

“A woman drove me to drink and I didn’t even have the decency to thank her.” -W.C. Fields



SNACKS

Pretzel Twists
Stout mustard,
beer cheese 9

Pork Rinds
House BBQ dusted 7

FOR STARTERS

Soup

Beer cheese soup *cup 5 / bowl 7*

Asian Pork Belly Deep fried pork belly tossed in a soy/honey reduction sauce and served with a ginger cream, wasabi and chives 15

Truffle Fries House fries with kosher salt, pepper, parsley, parmesan, tossed in truffle oil. Served with a side of pesto aioli 13

Loaded BBQ Fries Fries with beer cheese, pulled pork, jalapeno, and competition BBQ sauce 14

“HJ” Spin Dip We stole our recipe from the little-known N.Y. chef Harold James who created the artichoke dip at the Waldorf back at the turn of the 20th century. Served with fried pita bread. 14

Cheesy Brisket Dip Take our house made queso, throw in some house smoked shredded beef brisket and serve it with fried pita... you get the picture 14

Smoked Wings Six of our house smoked chicken wings with your choice of sauce or rubs: *Buffalo mild, medium, hot; PB&J, competition BBQ, white BBQ, BBQ rub, Nash hot rub, Ghost pepper rub* 13

3 Street Tacos Chimichurri, slaw, cotija cheese, pickled corn, scallion
Mojo pork 12 Mushroom 13 Brisket 14 Shrimp 15

WHAT MY FOOD EATS

Southwest House blend of greens, jalapeno, cotija, tortilla chips, pickled corn, buffalo ranch 11

Smoke House House blend of greens, cucumber, red onion, diced tomatoes, mozzarella, croutons, shredded carrots, choice of dressing 9

Arugula A house blend of arugula and greens, parmesan, cherry tomatoes, cucumbers, fried onions, caesar dressing 12

Add smoked chicken 7
Add chicken tenders 7
Add seared salmon 11
Add grilled shrimp 10

Dressings:
Balsamic, blue cheese, ranch,
spicy 1000 island, italian, caesar
poppy seed, buffalo ranch

SANDWICHES & WRAPS

Served with french fries; sub Udi's gluten-free bun 3

Nashville Chicken Sandwich Fried chicken with pickles
Farm to Market egg bun 16

Chicken Cordon Bleu Fried chicken, smoked ham, swiss, pesto aioli, LTO,
grilled Farm to Market egg bun 17

Roasted Veggie and Gouda Roasted squash, red peppers and portobello,
gouda, pesto aioli, Farm to Market rye 14

Pesto Turkey Hoagie Turkey, bacon, swiss, lettuce, tomato,
pesto aioli, on hoagie roll 15

Schnitzel Thinly pounded pork loin, breaded and deep fried, swiss cheese,
horseradish aoli, applewood smoked bacon, Farm to Market egg bun 16

Cubano Mojo shredded pork, smoked ham, swiss, stout mustard, pickles
pressed hoagie 17

Caesar Wrap House blend of greens, smoked chicken, parmesan, bacon,
caesar dressing, herb wrap 15

Buffalo Chicken Wrap Spring mix, tomato, celery, blue cheese, medium
buffalo sauce, ranch, smoked chicken, herb wrap 16

you should definitely get this

MAC AND CHEESE(S)

Da House

Our house made beer cheese tossed
with pasta and sprinkled with our “parsley dust” 13

Bernie Mac

Take our house mac and cheese and then throw some of
our barked up burnt ends on top!

