

# Main Dishes \$10



Each item below was created by one of the Croby's cousins to include your sides, meats and sauces for a layered feast of flavors.

*(No additional sides included or needed with 3 mains below)*

Let your taste buds decide who's is the best!

## THE CARLISLE



Hint, hint

Shannon's take on Croby's (Dad) favorite shepherd's pie  
Cauliflower mash, succotash, pulled chicken and pork,  
collard greens, topped with brown gravy  
Without the gravy **GF**

## BBQ SUNDAE

*Rob's culinary creation.*

*Not as good as The Carlisle 😊*

*All kidding aside, it's amazing- just like Rob!*

BBQ chicken & pork, cauliflower mash, baked beans  
& cole slaw, shredded cheddar, bbq sauce  
Sweet cornbread on the side  
Without the cornbread **GF**

## DIPPIN' MAC

Last but not least...it's Mike's turn to shine.

Big Southern flavors uniquely combined.

Prepare for the "Croby's Lean" after eating this!

Mac & cheese, baked beans,  
BBQ pulled pork & chicken,  
pimiento cheese sauce, flour tortilla chips



## House Salad **VF** \$5

Romaine lettuce, spring mix, julienne carrots, green tomatoes,  
red onion, cheddar cheese & homemade croutons  
Our house salad is gluten free without the croutons

Protein toppers, add \$4 each

Pulled chicken or pork **GF**

Chicken salad **GF**

Veggie burger patty **VF**

Buffalo chicken tenders

Croby's homemade dressings: **VF&GF**

Honey Mustard    Bleu cheese    Vinaigrette  
Ranch    Comeback sauce (like 1000 Island)

## CONGRATULATIONS!

*With so many decisions,  
you've picked your main food  
Now choose some side dishes,  
'cause these Mains come with two!*

## CHICKEN TENDERS

Honey mustard marinated then breaded.  
Oven baked crispy, flash fried to order

## FISH & CHIPS

Fried catfish, side of Comeback sauce.  
Served with cole slaw and fries

## ROASTED & PULLED **GF**

Choice of: Chicken    Pork    Mix of both  
BBQ sauce on the side by request

## BACON WRAPPED MEATLOAF

Topped with brown gravy. Enough said.

## Sides

Applesauce **VF&GF**

Baked beans **GF**

Cauliflower mash & brown gravy **VNS&GFNS**

Cole slaw **VF&GF**

Collard greens **GF**

French fries **VF&GF**

Green beans **GF**

House honey potato bread **VF**

Macaroni & cheese **VF**

Succotash **VF&GF**

Sweet cornbread **VF**

Sweet potato waffle fries **VF&GF**



Small \$2  
(1/2 pint)  
1 person



Medium \$5  
(pint)  
2-3 people



Large \$10  
(quart)  
4-6 people

## SIDES PLATE \$7<sup>50</sup>

Choose 4 of our yummy sides



## Appetizers

### FRIED GREEN TOMATOES \$7

Southern classic Croby's style!  
Served with red pepper peach sauce **VNS**

### OKRA FRITTERS \$6<sup>50</sup>

Cornmeal battered and deep fried. Served with our Comeback sauce **VF**

### PIMIENTO CHEESE \$7

Roasted red peppers, a blend of shredded cheese & a little spicy kick. Served with house bread and Granny Smith apple slices **VF**

### PORK RINDS \$5

Seasoned & served with Comeback sauce **GF**

### STUFFED PUPS \$6<sup>50</sup>

Hush puppies stuffed with pimiento cheese and served with red pepper peach sauce **VNS**

### FRIED PICKLES \$6<sup>50</sup>

Herb breaded pickle spears fried and served with a side of Comeback sauce **VF**

### SPRAT SAMPLER \$10

Okra fritters, fried green tomatoes, stuffed pups and pork rinds served with Comeback & red pepper peach sauces  
*Named for our Uncle Jack "Sprat" who likes to nibble on a bit of everything*

### BREAD BASKET \$5

Croby's honey potato bread & sweet cornbread  
Served with honey butter **VF**



## Soup

House soup is Brunswick Stew,  
For the soup of the day, ask one of Croby's crew  
Cups served with one slice of bread; bowls with two

Cup \$4 or Bowl \$6

CUP OF SOUP AND HOUSE SALAD \$8

# CROBY'S

## URBAN VIDDLES

## Sandwiches \$9

*Served with one side*

*on a toasted Challah bun unless noted otherwise*

### THE CROBY

Our signature sandwich.  
Pulled pork & chicken with Croby's bbq sauce.  
Topped with cole slaw and chow chow

### CHICKEN SANDWICH

Grilled with mojo seasoning,  
Topped with lettuce, sliced green tomato, onion & Duke's mayo

### PIMIENTO BURRITO

Pimiento cheese with a little spicy kick,  
chopped bacon, leaf lettuce, flour tortilla

### CLASSIC BURGER

All beef 1/3lb patty, white American cheese,  
lettuce, sliced green tomato, onion, Duke's mayo

### B.L.F.G.T.

Bacon, Lettuce, Fried Green Tomato, Duke's mayo  
Oh yes, we did 😊

### VEGGIE BURGER

Our black bean burger seared with bbq sauce  
and topped with cole slaw **VF**

### CHICKEN SALAD WRAP

Chicken, Duke's mayo, roasted red peppers,  
diced onion, red pepper peach sauce,  
green leaf lettuce, flour tortilla

