

Snacks

Smoked Chicken Wings (6) \$12
dry rub, white bbq sauce (12)\$21

Sweet & Spicy Wings (6) \$12
sweet spicy soy bbq sauce, (12)\$21
smoked sesame, scallions

Brisket Quesadilla \$13
smoked peppers, cheddar-jack,
caramelized onions,
cilantro lime dressing

P&B Pimento Cheese(V) \$7
Ritz crackers

Pulled Pork Nachos (S) \$8
spicy queso, jalapenos, (L) \$15
pickled red onion, sour cream,
sweet bbq sauce



House Specialties

Crispy Chicken Sandwich \$17
pimento cheese, pickled red onion,
shredded lettuce, white bbq,
Texas toast, two sides

Classic Double Cheeseburger \$17
American, special sauce, pickles,
shredded lettuce, potato bun, two sides

Smokehouse Burger \$18
American, house bacon, cherry pepper,
garlic aioli, potato bun, two sides

Brisket Reuben \$18
chopped brisket, sauerkraut, Swiss,
special sauce, marble rye, two sides

Smoked Turkey Cobb Salad (GF) \$17
romaine, Tilamook cheddar, tomatoes,
house bacon, hardboiled egg

Weekly Special \$18
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 \$23/lb

Turkey Breast \$17 \$26/lb

Hot Link Sausage \$16 \$5 ea.

Spicy Cheddar Mett \$16 \$5 ea.

Beef Brisket \$19 \$35/lb

Spareribs \$18 \$19/lb

Two Meat Combo \$25

Housemade Sides

Half Pint(feeds 1-2) \$5 Pint(feeds 3-4) \$9
Quart(feeds 6-8) \$18

Creamy Hoe Cakes
Colelslaw (V,GF)

Cheesy Potato Beans (GF)
Casserole

Southern Green Beans (GF)
Collard Greens (GF)

Side Salad (V, GF)
Macaroni & Cheese (V)

Crispy Tater Tots
Poblano Cream Corn (GF)

FAMILY PLATTER

Let us make dinner easy tonight!
Serves 4-6

One Pound Pulled Pork
One Pound Sliced Turkey
Choice of three pint sides
Six Buns, Pickles, and Sauce on side
\$70

Today's Desserts

Banana Pudding \$5
vanilla wafers, whipped cream

Grandma's Apple Crisp \$5
Add Graeter's Vanilla +\$2

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.