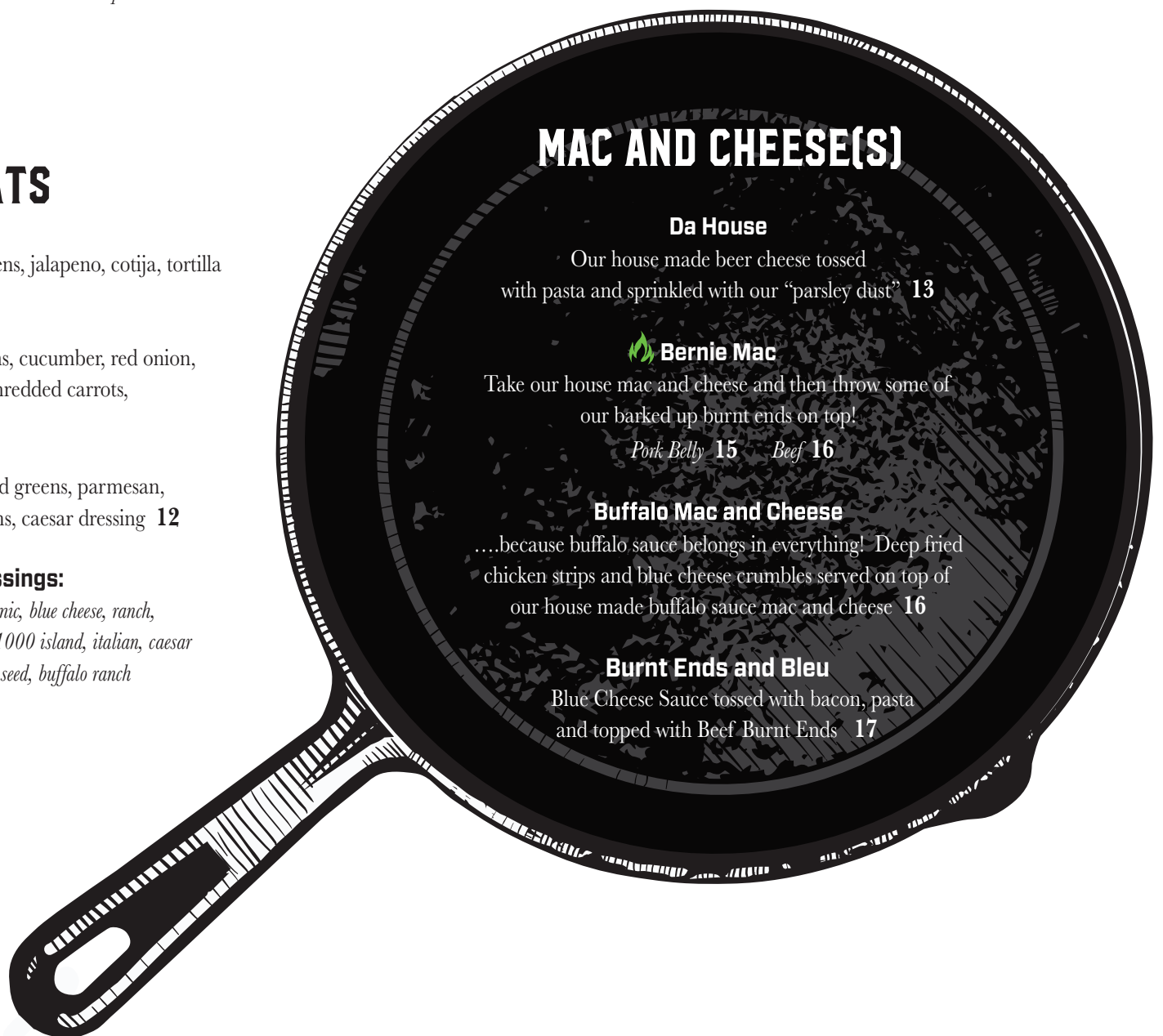
Pork Belly 15 Beef 16

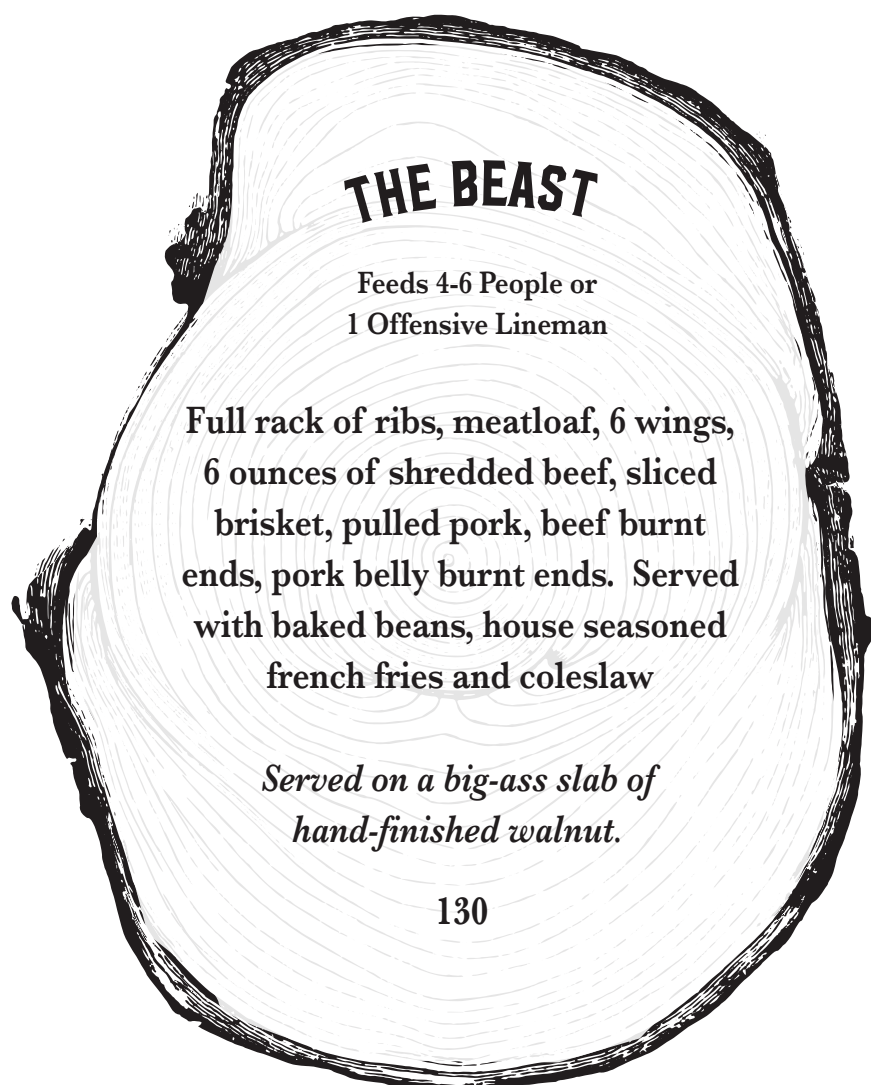
Buffalo Mac and Cheese

...because buffalo sauce belongs in everything! Deep fried
chicken strips and blue cheese crumbles served on top of
our house made buffalo sauce mac and cheese 16

Burnt Ends and Bleu

Blue Cheese Sauce tossed with bacon, pasta
and topped with Beef Burnt Ends 17





THE BEAST

Feeds 4-6 People or
1 Offensive Lineman

**Full rack of ribs, meatloaf, 6 wings,
6 ounces of shredded beef, sliced
brisket, pulled pork, beef burnt
ends, pork belly burnt ends. Served
with baked beans, house seasoned
french fries and coleslaw**

*Served on a big-ass slab of
hand-finished walnut.*

130

HANGRY??

Pan Seared Salmon Lemon pepper crusted, topped with citrus tarragon bechamel and served with bacon corn parmesan parsley risotto and asparagus 27

Blackened Shrimp Risotto Blackened jumbo shrimp, red bell peppers, poblano peppers, onion and garlic simmered in cajun shrimp stock and tossed with risotto, parmesan and parsley 24

Bacon Wrapped Pork Loin Smoked bacon-wrapped pork loin with grits, elotes peppers, topped with chimi churri and fried arugula 22

420 Smoked Meatloaf Our blend of ground beef and pork sausage smoked for exactly 4 hours and twenty minutes. After months of trial and error, we found this exact smoking time created a product that is crispy yet moist. Odd and ironic, we know. Served with mashed potatoes, green beans, crispy onions, and bordelaise 21

