

Snacks

Smoked Chicken Wings (GF) (6) \$10
dry rub, white bbq sauce (12)\$18

Brisket Quesadilla \$12
smoked peppers, cheddar-jack,
caramelized onions,
cilantro lime dressing

Hillbilly Charcuterie \$11
smoked bologna, hot link,
cheddar mett, pimento cheese,
pickled stuff, Ritz crackers

Jalapeno Hush Puppies \$7
potlicker aioli

Pimento Cheese (V) \$7
Ritz crackers

House Specialties

Buffalo Chicken Sandwich \$16
creamy coleslaw, house pickles, potato bun,
two sides

Classic Double Cheeseburger \$16
American, special sauce, pickles, shredded
lettuce, potato bun, two sides

Spicy Beef & Cheddar \$17
chopped brisket, spicy queso, pickled jalapenos,
fried onions, potato bun, two sides

Smoked Fried Bologna Sandwich \$15
pickles, American, lettuce, salt & vinegar chips,
mustard sauce, potato bun, two side

Pulled Pork Fried Rice (GF) \$16
missimati rice, house kimchi, spicy mayo,
toasted sesame, sunny egg

Smoked Turkey Cobb Salad (GF) \$16
romaine, cheddar, egg, bacon, cherry tomato,
choice of dressing

Weekly Sandwich Special \$17
Follow us on Facebook and Instagram
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Smoked Meats

meals served with choice of two sides and pickles

Plate/Sandwich

Pulled Pork \$16 \$22/lb

Turkey Breast \$17 \$24/lb

Pulled Amish Chicken \$16 \$20/lb

Hot Link Sausage \$15 \$5 ea.

Spicy Cheddar Mett \$15 \$5 ea.

USDA Prime Beef Brisket \$18 \$35/lb

Two Meat Combo \$25

Today's Desserts

Banana Pudding \$5
vanilla wafers, whipped cream

Buttermilk Peach Cobbler \$5
peaches, cinnamon
Add Graeter's Vanilla +\$2

Housemade Sides

Half Pint(feeds 1-2) \$4.5 Pint(feeds 3-4) \$9
Quart(feeds 6-8) \$17

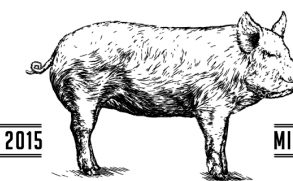
Creamy Colelslaw (V,GF) **Hoe Cakes**

Potato Salad (V,GF) **Spicy Baked Beans (GF)**

Cheesy Potato Casserole **Southern Green (GF) Beans**

Collard Greens (GF) **Macaroni & Cheese (V)**

Side Salad (V, GF) **Crispy Fried (GF) Potatoes**



EST. 2015

MILFORD, OH

PICKLES & BONES
BARBECUE

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Consuming raw or undercooked eggs, meat, shellfish, or seafood may increase risk of food-borne illness. All our products are made and/or stored where known food allergens are present. While we take steps to prevent cross contamination, due to the large amount of flour we use in our restaurant, nothing can be guaranteed to be "gluten free." Please use your best judgement when ordering.