

Slider Inn

2117 Peabody Ave 38104-4255 · +19017251155 · Updated: Jan 14, 2026

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KICK STARTERS 8

Jameson Slushie

\$12.00

our famous frozen blend of Jameson Irish Whiskey, house-squeezed lemonade, ginger beer & bitters

Melty Mary

\$12.00

Tito's Handmade Vodka, signature Bloody Mary mix, Certified Angus Beef between 2 American grilled cheese buns, garnishes

Shoestring Fries [v]

AVAILABLE OPTIONS

w/ world-famous housemade bourbon mayo

\$3.00

\$6.00

5-cheese blend • bacon • falafel • chili:

\$2.00

Nachos For the People [v]

AVAILABLE OPTIONS

thin tortilla chips, 5-cheese blend, black beans, pico de gallo, sour cream, jalapeño

\$12.00

extra pico de gallo • sour cream: \$1.00

guac • chili: \$3.00

steak • chicken • vegan chicken: \$4.00

Spinach & Artichoke Dip [v]

AVAILABLE OPTIONS

housemade w/ baked parmesan crust

\$11.00

pico de gallo: \$1.00

Chips & Guac [v]

AVAILABLE OPTIONS

thin tortilla chips, housemade guacamole

\$10.00

fresh Maine lobster: \$9.00

Reuben & Cuban Eggrolls

\$12.00

2 hand-rolled & split eggrolls w/ dipping sauces: Reuben (corned beef, Swiss, sauerkraut) and Cuban (pulled pork, smoked ham, dill pickles, dijon mustard)

Potato Salad [v]

AVAILABLE OPTIONS

housemade daily

\$2.00

\$6.00

SISSY BAR & SOUP'D UP 4

Shack Salad [v]	AVAILABLE OPTIONS
romaine, 5-cheese blend, cherry tomato, artichoke heart, onion, choice of dressing (blue cheese, Cancun, honey mustard, housemade ranch, raspberry vinaigrette, Rooster Ranch)	\$5.00
	\$9.00
	falafel • vegan beef: \$2.00
	half avocado • shrimp: \$3.00
	steak • chicken • vegan chicken:
	\$4.00
	fresh Maine lobster: \$9.00

Southwest Salad [v]	AVAILABLE OPTIONS
romaine, shredded cotija, black bean, cherry tomato, corn, cucumber, avocado, pineapple pico, Fritos, Rooster Ranch	\$12.00
	falafel • vegan beef: \$2.00
	half avocado • shrimp: \$3.00
	steak • chicken • vegan chicken:
	\$4.00
	fresh Maine lobster: \$9.00

Exhaust Pipe Chili	AVAILABLE OPTIONS
5-cheese blend, sour cream, pico de gallo	\$6.00
	\$7.00
	\$10.00

Lobster Bisque	AVAILABLE OPTIONS
vegetable cream base, fresh Maine lobster (shipped in 3x/week)	\$6.00
	\$10.00

DAILY GRINDERS 5

Monday • Grandma's Meatballs	\$13.00
from Grandma's NJ kitchen w/ American, parmesan	
Tuesday • Fried Green Tomato	\$14.00
cornmeal-breaded & fried tomato, romaine, bacon, remoulade	
Wednesday • Chicken Salad	\$14.00
housemade chicken salad, romaine, tomato	
Thursday • Pork Belly	\$15.00
braised pork belly, cucumber, radish, cashews, cilantro, hoisin sauce	
Friday • Fish Tacos	\$14.00
pan-seared Atlantic Cod w/ pico de gallo, romaine, sour cream, salsa	

SLIDERS 17

The Memphis	\$13.00
the one that started it all: Certified Angus Beef, American, ketchup, mayo	
Mushroom & Swiss	\$14.00
Certified Angus Beef, Swiss, sautéed button mushroom	

