



LUNCH & DINNER MENU

Slow smoked. No shortcuts.

STARTERS

- Burnt End Bites** ----- \$12
Caramelized brisket tips, house sauce
- Smoked Wings** ----- \$14
6 wings, dry rub or sauced
- Pork Rinds** ----- \$7
House-seasoned, comeback sauce

PLATES

All plates served with two sides and cornbread.

- Brisket** ----- \$22
½ lb. sliced, smoked 14 hours
- Pulled Pork** ----- \$18
½ lb. hand-pulled shoulder
- St. Louis Ribs** ----- \$24
Half rack, dry rub
- Smoked Chicken** ----- \$17
Half bird, hickory smoked
- Loaded Combo** ----- \$28
Choose any two meats
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SANDWICHES

Brisket Sandwich ----- \$16

Brioche bun, pickles, onion, sauce

Pulled Pork Sandwich ----- \$14

Slaw, bread & butter pickles

Smoked Turkey Club ----- \$15

Lettuce, tomato, bacon, aioli

SIDES

Small \$4 · Large \$7

Mac & Cheese

Baked Beans

Coleslaw

Potato Salad

Collard Greens

Street Corn

DESSERTS

Banana Pudding ----- \$7

House-made, Nilla crumble

Peach Cobbler ----- \$8

Warm, vanilla ice cream

Consuming undercooked meats may increase risk of foodborne illness.

Menu prices subject to change.