

BAR SNACKS

PIG CANDY \$2/SLICE
Candied & spiced bacon. We dare you to have just one.

CRUNCH CORN \$4
House Kettle Corn, Peanut Brittle, Cajun Spice

OLD DOMINION HUSHERS \$8
Jalapeno and Onion Hush Puppies. Sweet & Sassy Aioli

COWBOY CAVIAR \$9
Black Bean Pico w/Black Beans, Poblanos, Red Onion, Sweet Corn, and Jalapenos. Fried Flour Tortilla Chips

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

STICKY RIBS \$12
Fried Crispy Pork Spare Ribs, Maraschino Glaze, crushed pistachios

SOUP & SALAD

BRISKET CHILI \$4/\$6

SUMMERTIME BLUES SALAD \$13
Fresh Greens, Gorgonzola, Fresh Berries, Candied Walnuts, Cornbread Croutons, Honey Basil Vinaigrette

HOT DISHES

SKILLET MAC \$12
Our already famous Mac & Cheese!
Four-Cheese Sauce, Loads of Melted Cheese, Cellentani. Is it an entrée, is it a shareable side? You decide.

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

CRAFT MEATS

Award-winning wood-fired barbecue made fresh daily
Served with pickles and sliced honey potato bread

BY THE HALF-POUND

BEEF BRISKET \$10

BURNT ENDS \$11

PORK SHOULDER \$8

TURKEY \$8

HOUSE-GROUND SAUSAGE \$4 /LINK

PORK SPARERIBS BY THE BONE

ONE BONE \$3

HALF RACK \$14

FULL RACK \$25

SIDES

Generous portions of the ultimate accompaniments to the ultimate barbecue

HALLELUJAH POTATOES \$4

APPLE PORK & BEANS \$3

CORNBREAD PUDDING \$3

CREAMY PINEAPPLE SLAW \$3

STREET CORN SALAD \$3

FRENCH FRIES \$3

HOUSE CUT CHIPS \$2

HAND-HELD

Served with House-Made Chips or French Fries

“SEOUL” SUCKER \$13

Smoked Pork Shoulder, Korean BBQ Sauce, Kimchi Slaw, Cashew Butter, Cucumber, Mint, Cilantro, Sesame Seed, Brioche Bun

SMOKEY & THE BACON \$12

House-Ground Brisket Burger, Smoked Cheddar Cheese, Smoked Onion Aioli, House-Smoked Bacon, LTO, Potato Bun

SLOPPY HIPPIE \$13

Smoked Cauliflower, Tomatoes, Bell Peppers, Onion, House Dill Pickles, Brioche Bun

FLIPPIN’ CHICKEN \$11

Smoked Chicken Salad w/Pickled Cherries, Candied Walnuts, Celery & Duke’s Mayo, LTO, Toasted Cornbread

BBQ-UBANO \$13

Pulled Pork, Shaved Virginia Ham, Yellow Onion, Pickles, White Cheddar, Tangy Mustard Sauce, Charred Jalapeno Aioli

CHICKA BANG BANG! \$12

Fried Pickle-Brined Chicken, Smoked Coleslaw, House Pickles, Alabama White, Whole-Grain Mustard, Brioche

ZERTS

LIZ’ BLUE RIBBON CARROT CAKE \$7

ICE CREAM SANDY \$6

ICE CREAM FLOATIE \$5