

## 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

**CANDIED NUTS \*** \$6  
Pecans and Almonds, Maple Cayenne Glaze

**PIMENTO CHEESE** \$7  
Flour Tortilla Chips

**FRIED OKRA** \$10  
Dill Sour Cream

**FLAPPERS** \$12  
Slow-Smoked Chicken Wings, Honey Garlic Glaze

**STICKY RIBS** \$16  
Crispy Fried Pork Spare Ribs, Peach Molasses Glaze  
Pie Crust Crumble

## SOUP AND SALAD

**SALAD \*** \$14  
Kale and Spinach Mix, Roasted Sweet Potatoes,  
Dried Cherries, Candied Walnuts,  
Maple Molasses Vinaigrette

**BRISKET CHILI** \$5/7

**HOT DISHES..** \$15

**CHICKEN & SAUSAGE GUMBO**  
Pan Seared Chicken Thigh and White Rice

**SKILLET MAC**  
Four-Cheese Sauce, Melted Cheese, Cellentani.  
Panko, Chives

**BRISKET & CHILL**  
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** \$11

**BURNT ENDS** \$12

**PORK SHOULDER \*** \$9

**TURKEY \*** \$9

**HOUSE-GROUND SAUSAGE** \$4/LINK

### **PORK SPARERIBS BY THE BONE \***

**ONE BONE** \$3

**HALF RACK** \$15

**FULL RACK** \$27

**TRIMMINGS** \$3

Generous portions of the ultimate accompaniments to  
the ultimate barbecue

**HALLELUJAH POTATOES** +\$1

**APPLE PORK & BEANS**

**CORNBREAD PUDDING**

**CREAMY PINEAPPLE SLAW \***

**STREET CORN SALAD \***

**CUCUMBER TOMATO SALAD \*** +\$1

**FRENCH FRIES**

**HOUSE CUT CHIPS**

## **ZERTS**

**BREAD PUDDING** \$6

**LIZ' BLUE RIBBON CARROT CAKE** \$7

**WATERMELON SORBET** \$6

**ICE CREAM SANDY** \$6

**ICE CREAM FLOATIE** \$5

Served with your choice of Craft Soda!

## HAND-HELDS

\$14

Served with House-Made Chips or French Fries  
or choose one Trimming +\$1

### **BURGER**

House-Ground Brisket Burger,  
Ask Your Server for Details!

### **CATFISH PO' BOY**

Lettuce, Tomato, Pickled Onions, Cajun Aioli,  
Smoked Okra Aioli, Baugelette

### **TUSKEEGEE AIRMAN**

House Bacon, Mustard Pork Shoulder, Peanut Butter,  
Onion, Red Pepper, Whole Grain Mustard, Fried Egg on  
Jalapeño Cornbread

### **PORK LOIN SAND**

Freeze Dried Corn and Panko Fried Loin, Honey Carrot Slaw,  
Pickled Onions, Smoked Blueberry Horseradish Aioli,  
Brioche Bun

\*\*LIMITED AVAILABILITY!!

## DINNER ENTREES - DAILY AFTER 5 \$18

### **BEEF CHEEKS**

~ **Snake River Farms** American Wagyu Beef Cheek,  
Corn Moux Choux, Twice Fried Fingerlings,  
Smoked Okra Butter

### **BONE-IN BELLY**

~ **Eden Farms** Locally Raised Berkshire Bone-in Pork  
Belly, Pork Dirty Rice, Sweet Corn Chow Chow,  
Honey Garlic Glaze, Scallion Curls

### **PORK COPPA**

Sliced Smoked Pork Coppa, Black-Eyed Pea Succotash,  
Fluffy Cornbread, Celery Curls

### **SHRIMP AND GRITS \***

Gruyere Grits, Collard Greens and 'Nawlins BBQ.

\* Gluten Free