APPETIZERS

Smoked BBQ Wings G

Over 1 Pound (8 Pcs) Smoked for 2 Hours, flash fried, tossed in our own BBQ or Franks Hot Sauce, and Char Grilled to Order (Side of Blue Cheese Dip 1.00, Add Fries 2.99) 14.99

Pulled Pork Nachos

Tri-Colour Tortilla Chips topped with Mac 'N Cheese Sauce, 1/4 Pound of Pulled Pork, Smoked Old Cheddar, Coleslaw and Carolina Mustard & Hot Vinegar Sauce. (Add More Pulled pork, 1/4 Pound for \$4) 15.99

Beef Brisket Nachos

Tri-Colour Tortilla Chips layered with Smokey Sweet and Smokin Hot BBQ Sauce, Chipotle Mayo, 1/4 Pound of Smoked Beef Brisket, BBQ Beans and Smoked Old Cheddar. (Add More Beef Brisket, 2oz for \$4) 15.99

TheSmoke Poutine

Home Cut Fries, Brisket Juice, Cheese Curds, 1/4 Pound Smoked Beef Brisket topped with Béarnaise Sauce (Add More Beef Brisket, 20z for \$4) 15.99 **Traditional Poutine** Home Cut Fries, Cheese Curds and House Made Brisket Gravy 9.99

Slider Trio

A Pulled Pork Slider with Coleslaw and our Carolina Mustard and Hot Vinegar Sauces, a Beef Brisket Slider topped with our Drunken Onion/Mushrooms, and Burger Slider with a Garnish, each served on a Grilled Brioche Bun. (Add an order of fries for 2.99) 12.99

SOUPS AND SALADS

Soup of the Day - Ask you Server

Premium Soup of the Day - Ask your Server A 12oz Bowl for 12.99

A 12oz Bowl for 9.99 Caesar Salad G

Crisp Romaine, served with Our Creamy House Made Caesar Dressing, with Bacon, Croutons and Parmesan. (Add a Warm Smoked Chicken Breast 5.99 and/or Add 2 Strips of Wild Boar Bacon \$4) 12.99

Smoked Club Salad G

Crisp Romaine. served with a whole Smoked Chicken Breast, 2 strips of our own Maple Bacon, Smoked Cheddar, Tomato and our Chipotle Mayo Dressing. 16.99

Leafy Garden Salad V G

A Blend of Leafy Greens, Cucumber, Grape Tomatoes, Red Onion, Shredded Carrot with our own House Vinaigrette on the side. 9.99

Smoked Buffalo Chicken Breast Salad G

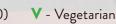
A Smoked, Grilled Chicken Breast with Franks, over Romaine, Cucumber, Grape Tomato, Red Onion, Shredded Carrot & Blue Cheese Dressing on the side. 15.99











SIDES & UPGRADES



SIDES INCLUDED WITH A MEAL

FRIES - Cut in House and Double Dipped. Served with Seasoning Salt 5.99

BEANS - Sweet and Tangy, Made with Bacon, Onions and some TLC.
A 24 Hour Process 5.99

COLESLAW - Southern Creamy Style with Shredded Red and Green Cabbage 5.99

SOUP - A Side Soup of the Day 5.99





OTHER SIDES OR UPGRADE YOUR SIDE FOR 1.99

SWEET POTATO FRIES - Crispy on the Outside, and Tender on the Inside 7.99 (add Chipotle Mayo for 1.00)

MAC N CHEESE - Penne Rigate with a Smoked Cheddar Cheese Sauce with Bacon and a Butter Panko Topping - 7.99

PREMIUM SIDE SOUP - 7.99 SIDE CAESAR SALAD - 7.99

SIDE GARDEN SALAD - 6.99 or 0.99 extra to Substitute



BIG MAC N CHEESE – Twice the amount, served in a big bowl, and not twice the price – 12.99 **GRAYY** - Our Scratch Made Gravy, made with Brisket Juice. 1.99





TOSSED FRIES WITH

Bearnaise Butter - 1.99 Shredded Parm - 1.99 Bacon - 1.99

Spicy Rub - 0.99 Franks (Buffalo Fries) - 0.99

FRIES TOPPED WITH

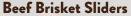
Cheese Curds - 1.99 Smoked Cheddar - 2.99 Gravy - 1.99 Pickled Jalapenos - 0.99

