

MENU

(GF) Gluten-Free

(VG) Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Smokehouse Plates

*Served with cornbread,
B&B pickles and choice of
one side*

Pulled Pork 20

Smoked Brisket 25

Smoked Turkey 22

Baby Back Ribs - 5 bone 24

Baby Back Ribs - 10 bone 34

Peach Glazed Burnt Ends 18

Pitmaster Trays

*Served with cornbread,
B&B pickles and choice of
two sides*

Two Meat Tray 27

Three Meat Tray 33

Sandwiches

*Served on a toasted potato roll with
B&B pickles and kettle chips*

Pulled Pork 16

Pulled Chicken 15

Smoked Turkey 17

Smoked Brisket 19

Smoked Sausage 15

Sides

Slow-Simmered Collard Greens (GF)

Smokehouse Baked Beans

Tomato & Zucchini Salad (GF) (VG)

Jalapeño Cabbage Slaw (GF) (VG)

Southern Potato Salad (GF) (VG)

Corn & Poblano Salad (GF) (VG)

House BBQ Sauces

Citrus BBQ or Carolina Gold

*An 18% Service Charge is Automatically Included on all Food & Beverage Purchases

Tequila

Don Julio Blanco, Reposado or Añejo	15, 18, 21
Maestro Dobel Blanco, Reposado or Añejo	10, 13, 15
Casamigos Blanco, Reposado or Añejo	15, 19, 22
Milagro Silver, Reposado or Añejo	11, 13, 15
Gran Centenario Plata, Reposado or Añejo	11, 13, 15

Specialty Tequila

Clase Azul Reposado or Añejo	35, 75
Don Julio 1942	38
Maestro Dobel 50 Cristalino Extra Añejo	35
Gran Centenario Cristalino	25

Other

Tequila Top Flight	55
Smoked Paloma	15
Herradura Tequila, Grapefruit Juice, Soda, Fresh Lime, Agave, Tajín Rim	

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