

Snacks

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

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

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

Spicy Pork Rinds \$8
crispy pork rinds, blackened
seasoning, cilantro-lime dressing

House Specialties

Buffalo Chicken Sandwich \$18
fried chicken breast, house buffalo sauce,
slaw on top, pickles, potato bun, two
sides

Classic Double Cheeseburger \$18
American, special sauce, pickles,
shredded lettuce, potato bun, two sides

Spicy Beef & Cheddar \$18
chopped brisket, fresh jalapenos,
spicy queso, onion bun, two sides

Chopped 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
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Smoked Meats

Meals served with choice of two sides and pickles
Plate/Sandwich

Pulled Pork \$17 \$24/lb

Turkey Breast \$18 \$26/lb

Hot Link Sausage \$17 \$5 ea.

Beef Brisket \$19 \$35/lb

Pork Spareribs \$18 \$19/lb

Two Meat Combo \$26

Housemade Sides

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

Creamy Cornmeal Hoe
Colelslaw (V,GF) Cakes

Cheesy Potato Spicy Baked
Casserole Beans (GF)

Collard Greens (GF) Southern Green
Side Salad (V, GF) Beans (GF)

Poblano Cream Macaroni &
Corn (GF) Cheese (V)

Crispy Tater Tots

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
\$75

Today's Desserts

Banana Pudding \$5
vanilla wafers, whipped cream

Buttermilk Peach Cobbler \$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.