



V I S I T

Lexington NC
AMERICAN ORIGINALS
SIGNATURE TASTES

*World Famous Barbecue, Fast Cars, Fine Art,
Award Winning Wines & Historic Uptown*

Places to Stay...



Affordable Suites of Lexington

882 Old Hargrave Road
Lexington, NC 27295
336-956-1828

www.affordablesuites.com

Budget Inn

200 Murphy Drive
Lexington, NC 27295
336-248-5171



Days Inn & Suites

1620 Cotton Grove Road
Lexington, NC 27292
336-357-2333 or 800-858-5659
www.choicehotels.com



Country Hearth Inn & Suites

1525 Cotton Grove Road
Lexington, NC 27292
336-357-2100
www.countryhearth.com



Economy Inn

402 National Boulevard
Lexington, NC 27292
336-248-5111

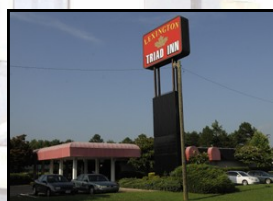
Holiday Inn Express

351 Vineyards Crossing
Lexington, NC 27295
336-224-6730 or 888-465-4329
www.holidayinnexpress.com



Hwy 8 Motel

1631 Cotton Grove Road
Lexington, NC 27292
336-357-6444
www.Hwy8Motel.com



Lexington Triad Inn

418 Piedmont Drive
Lexington, NC 27295
336-249-0111



Quality Inn

101 Plaza Parkway
Lexington, NC 27292
336-243-2929 or 800-424-6423
www.choicehotels.com

Regency Inn

1100 Piedmont Drive
Lexington, NC 27295
336-248-5927



www.visitlexingtonnc.com • 866.604.2389

Lexington Visitor Center, 114 East Center St., Lexington, NC

Where to eat Lexington Style Barbecue

Lexington Style Barbecue

“Lexington-style barbecue is generally juicier, smokier, sweeter and milder than its counterpart in eastern North Carolina. Whereas barbecue flavored by wood smoke is only an option in the East, in Lexington it is, with a few exceptions, an unspoken but unyielding expectation. The tangy, red barbecue slaw is usually the spiciest part of a Lexington barbecue sandwich, whereas the milder, creamier coleslaw on an Eastern-style barbecue sandwich is meant to balance the relatively fiery chopped pork.”

— Bob Garner, author “North Carolina Barbecue”



The ‘Skinny’ on Lexington Barbecue

How to Order a Sandwich, Plate or Tray

Ordering barbecue can be as simple — or complex — as you like. Area waitresses are accustomed to explaining the procedure, but here are a few tips.

Barbecue is served finely chopped, coarsely chopped and sliced. It is not “pulled.”

- When the pork shoulder is cooked, the crunchy crust that forms on the outside is full of flavor and is called “outside” or “brown.” Ask your waitress to add a little to your order.
- There are two kinds of coleslaw: “white” and “red.” Most folks are accustomed to the white, mayonnaise-based slaw. In Lexington, we serve barbecue slaw, which is red and made with ketchup and vinegar. It compliments the meat very well and is served on all sandwiches, unless you tell the waitress otherwise. Some restaurants serve both kinds. And if you’re ordering a fish sandwich, hot dog or hamburger, be sure to ask what kind of slaw they’ll put on it.
- You can order a sandwich plate or tray. The sandwich is barbecue and slaw with a little dip added. The plate comes with barbecue, slaw, French fries and either rolls or hushpuppies. The tray is a small container with the meat on one side and the slaw on the other.
- “Dip” is a sauce served with all barbecue and is made from ketchup, vinegar, salt, pepper and sugar. Each restaurant has its own secret recipe. Unlike thick barbecue sauces, “dip” has a thin texture and tastes great with your meat, hushpuppies and fries.
- Hushpuppies are made from corn meal and are deep fried. They do not have whole corn kernels in them, but may contain onions.
- Iced tea is the standard beverage and is served sweetened. But, you can ask for unsweetened or mix the two together for “half ‘n half.”

And, don’t forget dessert. Most restaurants offer homemade goodies — pies, cakes and banana pudding.

Barbecue Restaurants

Pit-Cooked Open

Backcountry Barbecue 4014 Linwood Road, Lexington 336-956-1696	✓	M-Sat
The Barbecue Center 900 N. Main Street, Lexington 336-248-4633 www.BarbecueCenter.com	✓	M-Sat
Cook’s Barbecue 366 Valiant Dr, Lexington 336-798-1928	✓	W-Sun
Hendrix Barbecue 3664 NC Hwy. 8, Lexington 336-357-2364	✓	Tues-Sun
Henry James Family Dining 283 Talbert Blvd, Lexington 336-243-2573 125 Miller’s Creek Drive, Arcadia 336-775-5330 www.HenryJamesDining.com	X	M-Sat
Jimmy’s BBQ 1703 Cotton Grove Road, Lexington 336-357-2311	X	Sun-M & Wed-Sat
Kerley’s Barbecue 5114 Old US Hwy 52, Welcome 336-731-8245	X	M-Sat
Lexington Barbecue 100 Smokehouse Lane, Lexington 336-249-9814	✓	M-Sat
Lexington-Style Trimmings 1513 E. Center St, Lexington 336-249-8211	X	Tues-Sat
Smiley’s Lexington BBQ 617 Winston Road, Lexington 336-248-4528 www.SmileysLexingtonBBQ.com	✓	Tues-Sun
Smokey Joe’s Barbecue 1101 S. Main Street, Lexington 336-249-0315	✓	M-Sat
Speedy’s Barbecue 1317 Winston Road, Lexington 336-248-2410 www.SpeedysBBQinc.com	✓	M-Sat
Speedy Lohr’s BBQ 8000 N. Hwy 150, Arcadia 336-764-5509	✓	M-Sat
Stamey’s Barbecue 4524 S. NC Hwy 150, Tyro 336-853-6426	X	M-Sat
Tar Heel Q 6835 US Hwy 64 W, Lexington 336-787-4550	✓	Tues-Sat
Troutman’s Barbecue 18466 S. NC Hwy 109, Denton 336-859-2206	✓	M-Sat

www.visitlexingtonnc.com • 866.604.2389

Lexington Visitor Center, 114 East Center St., Lexington, NC