



MEAT PLATTERS

With 2 sides and cornbread

3 MEAT	\$22
4 MEAT	\$27
5 MEAT	\$32
6 MEAT	\$37

BY THE POUND - *Go big or go home*

	FULL POUND	HALF POUND	¼ POUND
BEEF BRISKET Slow smoked Texas inspired brisket served traditional	\$19	\$14	\$10
SMOKED CHICKEN Juicy smoked chicken seasoned to perfection	\$15	\$10	\$8
SAUSAGE Slow smoked sausage with a kick	\$14	\$10	\$8
PORK SHOULDER 12 hour smoked, melt in your mouth pork butt seasoned with house rub	\$14	\$10	\$8

RIBS

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

	FULL SLAB	HALF SLAB	¼ SLAB
PORK RIBS Low and slow hickory smoked St. Louis style ribs with house dry rub	\$26	\$17	\$10
RIB TIPS Low and slow hickory smoked St. Louis style ribs with house dry rub	\$16	\$10	\$8

PICK A SIDE - *Family recipes*

MAC N CHEESE	\$5	BAKED BEANS	\$5
CITY GREENS	\$4	BREW CITY GRITS	\$3
COLESLAW	\$3	FRIED CORN	\$3
FIRECRACKER CORNBREAD OR PLAIN CORNBREAD			\$2

SANDWICHES

Turn any meat into a sandwich

\$12.00

Includes Chips

VEGAN VEGETARIAN

SLICED SMOKED SWEET POTATO

\$6.00

BEVERAGES

SWEET PEACH TEA \$2

SODA \$2

WATER \$1

SPECIALS

MON-FRI LUNCH

11:00-2:00PM

1 MEAT W/2 SIDES

\$15

FRIDAYS

SMOKED SALMON

6OZ. - \$12

SATURDAYS

TEXAS CUT BEEF RIBS

\$22 PER BONE

****PRICES ARE SUBJECT TO CHANGE****