGE TART CHERRY CIDER 120Z (6.4% ABV) 7.50

ABC PERFECT DAY IPA (6.5% ABV) 7.00

CANNED BEERS

SIERRA NEVADA TRAIL PASS IPA NA (0.5% ABV) 6.00

BUD LIGHT (4.2% ABV) 4.50

MILLER LIGHT (4.2% ABV) 4.50

MODELO ESPECIAL (4.4% ABV) 6.00

MILLER HIGH LIFE PONY 70Z (4.6% ABV) 3.50

WINES

CARRA COVIELLO PROSECCO 12.00 per glass, 46.00 per bottle

FOSSIL POINT CHARDONNAY 13.00 per glass, 49.50 per bottle

J DUSI MODEL M RED BLEND 12.00 per glass, 46.00 per bottle



BEVERAGE SPECIALS

Every hour is happy hour at Luella's. Scan here to see our happy hour specials and seasonal draft rotators.



SANDWICHES

Add as many sides as you like for 3.00 each.

PULLED CHICKEN

Springer Mountain Farms chicken, light and dark meat combined in Sweet Pisgah sauce: 7.25

CHOPPED PORK BBQ

An Eastern North Carolina tradition with a touch of vinegar sauce and slaw: 8.00

SMILING HARA BBQ TEMPEH

Locally produced, family-owned premium plant-based protein: 8.75 (V) (NC)

SLICED BRISKET

Chile-rubbed and smoked to perfection, sliced to order: 11.75

BURNT ENDS BRISKET

a.k.a. Brisket Candy, topped with horseradish cream sauce and crispy fried onions: 10.75

FRIED CHICKEN

Hand-breaded Springer Mountain Farms breast, Lusty Mustard mayo, lettuce and pickles: 9.75

FROM THE BLOCK

Add as many sides as you like for 3.00 each.

PULLED CHICKEN

Springer Mountain Farms smoked chicken, light and dark meat combined in Sweet Pisgah sauce:

9.50 per plate, 16.00 per lb (GS)

CHOPPED PORK BBQ

An Eastern North Carolina tradition with a touch of vinegar sauce and slaw: 10.50 per plate, 16.00 per lb (GS)

SMILING HARA BBQ TEMPEH

Locally produced, family-owned premium plant-based protein: 13.00 per plate, 21.75 per lb (GF) (V) (NC)

SLICED BRISKET

Chile-rubbed and smoked to perfection, sliced to order: 18.95 per plate, 29.95 per lb (GS)

SMOKED WINGS TRAY

Eight wings, and choice of ancho ranch or black pepper blue cheese dressing: 15.75 (GF)

ST. LOUIS CUT PORK RIBS

Half-rack dry-rubbed ribs: 16.50 (GS)
Full-rack dry-rubbed ribs: 28.95 (GS)

BYOT - BUILD YOUR OWN TRAY

Try two, three or more different meats
Pork or chicken 5 oz.: 5.25 (GS)
Brisket or ribs 5 oz.: 10.25 (GS)
Tempeh or wings 5 oz.: 6.75 (GF)



BOWLS

Add as many sides as you like for 3.00 each.

MAC 'N CHEESE MIXOLOGY 12.25

Going out West - Brisket burnt ends, tomato, green onion (NC)

Fly North - two smoked wings, blue cheese, Hot Mama wing sauce (NC)

Just Like Home - Chopped pork, collards, crispy fried sweet potato (NC)

BRUNSWICK STEW

Springer Mountain Farms chicken, corn, butter beans, potatoes, and tomatoes: 10.00 per bowl, 14.95 per qt (GS)

BBQ BAKED POTATOES

Straight Up: Butter, sour cream, green onion: 7.00 (GS)

Buncombe: Butter, green onion, pulled chicken, bacon, beer cheese sauce, tomato: 10.25 (NC)

Carolina: Butter, chopped pork, vinegar slaw, Lusty Mustard Sauce: 10.75 (GS) (NC)

Texas: Butter, green onion, chopped brisket, bacon, beer cheese sauce, Lue's pickled jalapeño: 12.50 (NC)

LUELLA'S COBB SALAD

Mixed greens, tomato, chopped egg, avocado, blue cheese crumbles, fried okra, and pickled red onion offered with your choice of smoked chicken breast, fried chicken, pork, brisket or BBQ tempeh and choice of ancho ranch, black pepper blue cheese, or smoked tomato vinaigrette: 16.75

The WHOLE MEAL!

Includes 3 sides (1 pint each), 4 buns, a dozen hush puppies, and your choice of sauce.

BBQ FAMILY PACK

2 lbs chopped pork or pulled chicken: 52.50

VEGGIE FAMILY PACK

2 lbs Smiling Hara BBQ tempeh: 65.00 (NC) (V)

BIG BOY'S BLUE RIBBON BBQ SAMPLER

Half-pound each of pork, chicken, chopped brisket, and a half rack of ribs: 69.50

THE KIDS MENU

Add as many sides as you'd like for 3.00 each.

MAC 'N CHEESE

Scratch-made the Luella's way: 6.75 (NC) (V)

Add chopped pork or pulled chicken: 1.75

Add burnt ends or fried chicken: 2.75

WING TRAY: 6.25 (GF)

BRUNSWICK STEW: 4.25 (GS)

SMILING HARA BBQ TEMPEH: 6.25 (GF) (V) (NC)

BBQ PORK OR BBQ CHICKEN: 4.75 (GS)

DESSERTS

SCRATCH-MADE BANANA PUDDING

The real deal, made with a vanilla bean custard and Nilla wafers: 4.50 per portion, 17.00 per qt

CARAMEL APPLE CRISP

Henderson Co. apples, oatmeal crumb, caramel sauce, fresh whipped cream: 6.25 per portion, 23.75 per qt



FOOD SPECIALS

Scan here to learn more about our rotating daily food specials.

SIDES

All sides are 3.00 each, 7.75 for a pint, and 14.95 for a quart

BRUNSWICK STEW (GS)	DRY-RUBBED SWEET POTATO CHIPS (GF)	SPICY VINEGAR SLAW (GS) (V)	ORIGINAL POTATO SALAD (GS) (V)
LOW 'N SLOW GREEN BEANS (GS) (V)	MAC 'N HOOP CHEESE (V) (NC)	FRENCH FRIES (GF) (V)	DEVILED EGGS (3) (GS) (V)
COLLARD GREENS (GS)	LUELLA'S HOUSE PICKLES (GS) (V) (NC)	CALICO BAKED BEANS (GS) (V)	FRIED OKRA (V)



Proudly serving Farm to Home Milk products.
Fresh local goodness is on the way.



(GS) Gluten Safe (GF) Gluten-free ingredients but may share a fryer with items that are not gluten-free.
(NC) Made in N.C. (V) Vegetarian (V) Vegetarian ingredients but may share a fryer with items that are not vegetarian.