

BREAKFAST		LUNCH	
SMOKED DUCK PANCAKES Blueberry compote, whipped chèvre.	\$17	SMOKEHOUSE COBB SALAD Fresh romaine, pulled BBQ chicken, boiled egg, cal	
APPLE CHEDDAR FRENCH TOAST  Thick sliced challah, melted cheddar, fresh apple.	\$14	avocado, chopped tomato, blue cheese.  CHOPPED KALE SALAD	
BARQUE BENEDICT Brisket OR Pulled Pork or Citrus Smoked Salmon, cornbread, poached e		Heirloom carrot ribbons, radish, lemon honey basi * Add 3oz of salmon <b>OR</b> pulled chicken for § 6.	
BBQ hollandaise, home fries, chopped kale salad.  FRIED OR SCRAMBLED EGGS		BABY BACK RIBS half rack  Served with chopped kale salad and fries. Choice of the control	
Two eggs (your choice of sunny-side up <b>OR</b> scrambled) with chipotle Bl home fries, candied smoked bacon, toast, and chopped kale salad.		SMOKEHOUSE SIRLOIN BACON C Candied smoked bacon, American cheese, 'Bama B	
BRUNCH POUTINE  Home fries, cheese curds, BBQ hollandaise, gravy, candied smoked bacce * Add an egg, poached or fried \$2.		pickles. Cooked to medium and served with chopp  PULLED PORK	
ADD-ONS		Napa cabbage slaw, hickory sticks, pommery mayor Served with chopped kale salad <b>OR</b> fries.	
JUMBO SMOKED CHICKEN WINGS  DRY RUBBED SAUCED  299 Competition Rub Sweet Southern Sriracha 6	<sup>\$</sup> 12	SMOKED BEEF BRISKET  Red cabbage slaw, fried onions, horseradish mayo Served with chopped kale salad <b>0R</b> fries.	
Lemon Pepper Kansas City Style BBQ Cajun Ø Buffalo BBQ Sauce ØØ		BUFFALO WHITE CHICKEN WRAI Crispy chicken, candied smoked bacon, chopped le Alabama White BBQ sauce. Served with chopped k	
CANDIED SMOKED BACON	\$5		
HOME FRIES		CITRUS SMOKED SALMON WRAP Citrus smoked salmon, Alabama White BBQ sauce,	
HOUSE CUT FRIES		hickory sticks. Served with chopped kale salad <b>OR</b>	
FRESH FRUIT SMALL CHOPPED KALE SALAD		SMOKED LEMON PEPPER PORTO Red cabbage slaw, crispy onion, horseradish mayo	

BARQUE

BBQ FINE PRINT:

served hot.

1. The combination of smoke and proteins creates a pink hue in the meat - the chicken is

2. Because the smoker is never hot (it runs between 150°F and 325°F), the food is never

SMOKEHOUSE COBB SALAD \$16  Fresh romaine, pulled BBQ chicken, boiled egg, candied smoked bacon, avocado, chopped tomato, blue cheese.
CHOPPED KALE SALAD  Heirloom carrot ribbons, radish, lemon honey basil vinaigrette.  * Add 3oz of salmon <b>OR</b> pulled chicken for § 6.
BABY BACK RIBS half rack
SMOKEHOUSE SIRLOIN BACON CHEESEBURGER 517 Candied smoked bacon, American cheese, 'Bama BBQ sauce, chopped lettuce, pickles. Cooked to medium and served with chopped kale salad <b>OR</b> fries.
PULLED PORK 516 Napa cabbage slaw, hickory sticks, pommery mayo. Served with chopped kale salad <b>OR</b> fries.
SMOKED BEEF BRISKET 516 Red cabbage slaw, fried onions, horseradish mayo. Served with chopped kale salad <b>OR</b> fries.
BUFFALO WHITE CHICKEN WRAP
CITRUS SMOKED SALMON WRAP 516 Citrus smoked salmon, Alabama White BBQ sauce, napa cabbage slaw, hickory sticks. Served with chopped kale salad <b>0R</b> fries.
SMOKED LEMON PEPPER PORTOBELLO 516 Red cabbage slaw, crispy onion, horseradish mayo. Served with chopped kale salad <b>0R</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.