



MENU

BY THE POUND

Go big or go home.

Beef Brisket

Slow smoked Texas inspired brisket served traditional.

Smoked Chicken

Juicy smoked chicken seasoned to perfection.

Sausage

Slow smoked sausage with a kick.

Pork Shoulder

12 hour smoked, melt in your mouth pork butt seasoned with house rub.

RIBS

Our BBQ is smoked in house ranging from 2 to 9 hours.

Pork Ribs

Low and slow hickory smoked St. Louis style ribs with house dry rub.

Rib Tips

Low and slow hickory smoked St. Louis style ribs with house dry rub.

FULL POUND	HALF POUND	1/4 SLAB
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\$19.00	\$13.00	\$8.00
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\$15.00	\$8.00	\$6.00
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\$14.00	\$8.00	\$6.00
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\$14.00	\$8.00	\$6.00
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FULL RACK	HALF RACK	1/4 SLAB
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\$25.00	\$16.00	\$9.00
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\$15.00	\$8.00	\$6.00
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MEAT PLATTERS

With 2 Sides and Cornbread.

3 Meat

\$18.00

4 Meat

\$25.00

5 Meat

\$30.00

PICK A SIDE

Family Recipes

Brew City Grits

\$2.99

Fried Corn

\$2.99

Coleslaw

\$2.99

Fire Cracker Cornbread

\$0.99

SWEETS

Homemade Favorites.

\$4.75

Check our daily menu or facebook.

SOUP

Smoke Pot Chili

Cup

\$3.99

Bowl

\$5.99

VEGAN VEGETARIAN

Pulled BBQ Jack Fruit

\$ \$ \$

Sliced Smoked Sweet Potato

\$ \$ \$