Big Deuce	\$17.00
2 Certified Angus Beef patties, bacon, American, Swiss, romaine, tomato, onion, dill pickle, ketchup, mayo, mustard	
Chick'n-Fill-Ay	\$14.00
buttermilk-soaked, panko-cruste & fried chicken, romaine, dill pickle, mayo	
Buffalo Chicken	\$14.00
fried or grilled chicken soaked in Buffalo sauce, American, romaine, tomato, housemade ranch	
Lowrider	\$14.00
citrus-marinated & grilled chicken, American, caramelized onion, avocado, spicy mayo	
Ribeye	\$17.00
Certified Black Angus steak, American, caramelized onion, roasted red pepper, crispy onion straws, horseradish aioli	
This Pork is a Jerk	\$13.00
Caribbean jerk-spiced pork tenderloin, Jamaican mango cabbage slaw	
Shrimp Po-Boy	\$13.00
cornmeal-breaded & fried shrimp, romaine, tomato, Cajun slaw, remoulade	
B.L.T. 1-2-3	\$12.00
applewood-smoked bacon, romaine, tomato, spicy mayo	
Fried Egg [v]	\$9.00
American, romaine, tomato, spicy mayo	
Falafel [v]	\$13.00
housemade fried chickpea patty, cucumber, tomato, black bean hummus, dill yogurt, sprouts	
No Beef, No Problem [v + VEGAN]	\$17.00
plant-based beef patty, vegan cheddar, romaine, tomato, onion, dill pickle, ketchup, mustard	
Vegan Triple B [v + VEGAN]	\$14.00
housemade veggie patty (brown rice, black bean, beet, onion, jalapeño), vegan cheddar, caramelized onion, sautéed button mushroom	
Vegan Buffalo Chicken [v + VEGAN]	\$14.00
plant-based chicken patty, vegan cheddar, romaine, tomato, housemade vegan ranch	
PB & J [v + VEGAN]	\$9.00
creamy peanut butter, strawberry preserves	
Mix & Match	\$15.00
choose any three sliders (additional \$1 per Big Deuce, Ribeye, or No Beef, No Problem)	

CUSTOM CHOPPERS 4

First Lobster Roll in Memphis

1/4 lb fresh Maine lobster (shipped in 3x/week) on a butter-grilled, split-top bun w/ dill pickle spear & lemon (served traditional cold Maine style)

Hot Dog	\$9.00
onion, relish, ketchup, mustard	
Chili Cheese Dog	\$10.00
Exhaust Pipe Chili, 5-cheese blend	
Chicago Dog	\$11.00
tomato, onion, relish, mustard, Vienna sport pepper, dill pickle spear	

WINGS 3

Buffalo	AVAILABLE OPTIONS
Anchor Bar-style hot	\$11.00
	\$18.00
Burnout	AVAILABLE OPTIONS
Cajun dry rub	\$11.00
	\$18.00
Vegan Wings [v]	AVAILABLE OPTIONS
fried & seasoned tofu & cauliflower (w/ housemade vegan ranch + vegan hot sauce	\$8.00
	\$15.00

TAILPIPE PLEASERS 3

Housemade Ice Cream [v]	AVAILABLE OPTIONS
daily selection	per scoop: \$2.00
	waffle cone: \$1.00
Bread Pudding [v]	AVAILABLE OPTIONS
fried or baked w/ cinnamon sugar & housemade caramel	\$6.00
	à la mode: \$2.00
Chocolate Fudge Brownie [v + GF]	AVAILABLE OPTIONS
gluten-free; served hot w/ housemade caramel	\$6.00
	à la mode: \$2.00

BRUNCH PLATES 3

Chilaquiles [v]	AVAILABLE OPTIONS
fried & seasoned tortilla chips, salsa, queso fresco, sour cream, guac, onions, cilantro, sunny-side-up egg	\$12.00
	pico de gallo: \$1.00
5-cheese blend or bacon or falafel or vegan:	
	\$2.00
carnitas or extra guac: \$3.00	
chicken or steak: \$4.00	
French Toast Sticks [v]	\$12.00
fried toast sticks w/ whipped butter, powdered sugar & maple syrup, served w/ fresh fruit	

Belgian Waffle [v]	\$12.00
w/ whipped butter, maple syrup, fresh berries	

AFTERMARKET PARTS 10

Side Shack Salad [v]	AVAILABLE OPTIONS
romaine, 5-cheese blend, cherry tomato, artichoke heart, onion, choice of dressing	\$5.00
(blue cheese, Cancun, honey mustard, housemade ranch, raspberry vinaigrette, Rooster Ranch)	extra 5-cheese blend or bacon or falafel or vegan: \$2.00
	half avocado: \$3.00
	chicken or steak: \$4.00
	fresh Maine lobster: \$9.00
Delta Grind Cheese Grits [v]	\$3.00
2 Hash Brown Patties [v]	\$3.00
2 Sausage Patties	\$5.00
Hash Browns [v]	\$4.00
red bell pepper, onion	
Fresh Fruit Bowl [v]	\$5.00
daily selection	
3 Applewood-Smoked Bacon Strips	\$5.00
Avocado [v]	\$3.00
2 Eggs [v]	\$3.00
your way (just not poached)	
Hollandaise [v]	\$2.00
add to anything	