



## SANDWICHES

*Served on a brioche bun with cole slaw and a pickle*

Sliced Brisket	16
Pulled Pork	14
Pastrami	16

## SAUCES

### MEMPHIS MOP

Traditional BBQ

### NORTH CAROLINA VINEGAR

Spicy, tangy, great with pork

### ALABAMA WHITE

Creamy white sauce with vinegar and horseradish

### SOUTH CAROLINA MUSTARD

A little spicy, a little tangy, a little sweet

## SMOKED MEATS

*Served a la carte*

	1/4 lb	1/2 lb	1 lb
Brisket	6	12	25
Pulled Pork	4	8	16
Burnt Ends	6	12	25
Pastrami	7	14	29
Smoked Salmon	6	12	24

### 1/2 Rack Full Rack

Ribs	15	30
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### 1/2 Dozen Dozen

Wings	MP	MP
Half Chicken		12

## PLATTERS

*All platters served with 2 sides*

1 Choice of meat	16
2 Choices of meat	20
3 Choices of meat	24
1/2 Rack of Ribs	23
Full Rack of Ribs	36

## SIDES

	SM	LG
Smoked Mac & Cheese	5	8
Coleslaw	5	8
Spicy Collard Greens	5	8
Baked Beans	5	8
Mexican Street Corn	5	8
Corn Bread Pudding	5	8

## SALADS

### SMOKE HOUSE SALAD

Tomato, Cucumber, Shredded Carrots, Spring Mix

9

### CAPRESE SALAD

Smoked Mozzarella, Fresh Basil, Spring Mix, Extra Virgin Olive Oil

9

Add Brisket, Pulled Pork or Pastrami 6  
Add Smoked Salmon 8

*Dressings: House Vinaigrette, House Balsamic, Blue Cheese, Ranch, Lemon Vinaigrette*