

Best New Food and Beverage Concept - Full-Service
Hickory

Dallas Fort Worth International Airport

2018 ACI-NA Concession Awards

Paradies Lagardère
TRAVEL RETAIL

Hickory: The evolution of a regional cuisine favorite, the inspiration and creativity of Executive Chef Chris Patrick, and Paradies Lagardère's seamless execution of quality and culinary creativity



Hickory's design is based on the fusion of ideas for a true Texas BBQ smoker, an All-American family cookout and sports bar full with the passion of Dallas Fort Worth's favorite teams.

At Hickory, we slow smoke our meats overnight using only hickory and post oak wood, allowing us to deliver flavorful, juicy, and tender meats to our guests.

Hickory pays tribute to traditional pit smokehouses.



Hickory - Dallas Fort Worth International Airport







Crow C.
King of Prussia, PA
👤 0 friends
★ 12 reviews
📷 3 photos



11/27/2017

I love this place and always visit when flying from terminal B. The food is deliciously unique and although busy from time time I would rather be here than any of the other chain spots.

Was this review ...?



Useful



Funny



Cool



Christopher W.
Cyril, OK
👤 45 friends
★ 1 review



12/17/2017

This was the best. I mean melt in your mouth, slap your mamma kiss ur mamma bbq. I highly recommend it. I was the first one to try the dessert it was exquisite too. It came out piping hot on a skillet. My favorite!!

Was this review ...?



Useful



Funny



Cool

Hickory is a favorite dining destination for travelers to Dallas Fort Worth International Airport

A robust selection of wine, beer and craft cocktails

BEER ON TAP

FOUR CORNERS, LOCAL BUZZ	10.5
<i>honey-rye golden ale, Dallas, TX</i>	
LAKEWOOD, LAGER	9.5
<i>Vietnam style lager, Garland, TX</i>	
SHINER, BOCK	8
<i>bock, Shiner, TX</i>	
STELLA ARTOIS	9
<i>euro pale lager, Belgium</i>	
BUD LIGHT	7
<i>light lager, St. Louis, MO</i>	

IN THE BOTTLE

MICHELOB ULTRA	5.5
SAM ADAMS BOSTON LAGER	5.5
REDBRIDGE (GLUTEN FREE)	5.5
ANGRY ORCHARD HARD CIDER	6
CORONA EXTRA	5.5
NEGRA MODELO	5.5
HEINEKEN	6
HOEGAARDEN	5.5

FAVORITES

BIG DADDY
Infused citrus vodka, triple sec, fresh lemon & orange

CACTUS JUICE
Aston reposado, triple sec, prickly pear nectar, lime

WHITE

SPARKLING

ASPIN
Asini, Prosecco, Italy 21/16

PINOT GRIGIO
Bonfi "San Angelo", Tuscany, Italy 12.5/17.5

SAUVIGNON BLANC
Echo Bay, New Zealand 13/20

VIOGNIER
Miner, Napa, CA 11.5/17

RIESLING
Trefethen, Napa, CA 13/19.5

CHARDONNAY
Kardel Jackson, Grand Reserve, Marinette, CA 16.5/20

RED

SANGIOVESE

Fies Creek Estate, "Super Tensen", TX 11/5/17.5
ZINFANDEL
 Terra de Oro, Amador, CA 14/21
MALBEC
 Donce Finca, Mendoza, Argentina..... 14/21
BORDEAUX BLEND
 Gundersen-Durichs, Mountain Creek, Sonoma, CA. 13.5/20
CABERNET
 Franciscan, Napa, CA 17/25.5
 Carmen, Maipo Valley, Chile 15/23

CABERNET

Francisco, Napa, CA	17 / 25.5
Carmen, Maipo Valley, Chile	15 / 23

HICKORY 75

CLASSIC MARTINI
vodka, dirty or clean

CLASSIC MARTINI

CLASSIC MARK
vodka, dirty or clean



THE BREAKFAST REGULARS



BUTTERMILK BISCUIT

BISCUIT
black pepper-coffee
cream gravy 8.5

HICKORY
KITCHEN GRANOLA
honey yogurt, berries 8*

*substitute coconut milk yogurt (v)

STEEL CUT OATS

maple syrup, mixed berries 9

HICKORY KITCHEN MUST HAVES

EGG WHITE FRITTATA

herb goat cheese, melted leeks,
spinach, fire roasted tomatoes 10.5

HICKORY RANCH STYLE BREAKFAST

2 eggs* any style, choice of meat,
leek hash browns, choice of biscuit or Texas toast 13

CRUNCHY HONEY GRANOLA WAFFLES

dried cherry syrup, raspberries 13.5

HICKORY KITCHEN
HUEVOS RANCHEROS

burnt end black beans, sunny side up farm eggs*,
charred poblano salsa 13.5

SIDES

APPLEWOOD SMOKED BACON
COUNTRY STYLE HAM
CRISPY LEEK HASH BROWNS
SEASONAL FRUIT

TOASTED BREADS :: BUTTERMILK BISCUIT, ENGLISH M

*Prepared to order. The consumption of raw or undercooked, eggs, meat, poultry, seafood or shellfish may
Please be aware that food prepared at Elcherry may contain milk, eggs, wheat, soy, peanuts, tree
Please notify your server of any food allergies.

