



by Michael Symon

Starters

- Shishito Peppers..... \$12
Lime, Smoked Sea Salt
- Smoked Brisket Queso Dip..... \$14
Brisket, Cheddar, Smoked Gouda, Pico de Gallo, Pickled Chile
- Smoked Wings..... \$19
Crunch, Celery, Radish
- Crispy Ribs..... \$18
Soy Glazed, Peanuts, Cilantro

- Loaded Nachos..... \$14
Pickled Chili, Scallions, Cheese Sauce, Salsa Verde, Brisket OR Pulled Pork
- Chicken Tenders..... \$17
Truffle Hot Honey, Parmesan
- Loaded Baked Potato..... \$17
Cheese Sauce, Green Onion, Sour Cream, Bacon, Brisket OR Pulled Pork
- Carne Asada Fries..... \$17
Tri Tip, Pico de Gallo, Avocado Crema, House Cut Fries
- Cracklin'..... \$9
French Onion Dip

Burgers

- Classic Cheeseburger..... \$18
Lettuce, Tomato, Onion, Pickles, Mayo, on a Sesame Bun
- Blue Cow..... \$20
Blue Cheese, Mushrooms, Arugula, on a Sesame Bun
- Frenchie Burger..... \$19
Gruyere, French Onion Sauce, Caramelized Onions, Mushrooms, Pickles
- Old Smokey..... \$19
Bacon, Crispy Fried Onions, BBQ Sauce, BBQ Aioli, Cheddar Cheese

Sandwiches

- Pulled Pork Sliders..... 3/\$19
Coleslaw, Pickles, on a Potato Bun
- Chopped Brisket Sliders..... 3/\$19
Coleslaw, Pickles on a Potato Bun
- Pork Belly Sliders..... 3/\$19
Char Siu Pork Belly, Pickled Shishito Pepper Slaw
- Spicy Chicken..... \$19
Hot Honey, Lettuce, Red Onion, BBQ Aioli
- Crispy Cod..... \$18
Pickled Red Onion, Arugula, Spicy Tarter Sauce, on a Brioche Bun
- Meatloaf Sandwich (Open-Faced)..... \$21
Smoked Meatloaf, Gruyere, Caramelized Onion, Smoked Spicy Ketchup, topped with Crispy Onions

BBQ

- Brisket..... \$21
Pastrami Spices
- Pork Ribs..... \$21
Cleveland BBQ Sauce
- Pulled Pork..... \$17
Mustard, Vinegar
- Brisket Burnt Ends..... \$21
Sweet and Sticky Sauce
- Sliced Tri-Tip..... \$19
Chimichuri
- Char SIU Pork Belly..... \$21
Pickled Shishito Peppers

Sides

- Shells and Cheese..... \$9
Marscapone, Cheddar
- House Cut Fries..... \$9
Sea Salt
- Pit Beans..... \$9
Brisket, Bacon, Molasses, BBQ Sauce
- Smoke Pinto Bean Salad..... \$9
Smoked Pinto Beans, Red Peppers, Jalapeño, Cilantro, and Lime, served cold
- Poppyseed Coleslaw..... \$9
Red Onion, Cilantro
- Cornbread..... \$9
Butter
- Biscuits w/ Whipped Cinnamon Butter..... \$5

Big Chop Salad

- Romaine, Radicchio, Marinated Tomato, Smoked Crispy Chickpeas, Shaved Red Onion, Feta Cheese, POP Mustard Seed Vinaigrette with Pulled Pork OR Brisket..... \$21
- Add Crispy Cod, Burnt Ends, Crispy Chicken..... \$5
- Add Tri Tip or Pork Belly..... \$6

Wedge Salad

- Smoked Buttermilk Dressing, Pickled Onion, Marinated Cherry Tomato, Crispy Pork Belly..... \$21
- Add Crispy Cod, Burnt Ends, Crispy Chicken..... \$5
- Add Tri Tip or Pork Belly..... \$6

Bowl

- Rice, Cilantro, Onion, Pickled Chiles, Salsa Verde, Smoked Pinto Bean Salad with Pulled Pork OR Brisket..... \$21
- Add Crispy Cod, Burnt Ends, Crispy Chicken..... \$5

ASK YOUR SERVER
FOR OUR DAILY
DINNER &
DESSERT SPECIALS

Combos

PreGame

- Pulled Pork, Sliced Brisket, One Side..... \$29

Triple Play

- 1/2 Rack of Ribs, Pulled Pork, Sliced Brisket, Two Sides..... \$61

Overtime

- Rack of Ribs, Pulled Pork, Sliced Brisket, Memphis Rub Wings, Three Sides..... \$100

Consuming raw or under cooked meat, poultry, seafood, shellstock, or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.
 *20% SERVICE CHARGE INCLUDED FOR ALL PARTIES OF 6 OR MORE GUESTS.
 CARRYOUT ORDERS WILL BE SUBJECT TO \$1.50 PER ENTRÉE PACKAGING FEE.