



APPETIZERS

PRETZEL BITES \$10

Served with a Side of Beer Cheese and Stout Mustard

PORK RINDS \$7

House BBQ Dusted

SOUP CUP \$5/BOWL \$7

Beer Cheese Soup

ASIAN PORK BELLY \$15

Deep Fried Pork Belly Tossed in a Soy/Honey Reduction Sauce and Served with a Ginger Cream, Wasabi and Chives

TRUFFLE FRIES \$13

House Fries, with Parsley, Parmesan, Tossed in Truffle Oil. Served with a Side of Pesto Aioli.

LOADED BBQ FRIES \$14

Topped with Our House Beer Cheese, The Contender BBQ Sauce, Pulled Pork, Fresh Jalapeño

3 STREET TACOS

Chimichurri, Slaw, Cotija Cheese, Pickled Corn, Scallions

Mojo Pork \$12 Mushroom \$13

Brisket \$14 Shrimp \$15

HJ SPIN DIP \$13

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. We Serve Ours with Fried Pita Bread.

CHEESY BRISKET DIP/ YOU'RE WELCOME \$14

Take Some House Made Queso, Throw in our Shredded Brisket and Serve it with Fried Pita... You Get the Picture.

WINGS \$13

Sauce Options: Hot Buff, Med. Buff, Mild Buff, Jap Jam, Competition BBQ, Spicy BBQ, or PB&J.

Rubs: BBQ Rub, Nashville Rub, Lemon Pepper, and an Assortment of Ever Rotating Options

WHAT MY FOOD EATS

SOUTHWEST \$11

House Blend of Greens, Jalapeño, Cotija, Tortilla Chips, Pickled Corn, Buffalo Ranch

SMOKE HOUSE \$9

House Blend of Greens, Cucumber, Red Onion, Diced Tomatoes, Mozzarella, Croutons, Shredded Carrots. Choice of Dressing.

COBB SALAD \$14

Turkey, Egg, Mozzarella Cheese, Bacon, Tomatoes and Red Onion. Choice of Dressing.

Add Smoked Chicken \$7

Add Chicken Tenders \$7

Add Grilled Shrimp \$10

Add Seared Salmon \$11

Dressings:

Lemon Vinaigrette, Blue Cheese, Ranch, Spicy 1000 Island, Italian, Caesar Poppy Seed, Buffalo Ranch, Honey Mustard, Vidalia Onion

YOU SHOULD DEFINITELY GET THIS

SANDWICHES & WRAPS

SERVED WITH FRENCH FRIES; SUB UDI'S GLUTEN-FREE BUN \$3

NASHVILLE CHICKEN SANDWICH \$16

Fried Chicken with Pickles. Served on an Egg Bun.

CHICKEN CORDON BLEU \$17

Fried Chicken, Smoked Ham, Swiss, Pesto Aioli, LTO. Served on an Egg Bun.

ROASTED VEGGIE AND GOUDA \$15

Roasted Squash, Red Peppers and Portobello, Gouda, Pesto Aioli, Rye Bread

TURKEY PESTO HOAGIE \$15

Turkey, Bacon, Swiss, Lettuce, Tomato, Pesto Aioli. Served on a Hoagie Roll.

SCHNITZEL \$16

Thinly Pounded Pork Loin, Breaded and Deep Fried, Swiss Cheese, Horseradish Aoli, Applewood Smoked Bacon. Served on an Egg Bun.

CUBANO \$17

Mojo Shredded Pork, Smoked Ham, Swiss, Stout Mustard, Pickles. Served on Ciabatta.

CAESAR WRAP \$15

House Blend of Greens, Smoked Chicken, Parmesan, Bacon, Caesar Dressing, Served in a Wrap

BUFFALO CHICKEN WRAP \$16

Spring Mix, Tomato, Celery, Blue Cheese, Medium Buffalo Sauce, Ranch, Smoked Chicken, Served in a Wrap

MAC & CHEESE'S

DA HOUSE \$13

Our House Made Beer Cheese Tossed with Pasta and Sprinkled with our "Parsley Dust"

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 Sausage \$16

BUFFALO MAC & CHEESE \$16

Deep Fried Chicken Strips and Blue Cheese Crumbles. Served on Top of our House Made Buffalo Sauce Mac and Cheese.

NASHVILLE HOT CHICKEN MAC \$16

Da House Mac, Nashville Hot Fried Chicken, Nashville Hot Rub



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 **\$27**

Lemon Pepper Crusted, Topped with Citrus Tarragon Bechamel and Served with Bacon Parmesan Parsley Risotto and Asparagus

BLACKENED SHRIMP RISOTTO **\$24**

Blackened Jumbo Shrimp, Red Bell Peppers, Poblano Peppers, Onion and Garlic Simmered in Cajun Shrimp Stock and Tossed with Risotto, Parmesan and Parsley

420 SMOKED MEATLOAF **\$21**

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.

CHOKED, RUBBED, SMOKED & PULLED

PLATTERS SERVED WITH BAKED BEANS & CHEESY CORN; SANDWICHES SERVED WITH FRIES OR SLAW

PORK 3.0 **\$23**

Pulled Pork, Competition-Style Pork Ribs, Pork Belly Burnt Ends

BEEF 3.0 **\$24**

Sliced Brisket, Shredded Brisket and Beef Burnt Ends

COMPETITION RIBS

St. Louis Cut, Sauced 1/2 Slab **\$22**

Whole Slab **\$35**

BRISKWICH **\$17**

House Smoked Shredded Beef Brisket, Gouda, Bacon, Onion Jam and Mayo. Served on Rye.

SMOKE MEAT PLATTER **\$22**

Choose Two Meats: Pulled Pork, Pork Belly Burnt Ends, Ham, Sliced Brisket, Shredded Brisket, Beef Burnt Ends, Smoked Turkey, Sausage

BBQ SANDWICH **\$16**

Choose Two Meats: Pulled Pork, Ham, Sliced Brisket, Shredded Brisket, Smoked Turkey, Smoked Sausage. Served on an Egg Bun.

PULLED PORK SANDWICH **\$16**

House Smoked Pulled Pork, House Slaw, Mayo, Jalapeño Jam. Served on an Egg Bun.

BURGERS

SERVED WITH FRIES; SUB UDI'S GLUTEN-FREE BUN **\$3**

PIT MASTER BURGER **\$15**

1/2 lb. beef, LTO, American Cheese. Served on an Egg Bun.

SMOKE BBQ BURGER **\$16**

1/2 lb. Beef, LTO, Pulled Pork, Smoke BBQ Sauce, Bacon, Cheddar. Served on an Egg Bun.

SMOKE'S BIGGIE MELT **\$17**

Two 4oz Smashed Patties, Caramelized Onion, Spicy 1000 Island, American Cheese, Pickles. Served on Marble Rye.

SIDES

BAKED BEANS **\$8**

SLAW **\$7**

MAC & CHEESE **\$8**

HERBED MASHED POTATOES **\$7**

SEASONAL VEGETABLES **\$7**

CHEESY CORN **\$8**

SWEET POTATO FRIES **\$8**

ASPARAGUS **\$9**

YOU SHOULD DEFINITELY GET THIS



WANT A
FREE DRINK,
SCAN HERE

“BAD PEOPLE DRINK BAD BEER. THINK ABOUT IT.”

— HUNTER S. THOMPSON