KIDS MENU

For ages 12 & Under or Over 70 - No Substitutions or Exceptions! Served with a choice of Fries, Beans or Coleslaw Small Single Fountain Soda is included for Kids, Dine in Only

Kids Mac N' Cheese V

Penne Rigate made with Cheddar Cheese sauce and a Butter Panko Crust 8.99



Two 2oz portions served on a Grilled Brioche Roll 9.99

Smoked Slider Burger

Two 2oz Beef Chuck Burgers on a Grilled Brioche Roll 9.99 (add Cheddar or Bacon \$1/each)



Grilled Cheddar Cheese Sandwich V

Sliced Cheedar Cheese On Sourdough Bread 7.99

Pulled Pork Sliders

Two 2oz portions on Slaw served on a Grilled Brioche Roll 8.99

Smoked Pork Back Ribs

3 Ribs of our Back Ribs, with Sweet & Tangy BBQ Sauce 9.99



Kids fountain refill or milk/juice \$2

We charge 18% gratuity for parties of 8 or more.

FEATURE DAYS

Tuesdays are Sandwich Days - Dine in and Save The Tax OFF All Sandwiches, Every Tuesday, All Day.

Wednesdays are Rib Days - Dine in and Save The Tax OFF either our Lunch or Dinner Half Rack or Full Rack, Every Wednesday, All Day.

PLUS 1/2 Price on all Full Bottles of Wine, All Day.

Thursdays are Burger Days - Dine in and Save The Tax OFF All Burgers, Every Thursday, All Day.

Friday's Lunch Feature is our Montreal Smoked Meat Sandwich - Cured, Smoked and Steamed in House, and after a 17 day process, available only on Fridays for Lunch. Limited quantities.

THE MAXIMUM BEEF BUSTER CHALLENGE** G

Six 1/3 Pound Smoked Beef Chuck Patties, with 6 Slices of Cheddar and Four Strips of Bacon on a Grilled Bun with a Pound of Fries. Finish in 10 mins and it's FREE, under 20 mins and it's 50% OFF or under 30 mins and you pay full price, but you are on the Wall of Fame 39.99

** - Waiver Required, 10, 20 and 30 min Time limits, ask your Server for Details

SANDWICHES

Served with your choice of Fries, Beans, Coleslaw or Soup*

Cow Meats Pig Sandwich

A 1/3 of a Pound of Smoked Pulled Pork, on our Coleslaw, with our Carolina Mustard and Hot Vinegar Sauce, Topped with a 1/3 of a Pound of Beef Brisket, and Drunken Mushroom/Onions on a Grilled Bun 21.99

Beef Brisket Sandwich

A 1/3 of a Pound of Sliced Smoked Beef Brisket with Drunken Onion/Mushrooms, served on a Grilled Bun 16.99

Pulled Pork Sandwich G

A 1/3 of a Pound of our Pulled Pork, Smoked for 10 hours, on our Creamy Coleslaw, topped with our Carolina Mustard and Hot Vinegar Sauce on a Grilled Bun 14.99

Grilled Triple Triple Cheese Sandwich V

4 Slices of Cheddar on 2 Slices of Grilled Sourdough, Topped with Smoked Old White Cheddar and a Third Slice of Sourdough in between. 13.99. (Add Bacon for \$2 or Wild Boar Bacon for \$4)



^{*} Upgrade to a Premium Side for 1.99 extra

BURGERS

Available Every Day, All Day! Served with your choice of Fries, Beans, Colesalw or Soup*

CREATE YOUR OWI

Smoked 1/3 lb Beef Chuck Burger G

Smoked for 2½ Hours, served on a Grilled Bun. 12.99

Smoked Skinless Boneless Chicken Breast G

Rubbed, Smoked, finished with your choice of BBQ Sauce and served on a Grilled Bun 13.99

Smoked Portabella Mushroom Burger VG

A Portabella Mushroom Rubbed, Smoked and served on a Grilled Bun 10.99



TOPPINGS

1/4 Pound of Pulled Pork 3.99 2 ounces of Beef Brisket 3.99 1/3 Pound Smoked Beef Chuck Patty 5.99 Fried Egg 1.99



Two Slices Medium Cheddar 1.99 Shredded Smoked Old White Cheddar 2.99 Goat Cheese 1.99



Drunken Onion/Mushrooms 1.99 Coleslaw 0.99 • Chip Mayo 0.50 Pickled Jalapenos 0.99 1/2 House Made Dill 0.75

Sub a Gluten Free Bun for 1.50

DID YOU SAY SMOKED BACON?

