

# Black Drum Brewing

9750 Queensway Blvd · +18432828080 · Updated: Jan 14, 2026

[View online menu](#)



## MAIN 8

|                                                  |                |
|--------------------------------------------------|----------------|
| <b>Pulled Chicken Sliders</b>                    | <b>\$11.00</b> |
| With Choice of Side: Fries, Fresh Fruit, or Slaw |                |
| <b>Pulled Pork Sliders</b>                       | <b>\$11.00</b> |
| With Choice of Side: Fries, Fresh Fruit, or Slaw |                |
| <b>Chicken Tenders</b>                           | <b>\$14.00</b> |
| With Choice of Side: Fries, Fresh Fruit, or Slaw |                |
| <b>Caesar Salad</b>                              | <b>\$10.00</b> |
| <b>Cheeseburger Sliders</b>                      | <b>\$12.00</b> |
| With Choice of Side: Fries, Fresh Fruit, or Slaw |                |
| <b>Grilled Veggie Sliders</b>                    | <b>\$11.00</b> |
| With Choice of Side: Fries, Fresh Fruit, or Slaw |                |
| <b>Macaroni &amp; Cheese</b>                     | <b>\$11.00</b> |
| With Choice of Side: Fries, Fresh Fruit, or Slaw |                |
| <b>Garden Salad</b>                              | <b>\$8.00</b>  |

## COCKTAILS 10

### LOW COUNTRY LEMONADE

twelve 33 distillery Carolina peach vodka, peach puree, lemonade, mint

### CAROLINA PEACH TEA

twelve 33 peach vodka, peach liqueur, tea

### PIER PRESSURE

los sunday jalapeno tequila, lime juice, vanilla liqueur, hibiscus orange syrup, orange liqueur

### MYRTLE MOJITO

twelve 33 distillery crusader spiced rum, mint, lime juice, vanilla liqueur, agave syrup, club soda

### MORNING JOE MARTINI

low country chocolate espresso vodka, kahlua, house made cold brew, agave syrup, coffee beans

### BLOOD ORANGE OLD FASHIONED

bend & steal bourbon, blood orange liqueur, simple syrup, orange bitters, aromatic bitters

BLACKBERRY MULE

southern star double rye, blackberry syrup, ginger beer

MANHATTAN

twelve 33 big six straight bourbon whiskey, sweet vermouth, angostura bitters

KENTUCKY MULE

makers mark Kentucky straight bourbon whiskey, lime juice, ginger beer

WHISKEY SOUR

jack daniels, simple syrup, lemon juice

BOURBON 14

|                        |         |
|------------------------|---------|
| Angels Envy            | \$20.00 |
| Basil Hayden           | \$18.00 |
| Buffalo Trace          | \$12.00 |
| Bulleit                | \$16.00 |
| Bulleit Rye            | \$16.00 |
| Eagle Rare             | \$15.00 |
| Elijah Craig           | \$14.00 |
| Four Roses Small Batch | \$15.00 |
| Knob Creek             | \$18.00 |
| Larceny                | \$14.00 |
| Makers Mark            | \$13.00 |
| Michter's              | \$16.00 |
| Sazerac Rye            | \$16.00 |
| Woodford Reserve       | \$16.00 |

LOCAL: TWELVE 33 DISTILLERY 6

|                                  |         |
|----------------------------------|---------|
| Big Six Straight Bourbon Whiskey | \$14.00 |
| Big Six Double Oak Bourbon       | \$19.00 |
| Big Six Amburana Bourbon         | \$20.00 |
| Big Six Oloroso Bourbon          | \$24.00 |
| Doc Scofflaw 107 Bourbon Whiskey | \$18.00 |

