



FALL 2018

## BREAKFAST

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|--|------|
| <b>SMOKED DUCK PANCAKES</b> .....  | \$17 |
| Blueberry compote, whipped chèvre.   |      |
| <b>APPLE CHEDDAR FRENCH TOAST</b> .....  | \$14 |
| Thick sliced challah, melted cheddar, fresh apple.   |      |
| <b>BARQUE BENEDICT</b> .....   | \$16 |
| Brisket <b>OR</b> Pulled Pork or Citrus Smoked Salmon, cornbread, poached eggs, BBQ hollandaise, home fries, chopped kale salad.                     |      |
| <b>FRIED OR SCRAMBLED EGGS</b> .....   | \$16 |
| Two eggs (your choice of sunny-side up <b>OR</b> scrambled) with chipotle BBQ pork, home fries, candied smoked bacon, toast, and chopped kale salad. |      |
| <b>BRUNCH POUTINE</b> .....  | \$12 |
| Home fries, cheese curds, BBQ hollandaise, gravy, candied smoked bacon.<br>* Add an egg, poached or fried \$2.                                       |      |

## ADD-ONS

|   |                                   |
|---|-----------------------------------|
| <b>JUMBO SMOKED CHICKEN WINGS</b> ..... | \$12                              |
| <b>DRY RUBBED</b>                       | <b>SAUCED</b>                     |
| 299 Competition Rub                     | Sweet Southern Sriracha <i>♯♯</i> |
| Lemon Pepper                            | Kansas City Style BBQ             |
| Cajun <i>♯</i>                          | Buffalo BBQ Sauce <i>♯</i>        |
| <b>CANDIED SMOKED BACON</b> .....       | \$5                               |
| <b>HOME FRIES</b> .....                 | \$5                               |
| <b>HOUSE CUT FRIES</b> .....            | \$5                               |
| <b>FRESH FRUIT</b> .....                | \$5                               |
| <b>SMALL CHOPPED KALE SALAD</b> .....   | \$5                               |

### BBQ FINE PRINT:

1. The combination of smoke and proteins creates a pink hue in the meat - the chicken is cooked!
2. Because the smoker is never hot (it runs between 150°F and 325°F), the food is never served hot.

## LUNCH

|  |      |
|--|------|
| <b>SMOKEHOUSE COBB SALAD</b> .....   | \$16 |
| Fresh romaine, pulled BBQ chicken, boiled egg, candied smoked bacon, avocado, chopped tomato, blue cheese.   |      |
| <b>CHOPPED KALE SALAD</b> .....  | \$12 |
| Heirloom carrot ribbons, radish, lemon honey basil vinaigrette.<br>* Add 3oz of salmon <b>OR</b> pulled chicken for \$6.                               |      |
| <b>BABY BACK RIBS</b> half rack .....  | \$19 |
| Served with chopped kale salad and fries. Choice of Sweet Southern Sriracha <b>OR</b> Kansas City Style <b>OR</b> Lemon Pepper.                        |      |
| <b>SMOKEHOUSE SIRLOIN BACON CHEESEBURGER</b> .....   | \$17 |
| Candied smoked bacon, American cheese, 'Bama BBQ sauce, chopped lettuce, pickles. Cooked to medium and served with chopped kale salad <b>OR</b> fries. |      |
| <b>PULLED PORK</b> .....   | \$16 |
| Napa cabbage slaw, hickory sticks, pommery mayo.<br>Served with chopped kale salad <b>OR</b> fries.  |      |
| <b>SMOKED BEEF BRISKET</b> .....   | \$16 |
| Red cabbage slaw, fried onions, horseradish mayo.<br>Served with chopped kale salad <b>OR</b> fries.   |      |
| <b>BUFFALO WHITE CHICKEN WRAP</b> .....  | \$16 |
| Crispy chicken, candied smoked bacon, chopped lettuce, tomato, pickled onion, Alabama White BBQ sauce. Served with chopped kale salad <b>OR</b> fries. |      |
| <b>CITRUS SMOKED SALMON WRAP</b> .....   | \$16 |
| Citrus smoked salmon, Alabama White BBQ sauce, napa cabbage slaw, hickory sticks. Served with chopped kale salad <b>OR</b> fries.                      |      |
| <b>SMOKED LEMON PEPPER PORTOBELLO</b> .....  | \$16 |
| Red cabbage slaw, crispy onion, horseradish mayo.<br>Served with chopped kale salad <b>OR</b> fries.   |      |

3. Due to the nature of BBQ and the low'n'slow method, once we're out of meat, we're out for the day, sorry...
4. We have the option of a gluten free fryer! Please inform your server of any allergies.