### HOT MESS MUFFINS

Sweet cornbread topped with  
bbq pulled pork & chicken,  
creamy pimiento cheese sauce and bbq drizzle

**VF** Vegetarian Friendly

**VNS** Vegetarian Friendly without the sauce

*Vegetarian Friendly items are made without meat products but may contain eggs or dairy products*

**GF** Items are made with gluten free ingredients but not in a gluten free environment.

## Wine

- Chardonnay, Bota Box; Chile (13% abv)
- Cabernet Sauvignon, Bota Box; Chile (13% abv)
- Rose, Underwood; Sherwood, OR (12% abv)
- Pinot Gris, Underwood; Sherwood, OR (12% abv)
- Pinot Noir, Underwood; Sherwood, OR (12% abv)

- glass \$4
- glass \$4
- 375 ml can \$9
- 375 ml can \$9
- 375 ml can \$9

375 ml can is approximately 2 ½ servings

## Cider

- \*Virginia Apple, Bold Rock; Nellysford, VA (4.7% abv)
- \*Big Pippin, Castle Hill, Keswick, VA (11% abv)
- \*Serendipity, Castle Hill, Keswick, VA (6.3% abv)
- \*Tart Cherry, Busky Cider; Richmond, VA (6.5% abv)
- \*Concord & Brett, Potters, Free Union, VA (9% abv)
- \*RVA Cider, Busky Cider; Richmond, VA (6.5% abv)

- 16 oz can \$6
- 500ml bottle \$12
- 500 ml bottle \$12
- 473 ml can \$6
- 500 ml bottle \$8
- 473 ml can \$6

500 ml bottle is approximately 3 servings

## Beer

(After many selfless tastings, our list of beer from lighter to hoppier, top to bottom.)

- PBR, Pabst Brewing Company; Los Angeles, CA (4.74% abv) 16 oz can \$4
- National Bohemian, Pabst Brewing Co.; Los Angeles, CA (4.52% abv) 12oz can \$2.50
- Bud Light, Anheuser Busch; St. Louis, MO (4.2% abv) 12 oz bottle \$2.50
- Coors, Coors Brewing Company; Golden, CO (4.2% abv) 12 oz can \$2.50
- \*Shower Beer Czech Pilsener, Champion; Charlottesville, VA (4.5% abv) 12 oz can \$4
- Tecate Lager, Cuauhtémoc Moctezuma Brewery; Mexico (4.5% abv) 12 oz can \$4
- \*Our Daily Pils; Basic City, Waynesboro, VA (4.8% abv) 12 oz can \$4
- \*DB Vienna Lager, Devil's Backbone; Roseland, VA (5.2% abv) 12 oz bottle \$4
- \*Falls Ridge Vienna Lager, Seven Arrows, Waynesboro, VA (5.3% abv) 12 oz can \$4
- Modelo, Lager, Mexico (5.4% abv) 12 oz can \$4
- \*Pils, Hardywood; Richmond, VA (5.2% abv) 12 oz bottle \$4
- Maduro Brown Ale, Cigar City Brewing; Tampa, FL (5.5% abv) 12 oz can \$4
- \*Missile IPA, Champion; Charlottesville, VA (7% abv) 12 oz can \$4
- \*Eight Point IPA, Devil's Backbone; Roseland, VA (6.2% abv) 12 oz bottle \$4
- \*The Lady Basic City, Waynesboro, VA (6.6% abv) 12 oz can \$4
- Deschutes IPA, Deschutes; Oregon (6.4% abv) 12oz can \$4
- Little Sumpin', Lagunitas; Petaluma, CA (7.50% abv) 12 oz bottle \$4
- Pale Ale, Sierra Nevada; St. Chico, CA (5.6% abv) 12 oz bottle \$4
- Black Butte Porter, Deschutes, Oregon (5.2% abv) 12 oz bottle \$4

Abv=alcohol by volume



# Beer & Wine List



### Kid's Meals \$5

Served with a side & a cookie

- Mac & cheese *VF*
- Chicken tenders
- Pulled chicken *GF*
- Grilled cheese *VF*
- PB&J *VF*

## Drinks \$2

From the fountain, *FREE* refills  
 Coke, Diet Coke, Coke Zero  
 Pibb, Sprite, Minutemaid Lemonade

Fiji or Perrier

Orange or Apple juice  
 Milk/chocolate milk



Sweet or unsweet brewed iced tea

Greenberry's House Blend coffee  
 Assorted Hot Teas: Breakfast, Green, Lipton  
*FREE* refills for tea and coffee

## Dessert? Yes please.



Mama Lou's Chocolate cake \$4

Vanilla Pineapple cake \$4

Carrot cake \$4

Assorted BIG! cookies \$2

### A little about Croby's...

- We serve lunch & dinner Tuesday through Sunday from 11am-closing
- Breakfast on the weekends from 9am-2pm
- We cater breakfast, lunch, dinner, snacks & coffee and have even been known to make cakes for special occasions! Ask for a catering menu or a tasting appointment. We would be honored to cater your next event.
- Croby's was opened in September 2016 by siblings Rob & Shannon Campbell and their cousin Mike Marcinek. "The Moms", Sherry and Sandy, moved to C'ville in 2018 and now help us run the place (and keep us children in line). We work hard, laugh out loud and love what we do.
- True story, we welcome feedback. The good, the bad & the fantastic. We don't do ugly here. Lol. We do, however, listen and learn. So, chat now or give us a call (434) 234-3089 or contact us on [www.crobys.com](http://www.crobys.com).