(Dry Cured, All Made in House) Back Bacon - 1.99 for 2 Slices Maple Bacon – 1.99 for 2 Slices Wild Boar Bacon - 3.99 for 2 Slices ADD ALL 3 FOR 6.99

About Our Smoked Beef Burgers

They are RED inside due to our Smoking Process. They are Fully Cooked to 160F. Make Sure you are OK with it being Red before ordering it.

BURGER FAVORITES

Wholly Cow!

A 1/3 Pound Smoked Beef Chuck Patty, Topped with a Quarter Pound of Beef Brisket and Drunken Onion/Mushrooms, served on a Grilled Bun. 19.99

Pig on a Patty G

A 1/3 Pound Smoked Beef Chuck Patty, Topped with 2 Slices of Back Bacon and a Quarter Pound of Pulled Pork with our Carolina Mustard Sauce and Hot Vinegar Sauce on a Grilled Bun 18.99



Patty on a Pasture G

A 1/3 Pound Smoked Beef Chuck Patty, on a bed of Lettuce, Sliced Tomato, Red Onion, and 6oz of Coleslaw as the side choice, without a Bun 13.99

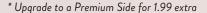
The Poutine Burger

A 1/3 Pound Smoked Beef Chuck Patty on Béarnaise Sauce, Topped with Fries, Cheese Curds and Mac n Cheese Sauce, Served on a Grilled Bun 16.99



ALL SAUCES ARE GLUTEN FREE AND AVAILABLE FOR PURCHASE

d Carolina Mustard Sauce de Smokey Sweet BBQ Sauce de Sweet Tangy BBQ Sauce de Hot Vinegar Sauce de Smokin' Hot Carolina Mustard Sauce and Hot Vinegar Sauce are automatically topped on all of our Pulled Pork, except the Kids PP Sliders. Please select a sauce for your Ribs, Chicken and Wings.





MAINS

Served with your Choice of Two Sides: Fries, Beans, Coleslaw or Soup*

Pulled Pork G

A Half Pound of Hickory Smoked Pulled Pork, Smoked for 10 hours, and topped with both Carolina Mustard Sauce and Hot Vinegar Sauce 16.99 (Add a Grilled bun for 2.00)

Hickory Smoked Pork Back Ribs G

Smoked for 5-6 Hours with a Dry Rub, finished on the Char Grill, with your Choice of our Smokey, Tangy or Smokin' Hot BBQ Sauce Full Rack 28.99, 1/2 Rack 20.99



Beef Brisket

A Half Pound Portion, Smoked Low and Slow for 12 Hours, and Sliced for your enjoyment (add a bun for 1.50) 21.99

The Meatery Platter

A 1/3 of a Pound of Pulled Pork with our Carolina Mustard and Hot Vinegar Sauces, 1/3 Pound of Beef Brisket and a 1/4 Rack of Back Ribs 28.99

The Smoke Sampler

Choice of **THREE** of the following: 1/2 Rack of Back Ribs with choice of BBQ Sauce, 1/2 lb of Pulled Pork, 1/3 lb of Beef Brisket, a Smoked Chicken Breast with choice of BBQ Sauce, 8 Smoked Wings with choice of BBQ Sauce, 1 Smoked 1/3 lb Beef Burger on a Grilled Bun 34.99



Over 1 Pound (8 pcs) of our Smoked Wings, with Our Smoked Back Ribs, with your Choice of BBQ Sauce. 1/4 Rack of Ribs with Wings 26.99, 1/2 Half Rack of Ribs with Wings 30.99 (Add Blue Cheese Dip for 1.00)



The Chef's Tasting Platter

The Chef has created this platter based on Taste and Appearance. You will get a 1/2 Rack of Back Ribs, 1/3 Pound each of Beef Brisket and Pulled Pork, 8 Smoked Wings, 2 Strips of Wild Boar Bacon, Sweet Potato Fries with Chipotle Mayo, House Cut Fries, Coleslaw and a Side Garden Salad. Absolutely No Substitutions. Dine in Only. 69.99

