

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
Mixed Nuts, 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

WINTER 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 \$12
BURNT ENDS \$13
PORK SHOULDER * \$10
TURKEY * \$11
HOUSE-GROUND SAUSAGE \$5/LINK

PORK SPARERIBS BY THE BONE *

ONE BONE \$3
HALF RACK \$16
FULL RACK \$28

TRIMMINGS

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

**SAVE ROOM FOR OUR
HOUSE-MADE DESSERTS!!**

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, Baguette

TUSKEEGEE AIRMAN

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

PORK LOIN SAND

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

DINNER ENTREES - DAILY AFTER 5 \$18

BEEF CHEEK

~ **Snake River Farms** American Wagyu Beef Cheek,
Corn & Bacon 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 Coppa, Beer Bread, Beer Cheese, Crispy
Smoked Sauerkraut, Skyrim Leek, Sweet Corn with
Honey Cajun Gastrique

SHRIMP AND GRITS *

Gruyere Grits, Collard Greens and 'Nawlins BBQ.

* Gluten Free

