

Let's Eat MEAT

MEAT

BEEF BRISKET
 One Pound \$24
 Half Pound \$14

PULLED PORK
 One Pound \$18
 Half Pound \$10

BBQ RIBS
 Full Rack \$18
 Half Rack \$10

SMOKED CHICKEN *apple glazed*
 Whole \$28
 Half \$16
 Quarter \$9

FRIED CHICKEN
 Leg & Thigh \$10
 Extra Piece \$6

ANDOUILLE SAUSAGE
 Per Link \$7

SMOKED MEAT FEATURE
 Market Price

SIDES

	SM	LG
COLESLAW	\$5	\$10
BAKED BEANS <i>meat or veg</i>	\$5	\$10
GARLIC FRIES	\$5	\$10
BRUSSELS SPROUTS	\$6	\$12
WEDGE SALAD	\$6	\$12
MAC & CHEESE	\$6	\$12
WARM POTATO SALAD	\$6	\$12
CAULIFLOWER	-	\$12
CORNBREAD SKILLET	-	\$9
FEATURE VEGETABLE	Market Price	

BREAD
Buck a Slice

SANDWICHES

Served w/ housemade garlic fries

BEEF BRISKET
 Sliced Brisket, Sautéed Onions,
 Pickles, Horseradish Mayo
 \$17

BBQ PULLED CHICKEN
 Smoked Cheddar, Cherry BBQ Sauce
 \$16

PULLED PORK
 House Slaw, Bourbon BBQ Sauce
 \$16

not MEAT SANDWICH
 Vegetarian Feature
 \$15

Pickles \$1

SWEETS

PECAN PIE
 Housemade w/ vanilla ice cream
 and caramel sauce
 \$9

CHOCOLATE BROWNIE
 Housemade brownie, bacon caramel
 w/ vanilla ice cream
 \$9

BOURBON BANANA PARFAIT
 Housemade custard w/
 graham crust and whipped cream
 \$9

ICE CREAM FLOAT
 w/ choice of soda
 \$6