Shrimp and Grits Pan seared shrimp with smoked sausage, buttery Bloody Mary glaze, scallion with thick parmesan grits 23

“Bad people
drink bad beer.
Think about it.”

Hunter S. Thompson

CHOKED, RUBBED, SMOKED & PULLED

*Platters served with baked beans & cheesy corn;
sandwiches served with fries or slaw*

Pork 3.0 Pulled pork, competition-style pork ribs, pork belly burnt ends 23

Competition Ribs St. Louis cut, sauced 1/2 slab 22 Whole slab 35

Beef 3.0 Sliced brisket, shredded brisket and beef burnt ends 24

Briskwich House smoked shredded beef brisket, gouda, bacon, onion jam, mayo, Farm to Market rye 17

Smoke Meat Platter Choose two: pulled pork, pork belly burnt ends, ham, sliced brisket, shredded brisket, beef burnt ends, smoked turkey, sausage 21

BBQ Sandwich Choose two meats: pulled pork, ham, sliced brisket, shredded brisket, smoked turkey, smoked sausage, Farm to Market egg bun 16

Pulled Pork Sandwich House smoked pulled pork, house slaw, mayo, jalapeño jam, Farm to Market egg bun 16

BURGERS

Served with fries; sub Udi's gluten-free Bun 3

Pit Master Burger 1/2 lb. beef, LTO, cheddar, Farm to Market egg bun 15

Smoke BBQ Burger 1/2 lb. beef, LTO, pulled pork, smoke BBQ sauce, bacon, cheddar, Farm to Market egg bun 16

Smoke's Biggie Melt Two 4oz smashed patties, caramelized onion, spicy1000 island, american cheese, pickles, Farm to Market marble rye 17

SIDES

Baked beans 8

Herbed mashed
potatoes 7

Slaw 7

Seasonal
vegetables 8

Mac & cheese 8

Grits 8

Cheesy corn 8

Sweet Potato Fries 8

Asparagus 9

It's All Our Fault

Jeff Edwards, Josh Edwards, Lanni Edwards

Proprietors