

# It's a Family Thing at The Green Store

BY ROB ROEDEL

The Green Store in Johnsville started as a Bradley County tomato shed, but today it is the place to get a fabulous unique meal.

The store, located just west of the Ashley County line, is operated by Justin and Haley Calhoun, along with Haley's mom and dad, David and Kendy Temple, and sister, Torie Maxwell. The family's children also help at the store.

"We've made friends one bite at a time," Justin said. "Our business has grown by word of mouth. Our food speaks for itself."

It didn't take long for me to join the store's list of friends. I began my visit with a "Get Greazzzzzy!!!" cheeseburger that was prepared by Heidi, the daughter of Justin and Haley. Mom and dad said that she is a champion hamburger-maker. After taking a bit

of her creation, I agreed.



## the eating essentials

### THE GREEN STORE

3527 Arkansas 160 East  
Johnsville  
870.463.8664

#### Hours of Operation

Monday – Saturday: 5 a.m. – 9 p.m.

The burger was cooked perfectly and loaded with fresh toppings, including zesty pepper jack cheese.

The Philly cheesesteak sandwich featured rich, smoky layers of thinly sliced smoked prime rib and Swiss cheese with sautéed onions and mushrooms served on a fresh hoagie roll. It was accompanied by the "Heart Attack Platter." This plate of fried, hand-breaded mushrooms, dill pickles and jalapeños were cooked with tasty breading that had just enough spice. No heart attack, but taste-bud happiness.

The boudin appetizer was rich, warm and flavored with a hint of spice that reminded me that Bradley County is pretty close to Louisiana.

The Green Store likes to create menu offerings using simple items, Justin said. "People like simple food that tastes great," he said.

With that philosophy in mind, he created "The Roxanne." It consists of fried mozzarella sticks, bacon and sautéed onions served on toasted Texas toast. The ingredients blend perfectly to create a taste for the record books.

The 16-ounce rib-eye steak was presented next. It was topped with three jumbo shrimp and served with a choice of potato, bread and a salad. Haley said that the rib-eyes are crowd favorites on Friday and Saturday evenings, which are usually very busy.

Shrimp is another favorite item and The Green Store will serve them boiled, fried and grilled. In addition to the menu items, Monday through Friday plate lunches are offered. They include a meat and three vegetables. A "grab and go"



The "Heart Attack Platter."

breakfast is also offered and is a favorite during deer season. Many of the local hunters' trophy mounts adorn the walls of the establishment. Here are a few other offerings:

- "The Mighty Hog Attack" – A 24-ounce hamburger topped with six pieces of bacon, four pieces of cheese and topped with veggies.
- "The Baconator" – Combines a pound of bacon, succulent slices of fresh Bradley County tomatoes (when in season) and mayonnaise between two toasted slices of Texas toast.
- "Haley's Chicken Sandwich" – Chicken, caramelized onions, grilled mushrooms, bacon and Swiss cheese on Texas toast.
- The hamburger steak, which is a weekday and evening favorite of the locals.
- The "One-Hit Wonders" board that features a new offering each week. Many return customers request previous specials, which are prepared just for them.
- Freshly prepared homemade pies and cakes cooked by the family.

Because it is a full-fledged country store, a line of retail groceries, hunting supplies, gasoline and other dry goods are also offered. ■

Dining recommendations? Contact Rob Roedel at [rroedel@aecc.com](mailto:rroedel@aecc.com)