



Small Plates

Smoked Chicken Wings (8) GF

Buffalo Glaze & Ranch or Blue Cheese \$10.00

Scallion Deviled Eggs (5) GF

Creamy Mustard Filling \$6.00

Shrimp & Yam Cakes

Green Chili, Tomatoes & Sour Cream \$7.50

Beer Cheese Dip

Pumpnickel & Broccoli \$7.50

Soup of the Day

Rotating Decadence \$3.00/\$5.00

Sandwiches

All Sandwiches include One Side, Add \$2 for Mac & Cheese Side

Brisket Rueben

Slaw, Muenster, BBQ 1000 Island on Pumpnickel \$11.00

Brisket Cheesesteak

Mayo, Cheese Sauce, Sauteed Peppers & Onions \$11.00

Texas Chicken & Bacon

Cheddar, Tomato & Texas BBQ on Potato Bun \$10.00

Madeleine's Pulled Pork

Savory Slaw, Cheddar on Potato Bun \$9.50

Turkey & Cranberry

Cranberry Sauce, Cream Cheese & Mixed Greens on Sourdough \$9.50

Turkey BLTA

Bacon, Lettuce, Tomato & Avocado on Sourdough 11.00

Vegetarian BBQ

Any of the above sandwiches made with Jackfruit \$9.50

Sides

Deviled Egg Potato Salad

Creamy Mustard Scallion Dressing \$3.00

Creamy Savory Slaw

Carrot, Onion & Cabbage \$3.00

Homemade Mac & Cheese

4 Cheese Fondue \$5.00

Smoky BBQ Beans

Homemade with Molasses & Pulled Pork \$3.00

BBQ Plates

Add \$2 for Mac & Cheese Side

Dry Rubbed Brisket GF

Two Sides & Bread \$14.00

Smoked 1/2 Chicken GF

Two sides & Bread \$12.00

1/2# Pork Spare Ribs GF

Two Sides & Bread \$12.00

Low & Slow Pulled Pork GF

Two Sides & Bread \$12.00

Combo Plate GF

Two Meats, Two Sides & Bread \$17.00
Brisket add \$2.00

Salads

Homemade GF Dressings - Lemon Vinaigrette, Balsamic Vinaigrette, Blue Cheese & Ranch.

Smoked Chicken Cobb GF

Bacon, Hard Boiled Eggs, Tomatoes, Avocado & Muenster \$11.50

Roasted Turkey & Greens

Avocado, Tomato, Cheddar & Croutons \$11.50

Smoked Brisket & Muenster

Greens, Croutons, Tomato & Broccoli \$12.75

Mixed Green Salad

Broccoli, Tomatoes, Carrot & Croutons \$6.00

GF Sauces

NC Mustard

Sweet Kansas City Style

Peach Apricot Curry

Spicy Texas BBQ

Ghost Pepper Death Sauce

Breads

GF Cornbread

Sourdough

Pumpnickel