

LUNCH

Wed-Saturday
11 am - 5:00 pm



SMASH BURGERS

with your choice of side
(make it a double patty | +\$3)

Classic Smash Burger \$15

A ¼ pound smashed all-beef patty, American cheese, lettuce, tomato, onion, pickles, mayo or zesty pub sauce served on a toasted bun
+\$3 for egg or bacon

Big Poppa \$17

A ¼ pound smashed all-beef patty, pepper jack cheese, bacon wrapped pimento cheese jalapeño popper, chipotle aioli served on a toasted bun

BBQ Burger \$17

A ¼ pound smashed all-beef patty, pulled pork, cheddar cheese, BBQ sauce, onion ring served on a toasted bun - sub chopped brisket \$3

Mushroom & Swiss Burger \$17

A ¼ smashed all-beef patty, sauteed mushrooms and onions, Swiss cheese, garlic aioli served on a toasted bun served with brisket Au Jus

SMOKEHOUSE TACOS

2 for \$10 - 3 for \$14

Flour or corn tortillas with brisket or pork, coleslaw, pico de gallo, BBQ sauce with chipotle aioli

SALADS

Garden Salad \$10

Spring mix, tomatoes, onions, cucumbers, boiled eggs, shredded cheese and croutons served with your choice of ranch, blue cheese, Thousand Island or vinaigrette

Caesar Salad \$12

Romaine lettuce, Caesar dressing, parmesan cheese and croutons

+\$4 | add grilled or fried chicken

+\$6 | add seared salmon or fried or grilled shrimp

SMOKEHOUSE SANDWICHES

with your choice of side

Brisket Sandwich \$18

6 ounces of house-smoked brisket, pickles, onions and sweet n' tangy BBQ sauce on a toasted bun

Brisket Philly Cheesesteak \$19

Brisket, American and provolone cheese, peppers and onions, BBQ sauce on a Stick Boy Bread Co. Pan de Agua

French Pig \$16

Slow-smoked pulled pork, cheddar cheese, pickles, onions, sweet n' tangy BBQ sauce on a Stick Boy Bread Co. Pan de Agua served with coleslaw on the side

Philly Cheesesteak \$16

Steak, grilled chicken, American and provolone cheese, peppers and onions on a Stick Boy Bread Co. Pan de Agua

Cuban \$17

Smoked pulled pork, ham, Swiss cheese, pickles and spicy Lusty Monk mustard on a Stick Boy Bread Co. Pan de Agua

Reuben or Rachel \$17

House smoked corned beef or turkey, sauerkraut, Swiss cheese, Thousand Island dressing on butter toasted Stick Boy Bread Co. rye bread

Willy G BLT \$16

Smoked bacon, lettuce, tomato and mayo on toasted Stick Boy Bread Co. sourdough

Michele's Hot Mess Chicken Sandwich \$16

House-marinated chicken, fried & served on a toasted bun, coleslaw, pickles and drizzled with hot honey

LUNCH/DINNER



SIDES

\$5

House-Made Potato Chips

Thinly sliced russet potatoes fried in beef tallow and seasoned with BBQ rub

Collard Greens

Collard greens, seasoned with onions, jalapenos and smoked ham hocks

Mac and Cheese

House made creamy three cheese mac & cheese

Baked Beans

House-smoked baked beans

Side Salad

Spring mix, cucumbers, onions, tomatoes, shredded cheese and croutons

French Fries or Sidewinders

Fried in beef tallow and seasoned with BBQ rub

Beer-Battered Onion Rings

Green Beans

fresh green beans, seasoned with onions, smoked ham hocks

KIDS MEALS

\$7

- Cheese quesadilla with fries
- House-made chicken tenders with fries
- Cheeseburger & fries

DESSERTS

\$8

Jan's Banana Pudding

Jan's homemade custard, fresh sliced bananas, nila wafers and whipped cream

Amanda's Pecan Pie Brownie

Decadent brownie with a gooey pecan pie topping topped with vanilla ice cream

Key Lime Pie

House made key lime pie served with whipped cream

APPETIZERS

Smokehouse Spring Rolls

\$14

Smoked brisket and pimento cheese or pulled pork and mac and cheese in a crispy, fried spring roll wrapper

Fried Shrimp

\$14

A generous portion of house marinated, crispy, fried shrimp

Sampler Platter

\$24

A platter of 2 spring rolls, 3 jalapeño poppers, 1 smoked sausage link and 2 smoked wings

Loaded Fries

\$12

French fries topped with queso, bacon, green onions, sour cream and pico de gallo

+\$4 pulled pork

+\$6 brisket

Smoked Wings

House-smoked whole jumbo wings: BBQ sauce, dry rub, chipotle honey or buffalo served with ranch or blue cheese dressing, carrots and celery

3 / \$10 · 6 / \$18 · 9 / \$24

Jalapeño Poppers

\$15

5 house-made jalapeños filled with pimento cheese, wrapped in bacon and smoked to perfection