Restitution Rye Whiskey

\$16.00

PREMIUM BOURBON 4

Booker's

\$46.00

Blanton's Gold

\$75.00

Legent Straight Yamazaki Cask Finish Blend 114

\$80.00

Jefferson's Straight Bourbon Reserve Twin Oaks Barrel

\$40.00

WHISKEY 3

Crown Royal

\$10.00

Jack Daniels

\$10.00

Jameson

\$10.00

SCOTCH 5

Dewars

\$10.00

Glenlivet 12yr

\$14.00

Johnnie Walker Black

\$12.00

Johnnie Walker Blue

\$70.00

Macallan 12yr

\$22.00

SHAREABLES 6

HOUSEMADE & SMOKED WINGS

AVAILABLE OPTIONS

24-hour secret brine, green hickory & white oak smoked. make it a platter with two sides +7.50

8 wings: \$18.00

12 wings: \$24.00

24 wings: \$46.00

36 wings: \$67.00

BAVARIAN-STYLE PRETZEL

\$15.00

your choice of everything, plain or kosher salted with Black Drum beer cheese & ipa mustard (v)

PITMASTER POUTINE

\$22.00

chopped beef brisket, spice-battered fries topped with melted white cheddar curds & smoked tallow gravy (gf)

HUSH PUPPIES

\$11.00

cornmeal pups with whipped local honey butter (v)

BOURBON BACON SHRIMP SKEWERS

\$18.00

housemade bourbon pork belly, Carolina jumbo shrimp, bourbon glaze (gf)

|                                                                                   |                |
|-----------------------------------------------------------------------------------|----------------|
| <b>BRICK OVEN SEAFOOD DIP</b>                                                     | <b>\$18.00</b> |
| shrimp, blue crab, salmon & white fish with fresh-baked parmesan herb pizza bread |                |

FRESH GREEN SALADS 3

|                                                                                                                                       |                |
|---------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>CAROLINA COBB</b>                                                                                                                  | <b>\$20.00</b> |
| pork belly lardons, avocado, heirloom cherry tomatoes, blackened boiled egg, chives, gorgonzola, field greens & buttermilk ranch (gf) |                |

|                                                                                                                          |                          |
|--------------------------------------------------------------------------------------------------------------------------|--------------------------|
| <b>SOUTHERN CAESAR</b>                                                                                                   | <b>AVAILABLE OPTIONS</b> |
| jalapeno cornbread croutons, shaved parmesan, fresh cracked pepper and romaine tossed with smoke & spice caesar dressing | full: \$18.00            |
|                                                                                                                          | half: \$12.00            |

|                                                                                                                                                         |                |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>BUTCHER'S WIFE</b>                                                                                                                                   | <b>\$19.00</b> |
| strawberries, blueberries, carrots, razor red cabbage, spiced almonds, shaved parmesan, baby spinach, iceberg & sweet Georgia onion vinaigrette (v) gf) |                |

HOUSE SMOKED MEATS 5

|                                                |                          |
|------------------------------------------------|--------------------------|
| <b>SMOKEHOUSE RACK OF RIBS</b>                 | <b>AVAILABLE OPTIONS</b> |
| two and a half pound St. Louis-cut, dry rubbed | full rack: \$46.00       |
|                                                | half rack: \$28.00       |

|                                      |                |
|--------------------------------------|----------------|
| <b>CAROLINA PULLED PORK</b>          | <b>\$19.00</b> |
| half-pound slow-smoked pork shoulder |                |

|                                                        |                |
|--------------------------------------------------------|----------------|
| <b>BEEF BRISKET</b>                                    | <b>\$28.00</b> |
| half-pound of dry-rubbed, smoked & sliced beef brisket |                |

|                                                                           |                |
|---------------------------------------------------------------------------|----------------|
| <b>CAROLINA GOLD CHICKEN</b>                                              | <b>\$19.00</b> |
| dry-rubbed, smoked, and pulled chicken, finished with Carolina gold sauce |                |

|                                                                                                                                                                                                 |                          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| <b>SMOKED BY THE SEA</b>                                                                                                                                                                        | <b>AVAILABLE OPTIONS</b> |
| chopped beef brisket, Carolina pulled pork, smoked wings, dry-rubbed smokehouse ribs, bbq pork rinds, comeback sauce, housemade ipa mustard, sweet rolls & housemade pickles with all ten sides | full board: \$145.00     |
|                                                                                                                                                                                                 | half board: \$85.00      |

