MEATS

DDICKET		
BRISKET	⅓ lb	\$6
Chopped Sliced	½ lb.	\$10
	full lb	\$19
RIBS	½ slab	\$12
	full slab	\$23
PULLED PORK	1⁄4 lb	\$5
	½ lb	\$8
	full lb	\$14
CHICKEN	½ bird	\$13
TURKEY	47.11	
	1/4 lb	\$5
	½ lb	\$8
	full lb	\$14
*White bread available upon request		
SAUSAGE		
Hot Link	∕₂ lb \$8	
	∕₂ lb \$8	
S.O.D \square 1/4 lb MKT \square 1/2	½ lb <i>MKT</i>	

EXECUTIVE CHEF | Boo Hee Newman **CHEF DE CUISINE** | Nikki Pastorello **CULINARY DIRECTOR** | Jim Camp

| SMALL | BITES

Chef's Sampler MP
oner o campion im
Smoked Deviled Eggs (6) \$8
Jalapeño-Cheddar Cornbread (3) \$6
BBQ Ranch Pork Rinds \$5
Smoked Korean BBQ Wings 1/2 doz \$7 full doz \$13
SEA
HOT SMOKED SALMON
HOT SMOKED
HOT SMOKED SALMON
HOT SMOKED SALMON 7 oz. \$12

Table #:_____ Seat #: ____

SANDWICHES

	SMOKED PASTRAMI \$10 Caramelized Onion, Swiss, Horseradish Cream, Marble Rye
	PORK BELLY SLIDERS (3) \$12 Crispy Pork Belly, House-made Hot BBQ Sauce, Kimchi, Pork Rinds, Sweet Hawaiian Slider Buns
	BRISKET \$11 Chopped Brisket, BBQ Sauce, Slaw, Brioche
	THE FULL BOAR \$14 Pulled Pork, Chopped Brisket, Hot Link, BBQ Sauce, Slaw, Jalapeño Bun
	PULLED PORK \$9 Carolina Sauce, Red Cabbage Slaw, Brioche
S	ALADS
	QUINOA & KALE SALAD \$9 Tomato, Cucumber, Smoked Pecans, Red Onion, Cilantro, Queso Fresco, Lemon Vinaigrette Add: □ Salmon \$10 □ Turkey \$6 □ Pulled Chicken \$5
	HOUSE COLD SMOKED SALMON \$14 H ₂ O Melon, Arugula, Pistachios, Capers, Goat Cheese, Red Onion, Jalapeño Vinaigrette
	THE WEDGE \$8

SIDES

single \$3.75 pint \$6 skillet \$10 serves 1 serves 2 serves 3-4

OLD SCHOOL

Potato Salad		
Ranch Style Beans		
Coleslaw		
Fries		
Pasta Salad		

single \$3.75 pint \$6 skillet \$10 serves 1 serves 2 serves 3-4

NEW SCHOOL

Mac 'n' Cheese		
Whole Fried Okra		
Cucumber Salad		

Pork Belly		
Collards		





*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Add: ☐ Salmon \$10 ☐ Turkey \$6 ☐ Pulled Chicken \$5

Blue Cheese Crumbles