

## **FIRE STARTERS**

### **SMOKED CHICKEN WINGS**

We smoke'm for hours, frym' crisp and toss the wings in our homemade sauce. Servem' up with all the fixn's. We can spicem' up if you want

*3 wings 6 Wings 13 wings*

### **FRIED PIG WINGS**

We take a double rib and fixm' up just like our Chicken Wings

### **SMOKEY CHICKEN OR PORK GREENS SALAD**

Mediterranean Greens with house vinaigrette Dressing. Topped with your choice of Pulled Chicken or Pulled Pork and shredded Provolone cheese.

### **SMOKED ITALAIN SAUSAGE, PEPPERS AND ONIONS**

Sweet Sausage smoked in hickory, sliced and tossed with our BBQ sauce, grilled peppers and onions topped with grated Provolone cheese.

### **FRIED CHICKEN TENDERLOINS**

3 Chicken Tenderloins fried and served with Honey Mustard Sauce or BBQ sauce

### **CROCK OF HOMEMADE SOUP**

## **OFF THE FIRE WALL PLATTERS**

**DINNER COMBO GIVES YOU THE CHOICE OF 2 SIDES AND CORN BREAD OR BISCUIT**

**YOUR CHOICES:** *Mixed Greens, Apple Sauce, Cole Slam, Macaroni Salad, Baked Beans, French Fries, Sweet Potato Fries (add \$1.00) or Mashed Potatoes (after 4pm).*

### **We only use St. Louis cut ribs in all our dishes**

#### **BBQ 2-2-2**

2 St. Louis Ribs, 2 Wings, and 2 slices of Brisket  
*Dinner Combo*

#### **PEN AND PASTURE**

Pulled Pork and slices of Smoked Brisket smothered with our BBQ sauce  
*Dinner Combo*

#### **HALF & HALF**

1/2 Rack Ribs and 1/2 dozen Chicken Wings with the trimmings  
*Dinner Combo*

#### **PIG WING DINNER**

3 Pig Wings (1/2 rack) served like our wings with celery and carrot sticks accompanied with blue cheese dressing  
*Dinner Combo*

#### **HEN GRINDER**

Sliced Sausage and a generous helping of Pulled Chicken in a casserole dish  
*Dinner Combo a*

#### **HEN PECKED**

We married hens and bores and look what happened  
2 Chicken Wings with 2 Pig Wings (4 ribs)  
*Dinner Combo*

#### **RIB AND BEAST**

1/4 Rack of Ribs with sliced Brisket  
*Dinner Combo*

#### **COCK & BULL**

1/4 Chicken and a pile of Brisket  
*Dinner Combo*

## OUT OF THE PIT

### **ST. LOUIS CUT RIBS**

The King of ribs. We dry rubm'. Then we hickory smokem' and bastem' for 4 hours

- 1/3 Rack (4 ribs)
- Dinner Combo
- Half Rack (6 ribs)
- Dinner Combo
- Full rack
- Dinner Combo

### **SMOKED CHICKEN**

A plump young yard birds seasoned the day before smokin' for 2-3 hours and basted with our sauce.

- Half Chicken
- Dinner Combo
- 1/4 Chicken
- Dinner Combo

### **PULLED PORK**

We massaged the pork butts with our dry rub. Then we smokem' low and slow until it can be pulled apart by hand. The only way to go.

*Dinner Combo*

### **BEEF BRISKET**

We brine the beef brisket in our apple brine all day long. Before smokin' it for what seems to be an eternity.

*Dinner Combo*

### **CHICKEN AND RIBS**

This is a great marriage of two of our BBQ favorites

- 1/2 Chicken & 1/2 Rack
- Dinner Combo
- 1/4 Chicken & 1/4 Rack
- Dinner Combo

### **MAPLE SMOKED PORK CHOPS**

Boneless center cut Chops we soak in our Maple brine. Then we hickory smokem' and glazem' with

- Maple syrup
- Dinner Combo*

## FAMILY PACKAGES

### **BBQ No.1**

*(feeds 2-3 people)*

1/2 St. Louis Ribs, 1/4 lb. of Brisket, and 1/2 Chicken

*Dinner*

*1/2 pint combo*

### **BBQ No. 2**

*(feeds 3-5 people)*

1/2 Rack of Ribs, 1/2 Chicken, 1/2 lbs. Sliced Sausage, 1/2 lb. of Brisket

*Dinner*

*Full pint combo*

### **DEATH BY BBQ**

*(feeds 4-6 people)*

1 full rack St. Louis ribs cut by the bone, A whole Chicken quartered, 1/2 lb. Sliced Smoked Brisket, 1/2 lb. Pulled Pork, And sliced Smoked Sausage

*Dinner*

*Full Quart combo*

## ASK YOUR SERVER ABOUT OUR HOMEMADE PIES & DESERTS

*We only use fresh chickens and pull the meat ourselves. So you may find some small bones we missed  
Prices subject to change*