BRICK OVEN PIZZA 6

|                                                                                                                      |                |
|----------------------------------------------------------------------------------------------------------------------|----------------|
| <b>HONEYSUCKLE</b>                                                                                                   | <b>\$19.00</b> |
| classic white sauce with mozzarella, aged parmesan, provolone, smoked gouda, dried herbs & truffle honey drizzle (v) |                |

|                                                                                                          |                |
|----------------------------------------------------------------------------------------------------------|----------------|
| <b>BUTCHER'S SMOKEHOUSE PIZZA</b>                                                                        | <b>\$21.00</b> |
| pulled pork, smoked brisket, big red bbq sauce, smoked gouda, mozzarella, pickled red onions & jalapenos |                |

|                                                                                                                                |                |
|--------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>CUP &amp; CHAR PEPPERONI</b>                                                                                                | <b>\$18.00</b> |
| old-world pepperoni, san marzano tomato sauce, mozzarella, provolone, herb & parmesan butter crust. add housemade hot honey +2 |                |

|                                                                                                               |                |
|---------------------------------------------------------------------------------------------------------------|----------------|
| <b>BUFFALO REAPER PIZZA</b>                                                                                   | <b>\$19.00</b> |
| grilled chicken, crumbled gorgonzola, provolone, celery heart chiff, buttermilk ranch & baby reaper hot sauce |                |

|                                                                                                             |                |
|-------------------------------------------------------------------------------------------------------------|----------------|
| <b>LOW TIDE MARGHERITA</b>                                                                                  | <b>\$18.00</b> |
| fresh mozzarella, sweet basil, aged parmesan & san marzano tomato sauce with extra virgin pesto (v)         |                |
| <hr/>                                                                                                       |                |
| <b>SHRIMPIN' AIN'T EASY</b>                                                                                 | <b>\$20.00</b> |
| blackened shrimp, classic white sauce, baby spinach, smoked heirloom tomatoes, aged parmesan & chili flakes |                |

**FRIED SEAFOOD** 5

|                                                                                                                                  |                |
|----------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>CAROLINA FISH &amp; CHIPS</b>                                                                                                 | <b>\$24.00</b> |
| hand-breaded cornmeal-crusted atlantic cod, flash-fried                                                                          |                |
| <hr/>                                                                                                                            |                |
| <b>SOUTHERN FRIED OYSTERS</b>                                                                                                    | <b>\$28.00</b> |
| cornmeal0crusted coastal oysters, hand-breaded & flash -fried                                                                    |                |
| <hr/>                                                                                                                            |                |
| <b>FRIED SEAFOOD TRIO</b>                                                                                                        | <b>\$46.00</b> |
| hand-breaded shrimp, oysters & fresh catch, all cornmeal-crusted & flash fried, with hush puppies & whipped local honey butter   |                |
| <hr/>                                                                                                                            |                |
| <b>FRIED SHRIMP</b>                                                                                                              | <b>\$26.00</b> |
| half-pound coastal shrimp, cornmeal-crusted, hand-breaded & flash-fried                                                          |                |
| <hr/>                                                                                                                            |                |
| <b>FRIED FISH SANDWICH</b>                                                                                                       | <b>\$22.00</b> |
| cornmeal-crusted atlantic cod, hand-breaded & flash-fried, with iceberg, tomato & housemade dill tartar on a toasted brioche bun |                |

**SELECT SEAFOOD** 2

|                                                                                                                       |                |
|-----------------------------------------------------------------------------------------------------------------------|----------------|
| <b>BOURBON-GLAZED SALMON</b>                                                                                          | <b>\$36.00</b> |
| pan-roasted salmon filet with yukon mashed potatoes, smokehouse vegetables, petite herb salad & citrus (gf)           |                |
| <hr/>                                                                                                                 |                |
| <b>BOURBON BACON SHRIMP SKEWERS PLATE</b>                                                                             | <b>\$31.00</b> |
| housemade bourbon pork belly, Carolina jumbo shrimp, bourbon glaze with yukon mashed potatoes & smokehouse vegetables |                |

