

BAR SNACKS

PIG CANDY(GF) \$2/SLICE
Candied & Spiced Bacon. We dare you to have just one.

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

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

PLANTAIN POPPERS \$10
Sweet Fried Plantains, Mole Coloradito

FLAPPERS \$12
Slow-Smoked Chicken Wings, Jalapenos, Cracked Almonds, Ancho Chili

STICKY RIBS \$14
Fried Crispy Pork Spare Ribs, Pineapple Rum Glaze, Toasted Coconut

SOUP & SALAD

BRISKET CHILI \$4/\$6

SUMMER BREEZE SALAD \$13
Fresh Greens, Zucchini Pico, Seared Pineapple, Plantain Chips, Cotija, Pineapple Lime Vinaigrette

HOT DISHES

SKILLET MAC \$14
Our Already Famous Mac & Cheese!
Four-Cheese Sauce, Loads of Melted Cheese, Cellentani. Is it an Entree, is it a Sharable Side? You Decide!

BRISKET AND 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, pickled red onions, and sliced honey potato bread

BY THE HALF-POUND

BEEF BRISKET \$10
BURNT ENDS \$11
PORK SHOULDER (GF) \$8
TURKEY (GF) \$8
HOUSE-GROUND SAUSAGE \$4/LINK

PORK SPARERIBS BY THE BONE (GF)

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 (GF) \$3
CORNBREAD PUDDING \$3
CREAMY PINEAPPLE SLAW (GF) \$3
STREET CORN SALAD (GF) \$3
CUCUMBER TOMATO SALAD (GF) \$3
FRENCH FRIES \$3
HOUSE CUT CHIPS \$3

ZERTS

LIZ' BLUE RIBBON CARROT CAKE \$7
TRASH TREAT ICE CREAM SANDY \$6
UNICORN PIE ICE CREAM SANDY \$6
ICE CREAM FLOATIE \$5

Served with your choice of Craft Soda!

HAND-HELDS

Served with House-Made Chips or French Fries

BURGER \$13
House-Ground Brisket Burger

ANCHO PORK SANDY \$13
Smoked Pork Shoulder, Ancho Sauce, Poblano Lime Slaw, Kohlrabi, Candied Lemon

CHOPPED CHICKEN \$12
Smoked Chopped Chicken, Mango Ancho BBQ Sauce, Poblano Lime Slaw, Sliced Tomato

BBQ-BANO \$13
Pulled Pork, Shaved Virginia Ham, Yellow Onion, Pickles, White Cheddar, Tangy Mustard Sauce, Charred Jalapeno Aioli

DINNER ENTREES - DAILY AFTER 5

CHEEKY PEEKY \$17
Smoked & Confit Beef Cheek, Mofongo, Caramelized Corn and Onion, Tomatillo Sauce, Red Wine Aleppo Drizzle

THE BELLYFONTE \$16
Smoked Bone-in Pork Belly, Pineapple Rum Glaze, Arugula Salad with Pineapple, Red Onion, and Cucumber Ginger Vinaigrette, Cantaloupe Gazpacho

COPPA CABANA \$16
Sliced Smoked Pork Coppa, Plantain Gnocchi, Pineapple, Red Onion, Cilantro, Mojo

THAT FISH DISH \$18
Whitefish, Banana Leaf, Coconut Rice, Escabeche