

BAR SNACKS

Available All Day

PIG CANDY \$2 / SLICE
Candied Bacon, BBQ Spices

CRUNCH CORN \$5
House-Made Kettle Corn, Peanut Brittle,
Thyme, Cajun Spice

CHICK-A-RONES \$8
Crispy Chicken Skins, Gun Powder, Hickory,
Charred Shishitos, Tabasco

FLAPPERS \$12
Crispy Smoked Chicken Wings, Ancho Chili
Garlic Sauce, Serrano, Cracked Almonds

If you have food allergies or sensitivities, please inform your server.

CRAFT MEATS

Sliced to order & served à la carte by weight
with pickles and sliced honey potato bread.
Plated family style.

	½ lb.	1lb.
BEEF BRISKET	\$12	\$24
BURNT ENDS	\$12	\$24
PORK SPARERIBS	\$11	\$22
PORK SHOULDER	\$9	\$18
TURKEY	\$9	\$18
SAUSAGE	\$5 / LINK	

Crafted with love fresh daily.
Limited Quantities.
Come Early, Eat Well!

TRIMMINGS

APPLE PORK AND BEANS	\$4
CORNBREAD PUDDING	\$4
CREAMY PINEAPPLE SLAW	\$4
CUCUMBER TOMATO SALAD	\$4
ESQUITES (STREET CORN SALAD)	\$4

SIGNATURE CHILI

BRISKET & CHILL \$13
Jalapeno Corn Pudding, Brisket Chili,
Sliced Brisket, House Crema, Escabeche

HAND-HELDS

All served with house-made chips

BBQ-UBANO \$14
Pulled Pork, Shaved Pork Collar
Yellow Onion, Pickles, White Cheddar,
Tangy Mustard Sauce, Charred
Jalapeno Aioli

PASTRAMI DAWG \$10
Smoked Pastrami Sausage
Brioche, Giardiniera Relish, Alluvial
Stout Mustard, Tobacco Onions,
Fresh Dill

Lunch

SERVED 11AM TO 2PM

BEASTY BLT \$11
Pickle Bacon
Fried Green Tomato, Pickled Onions,
Smoked Tomato Jam, Arugula, Cheddar
Chive Biscuit

COUNTRY FIELDS \$13
Baby Kale, Arugula, Frisee, Maytag Bleu,
Blackberries, Bing Cherries, Spiced
Almonds, Cornbread Croutons, Honey
Lemon Vinaigrette