**Open for breakfast,
lunch and dinner,
Hickory offers the best
seasonal ingredients
infused with bold,
smoky flavors**

Hickory serves creative barbeque, burgers and other dishes reminiscent of the all-American family “cookout”

OM THE LITTLE RED SMOKEHOUSE
served with your choice of two sides

**SLOW
SMOKED BEEF
SHORT RIBS**
saucha chui bog 21.5

**GINGER
SMOKED
CHICKEN**
caramelized orange glaze 18

**PEPPER CRUSTED
BEEF BRISKET**
moist and lean, best of both **17.5**

**HICKORY SMOKED
TURKEY BREAST**
rosemary-garlic butter **18**

CARVED MEAT
served with
your choice of two sides



SHAVED
PORK SHOULDER
mustard-brown sugar glaze **14.5**

JALAPEÑO-CHEDDAR
SAUSAGE
spicy ancho bbq **14**

SALADS

HICKORY
HOUSE SALAD
roasted tomatoes,
jalapeño ranch
- 9 -

BABY BEET SALAD
DALLAS GOAT CHEESE
butter lettuce,
roasted shallot vinaigrette
- 12.5 -

SMOKED
TURKEY COBB
*pepper crusted bacon,
avocado, spicy ranch*
- 15 -

STARTERS & SIDES

BURRIT ENDS CHILI	5
SEA SALT-BLACK PEPPER FRIES	4
SWEET POTATO FRIES	4
GREEN APPLE SLAW	5
BAKED POTATO SALAD	4
CHEEDAR MAC & CHEESE	5
JALAPEÑO CREAMED CORN	4
BLUE CORN BRITTS	4
<i>spicy jack cheese</i>	

BURGERS & SANDWICHES
all burgers & sandwiches are served with sea salt-black pepper fries

TEXAS ROADHOUSE BURGER*	15.5
smoked cheddar, black pepper bacon, sunny side up egg*, grilled onions	
SPICY BURNT ENDS CHILI BURGER*	14
serrano sour cream, smoked cheddar, pickles	
MEDITERRANEAN LAMB BURGER*	15.5
crumbled feta, tzatziki, lemon baby arugula, grilled pita	
COMANCHE BUFFALO BURGER*	14
caramelized onions, blue cheese, malasses bbq	
\$MOKED TURKEY BLT	13.5
black pepper bacon, roasted garlic aioli	
THIS AIN'T YOUR AVERAGE "GRILLED CHEESE"	10
five charred tomato jam, spicy pizazzitos	

DESSERT



HICKORY TROMPO PORK
carved & grilled spicy pork shoulder 7.5

CHEF'S CHOICE TACO
ask your server what's cooking 7.5

TACOS

DUE TO DEMAND, OUR SMOKEY GOODNESS IS AVAILABLE UNTIL IT RUNS OUT

*Prepared to order. The consumption of raw or undercooked, eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
Please be aware that food prepared at Hibiscus may contain milk, eggs, wheat, soy, peanuts, tree nuts, fish and/or shellfish.
Please notify your server of any food allergies.

STEPHEN H. JOHNSON, GEORGETOWN

And fun and delicious meal options for small travelers

HICK  **travel**
-BY KENT RATHBUN-

KIDS MENU
\$7.99

Menu available to children 10 and under

Q1 Why did the horse cross the road?

SHERIFF

Q2. What do you call an Ant in outerspace?

Q3. What do cows listen to?

1

Cheeseburger
Mac N'
Cheese

Turkey and Cheese
Sandwich

Grilled Cheese

Green Apple Slaw
Baked Potato Salad

Salt and Pepper
french fries

Sweet Potato Fries

3

Apple Juice
Orange Juice
Lemonade

Ised Ted
Milk
Coed-Cold

Diet Coke
Sprite

For every kid's meal sold, 25% of the retail sales price will be donated to



**NOKID
HUNGRY**
CALLING FOR INFORMATION

02. An out-of-state QJ. Moo-6k

Hickory gives travelers an intriguing fusion of a premium sports bar and a high-end culinary experience

Located in Terminal B, Hickory has exceeded expectations: Paradies Lagardère increased its seating capacity by 75 percent to accommodate the demand in the first year:

- Concept/Program Square Feet: 1,404
- Annual Gross Sales: (Opened May 1, 2017) \$3,718,456
- Annual Sales per Square Feet: \$2,648.48