**FRIED CHICKEN** 2

|                                              |                |
|----------------------------------------------|----------------|
| <b>FLYIN' SOLO</b>                           | <b>\$24.00</b> |
| single crispy-breaded thigh                  |                |
| <hr/>                                        |                |
| <b>TWO TANGOS</b>                            | <b>\$31.00</b> |
| two crispy-breaded thighs with southern slaw |                |

**BURGERS** 2

|                                                                                                                                                                          |                |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>PITMASTER BURGER</b>                                                                                                                                                  | <b>\$21.00</b> |
| half-pound fresh ground brisket patty with your choice of cheese, iceberg, tomatoes & red onion on a pretzel bun                                                         |                |
| <hr/>                                                                                                                                                                    |                |
| <b>HIGH ON THE HOG</b>                                                                                                                                                   | <b>\$26.00</b> |
| Carolina pulled pork stacked on a half-pound fresh ground brisket patty with applewood smoked bacon, pepper jack, aged cheddar & comeback sauce on a grilled pretzel bun |                |

**SANDWICHES** 5

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|---------------------------------------------------------------------------------------------------------------|----------------|
| <b>CERTIFIED CLUCKER SANDWICH</b>                                                                             | <b>\$18.00</b> |
| 24-hour marinated southern fried chicken thigh & southern slaw on a toasted brioche bun                       |                |
| <b>CAROLINA GOLD CHICKEN SANDWICH</b>                                                                         | <b>\$16.00</b> |
| pulled smoked chicken, southern slaw & yella' belly sauce on a toasted brioche bun                            |                |
| <b>SMOKIN' SHROOM SANDWICH</b>                                                                                | <b>\$17.00</b> |
| smoked and grilled portobellos, avocado, Carolina drip, razor red cabbage & baby arugula on a pretzel bun (v) |                |
| <b>CAROLINA PULLED PORK</b>                                                                                   | <b>\$16.00</b> |
| pulled whole pork shoulder, chopped Carolina-style, with southern slaw on a toasted brioche bun               |                |
| <b>BRISKET SANDWICH</b>                                                                                       | <b>\$21.00</b> |
| dry-rubbed smoked beef brisket, big red bbq sauce, pickled red onions & jalapeno on a toasted brioche bun     |                |
| <b>HOUSEMADE SIDES</b> 10                                                                                     |                |
| <b>HUSH PUPPIES</b>                                                                                           | <b>\$6.00</b>  |
| stone-ground cornmeal, sweet and savory farmhouse-style, with whipped local honey butter (v)                  |                |
| <b>SPICE BATTERED FRIES</b>                                                                                   | <b>\$6.00</b>  |
| seasoned & crunchy, lightly battered fries (v)                                                                |                |
| <b>CAROLINA BBQ BEANS</b>                                                                                     | <b>\$5.00</b>  |
| pit-smoked navy beans, sweet onion, chopped bbq debris & big red bbq sauce (gf)                               |                |
| <b>MAC 'N CHEESE</b>                                                                                          | <b>\$6.00</b>  |
| super melty, four-cheese mornay & toasted butter crumbs (v)                                                   |                |
| <b>SMOKEHOUSE VEGETABLES</b>                                                                                  | <b>\$6.00</b>  |
| charred broccolini, smoked heirloom grape tomatoes & Black Drum butcher seasoning (v) (gf)                    |                |
| <b>GREEN BEANS</b>                                                                                            | <b>\$5.00</b>  |
| smoked ham hock jus, pulled pork, melted sweet onions (gf)                                                    |                |
| <b>YUKON MASHED POTATOES</b>                                                                                  | <b>\$6.00</b>  |
| whipped double butter gold mash (v) (gf)                                                                      |                |
| <b>HOT HOUSE CUCUMBER SALAD</b>                                                                               | <b>\$6.00</b>  |
| vine-ripened tomoatoes, fresh dill & sweet Georgia onion vinaigrette (v) (gf)                                 |                |
| <b>SOUTHERN SLAW</b>                                                                                          | <b>\$4.00</b>  |
| shredded, low country sweet & spicy dressed (v) (gf)                                                          |                |
| <b>FRESH CUT FRUIT</b>                                                                                        | <b>\$7.00</b>  |
| fresh-cut pineapple, grapes, and seasonal berries (v) (gf)                                                    |                |

