

Wings

Smoked Wings

\$9.99 | \$19.49 | \$28.99

Available in 8, 16, and 24. Bone-in and hickory BBQ smoked and flash fried in 100% peanut oil for a perfect savory finish.

Roasted Wings

\$9.99 | \$19.49 | \$28.99

Available in 8, 16, and 24. Bone-in wings and tossed in a savory seasoning of herbs, garlic, and olive oil, roasted in the oven and fried in 100% pure peanut oil. Finished with the flavor of your choice.

Traditional Bone-in Wings

\$9.99 | \$19.49 | \$28.99

Available in 8, 16, and 24. Bone-in and tossed in our signature coating and fried in 100% peanut oil. Finished with the flavor of your choice.

Traditional Boneless Wings

\$9.99 | \$17.49 | \$25.49

Available in 10, 20, and 30. Boneless and tossed in our signature coating and fried in 100% peanut oil. Finished with the flavor of your choice.

Served with your choice of flavor.

Note: Sauces and seasonings are served on the side.

Flavors include: White BBQ, Red Pepper Garlic, Buffalo, Sweet Chili, Buttermilk Ranch, Smokehouse BBQ, Lemon Pepper Seasoning, Sriracha Garlic Seasoning, and Old Bay Seasoning.

Burgers

Signature Burger

\$7.79 | \$11.05

Brioche bun. Never frozen, butcher's blend ground beef patty. White American cheese. Romaine lettuce. Tomato. Kosher dill pickles. Grilled sweet onions. Burger Sauce. Also offered in a double patty option.

Bleu Cheese Burger

\$9.09 | \$12.35

Brioche bun. Never frozen, butcher's blend ground beef patty, Bleu Cheese crumbles. Romaine lettuce. Grilled sweet onions. Tomato. Kosher dill pickles. White BBQ Sauce. Also offered in a double patty option.

Cheese on Cheese Burger

\$7.79 | \$11.05

Brioche bun. Never frozen, butcher's blend ground beef patty. Griddled white Cheddar cheese. American cheese. Kosher dill pickles. Grilled sweet onions. Burger Sauce. Also offered in a double patty option.

Bacon Burger

\$9.75 | \$12.99

Brioche bun. Never frozen, butcher's blend ground beef patty. Thick cut bacon. Aged Cheddar cheese. Romaine lettuce. Tomato. Kosher dill pickles. White BBQ Sauce. Also offered in a double patty option.

Build Your Own Burger

Starts at \$5.85

Additional Patty. Bacon. Lettuce. Tomato. Grilled or Raw Onions. Pickles. White or Yellow American Cheese. Aged Cheddar Cheese.

Sauces Include: Burger Sauce, White BBQ Sauce, and Smokehouse BBQ.

Sides

French Fries \$3.89

Crispy potatoes fried in 100% Canola oil and sprinkled with our house seasoning blend.

Onion Rings \$4.95

Onions battered and fried in 100% Canola oil.

Sweet Potato Tots \$4.95

Sweet Potato Tots tossed in seasoned salt.

Brussels Sprouts \$8.45

Tossed with sea salt and flash fried in 100% Canola oil. Served with Sly Sauce™.

Mac & Cheese \$4.25

A classic macaroni and cheese recipe featuring a special blend of cheeses including Parmesan, Cheddar, and Romano. Baked in-restaurant to form a crispy top layer of baked cheese.

Kale Crunch Side \$4.25

A blend of curly kale and green cabbage tossed with an apple cider and Dijon mustard vinaigrette, all topped off with salted, crunchy roasted almonds.

Mini Biscuits (2) \$1.95

Two miniature freshly baked buttermilk biscuits brushed with a honey butter spread.

Pastries

Croissant \$3.65

A classic buttery, flaky, crescent shaped pastry

Chocolate Brioche \$4.95

A soft, semi-sweet, rich pastry filled with sweet cream and chocolate chips.

Almond Pastry \$4.95

A rich, buttery pastry filled with sweet almond paste and topped with slivered almonds.

Desserts

Chocolate Toffee Cookie \$3.65

Two chocolate chip cookies with semi-sweet toffee. Baked fresh daily.

Lemon Pie Bar \$4.95

A creamy, lemony filling atop a buttery and crisp pie crust. Sprinkled with powdered sugar.

Cinnamon Roll \$3.65

Decadent pastry filled with a sweet cinnamon filling, glazed with a cream cheese icing.

Lemon Pepper Seasoning Our version of a classic lemon pepper seasoning – salt, lemon, and black pepper. Salty, sour, and peppery all at once.

Old Bay Seasoning A classic seafood seasoning made with celery salt, spices (including red pepper and black pepper), and paprika.

Sriracha Garlic Seasoning A dry version of your favorite Sriracha sauce. Red pepper flakes and garlic make this a very spicy rub. 🌶️🌶️

Buffalo Our version of the classic sauce. Cayenne and vinegar based. 🌶️

Burger Sauce Our signature burger sauce – creamy, tangy and a little bit sweet.

Buttermilk Ranch Our own recipe of classic ranch dressing made with buttermilk and fresh dill. 🌿

Red Pepper Garlic A purée of Korean style pepper, sugar, vinegar, sesame, garlic, and soy. 🌶️

Smokehouse BBQ A cross between mild buffalo sauce and a slightly sweet BBQ sauce. Made with black pepper, vinegar, and smokey tomato sauce.

White BBQ Our version of a creamy white BBQ sauce made with mayo, brown sugar, horseradish, mustard, and cayenne. 🌶️

Sweet Chili A sweet and sour blend of garlic, red pepper, sugar, and rice vinegar. 🌶️

Chick-fil-A cooks in 100% refined peanut oil. According to the FDA, highly refined oils, such as highly refined soybean and peanut oil, are not considered major food allergens and therefore are not identified on this list. Due to the handcrafted nature of our food, variations in our supplier ingredients, and our use of shared cooking and preparation areas, we cannot ensure that our food is free from any allergens. We prepare our foods following procedures to prevent allergen cross-contact, but products containing wheat, egg, soy, gluten, sesame and milk are all made in our kitchens. There could be other potential allergens not addressed here. Please consult the ingredients on each product prior to consuming.

🌿 Vegetarian 🌱 Gluten Friendly 🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Spicy

Go to chick-fil-a.com/little-blue-menu to check availability in your area.

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Prices and availability are subject to change without notice.