

## Opening Times April 5<sup>th</sup>-21<sup>st</sup>

Monday- Saturday 12-9pm

Sunday 12-5pm



### Snacks

<b>Spiced Nuts V</b>	<b>3</b>
Cajun spiced Nuts	
<b>Pickles V</b>	<b>3.5</b>
A mix of pickled vegetables	
<b>Crispy Kalettes</b>	<b>8</b>
Fried kale sprouts with ranch	
<b>Boudin Balls</b>	<b>9</b>
Traditional Creole fried pork balls with a Bourbon glaze	

### Chicken

<b>Tenders</b>	<b>12</b>
Boneless chicken strips x3	
<b>Wings</b>	<b>10</b>
Portion of 6 wings	
<b>Burger</b>	<b>13</b>
Crispy chicken burger with house sauce, cheese & lettuce	
<b>Chicken Toast</b>	<b>12</b>
Think prawn toast but better!	
<b>Loaded Fries</b>	<b>12</b>
Waffle fries, tenders, pickled jalapeños & cheese	
<b>Caesar Salad</b>	<b>14</b>
CHIXSTOCK Style with crispy tenders & homemade Caesar dressing with anchovies!	
<b>Sloppy BOB V</b>	<b>11</b>
An Asian inspired veggie sloppy joe on hashbrowns with cheese & crispy onions	

### Desserts

<b>Beignets V</b>	<b>8</b>
Deep fried pastry dusted in icing sugar with chocolate sauce	
<b>Homemade Ice Cream V</b>	<b>2</b>
(Per scoop)	

### Sides

<b>Cabbage Slaw V</b>	<b>6</b>
Cabbage, pickled jalapenos, spring onions & cucumber with a buttermilk dressing	
<b>Mac n Cheese V</b>	<b>8</b>
Traditional mac n cheese with a breadcrumb topping	
<b>Waffle Fries V</b>	<b>4.5</b>
As it says on the tin!	
<b>Gravy</b>	<b>4</b>
House gravy	
<b>Dips (All made in house)</b>	
<b>Green Chilli Relish</b>	<b>2</b>
<b>House Sauce</b>	<b>2</b>
<b>Hot Sauce</b>	<b>2</b>
<b>Ranch</b>	<b>2</b>

### Kids (Under 12 years old)

<b>Tenders &amp; Waffle Fries with Ice Cream</b>	<b>12</b>
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### Like it hot?

#### Why not make your chicken Nashville hot for 50p!

Whilst all our chicken is gluten, egg and dairy free, please speak to a member of the team for all allergen inquiries.

V – Vegetarian

## About Chixstock

Inspired by our travels to Nashville and New Orleans, we've crafted a menu using local and seasonal ingredients. All our sauces and spice blends are made in-house, and we've partnered with trusted, organic farmers who raise their chickens free-range and with care.

**We're excited to bring the flavours we loved from Nashville and New Orleans to Margate.**