**I N T H E B E G I N N I N G** 2

|                                                 |
|-------------------------------------------------|
| <b>Butternut Pumpkin Bisque</b>                 |
| toasted pumpkin seeds and fall spiced flatbread |

**Fresh Peel -n- Eat Shrimp**

housemade horseradish cocktail sauce & citrus wedges

**F R O M T H E G A R D E N 2**

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**Fall Mix**

fall Greens, fresh pear, red onion, praline pecans, crumbled feta, savory cracklin's, dried cranberries, apple cider vinaigrette

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**Smoke House Caesar Salad**

jalapeno cornbread croutons, shaved parmesan, fresh cracked black pepper

**T H E F E A S T 3**

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**Brown Sugar Herb Baked Ham**

charred pineapple maple glaze

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**Hand Carved Hickory Smoked Turkey**

citrus spiked whole cranberry relish

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**citrus spiked whole cranberry relish**

smoked tallow bourbon glaze finish

**G A T H E R I N G O F S I D E S 10**

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**Southern Style Autumn Dressing**

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**Traditional Green Bean Casserole**

crispy tobacco onions

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**Crookneck Squash Casserole**

savory streusel topping

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**Grandma's 5 Blend Baked**

Mac n Cheese toasted herb cracker crust

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**Whipped Buttery Golden Yukon Mashed Potatoes**

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**Whiskey-Glazed Carolina Carrots**

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**Hot House Cucumber & Tomato Salad**

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**The Gravy Flight**

a duo of giblet & redeye gravy

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**Artisan Rolls & Molasses Bread**

local honey butter

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**House Pickled Okra & Red Onions**

**S W E E T S - N - T R E A T S 3**

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**Goosey Pecan Topped Cheesecake**

**Old World Lemon Pound Cake**

wild blueberry compote

**Warm Oconee County Apple Upside-Down Cake**

sea salt caramel sauce

**A P P E T I Z E R S** 3

**Crispy Duck & Sweet Corn Wontons**

Blood Orange Aioli

**Southern Cream Cheese Dip**

Red & Green Pepper Jelly, House Seasoned Comeback Soda Crackers

**Bacon Wrapped East Coast Scallops**

**SOUP & SALAD** 4

**Creamy White Bean Soup**

Smoked Fennel Sausage & Kale

**Red Wild Oat & Beat Bread**

Herb Butter

**Mistletoe Salad**

Red & Green Cabbages, Baby Arugula, Roasted Apples, Pomegranate Arils, Praline Pecans with Sweet Basil Champagne Vinaigrette

**Butchers Wife Salad**

Strawberries, Blueberries, Carrots, Red Cabbage, Spiced Almonds, Shaved Parmesan, Baby Spinach & Iceberg with Sweet Georgia Onion Vinaigrette

**MAIN COURSE** 3

**Holiday Cured Ham**

Hot Honey Peach Finish

**Braised Lamb Shoulder**

Sofrito Confit & Drunken Tomatoes

**Grilled Marinated Boneless Chicken Thigh**

House Turmeric Goat Milk Tzatziki

**FIXINGS** 7

**Duck Fat Braised Black - Eyed Peas**

**Twice Baked Potato Hot dish**

**Spinach Artichoke Risotto**

**Roasted Acorn Squash**

House Honey Granola Crunch

**8 hr Brisket Infused Collard Greens**

**Sea Salt Rosemary Focaccia**

**Crispy Brussel Sprouts**

Pork Belly, Truffle Honey & Aged Parmesan

**DESSERTS** 2

**Chef 's Curated Specialty Holiday Desserts**

**Egg nog & Hot Chocolate Station**