



APPS

STUFFED "RIVER" OYSTERS one half dozen, in season, select oysters stuffed with our mix of famous collards, cornbread, smoked bacon and drizzled with homemade Texas Pete aioli then broiled to perfection. \$15.99

"DOWN SOUTH" EGG ROLL chopped pork, collards, roasted corn and black bean salsa, with a custom cheese blend wrapped in a traditional egg roll and topped with a smoked aioli. \$12.99

"SMOKEY NACHOS" Our spin on traditional nachos. Fresh fried pork skin chips topped with pulled smoked chicken, sweet peppers, guacamole and our secret house recipe aioli. \$13.99 ...add chopped pork \$3 ...add brisket \$5



***RAW BAR OYSTERS** 6 plump, salty raw oysters served cool on the half shell with a side of cocktail sauce. Seasonal rotating oyster breeds. \$13.99 ...One dozen \$25.99

CORN RIBS A festival favorite with a twist. Local sweet corn cut into "ribs" and smoked with a blend of spices, herbs and topped with house smoked aioli. \$11.99

PEEL & EAT SHRIMP Fresh jumbo shrimp seasoned in Old Bay and steamed to perfection. Served with cocktail sauce. 1/2lb \$11.99, 1lb \$19.99

"SWAMP FRIES" Our signature sidewinder fries loaded with pulled chicken, a blend of melted cheeses, green onion and our house aioli sauce. \$13.99...sub chopped pork \$3.....brisket \$5

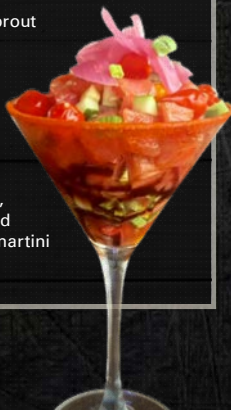


SMOKIN' WINGS 5 jumbo chicken WHOLE wings slow smoked and served with your choice of our signature bbq sauces. \$13.99

"MAPLE BACON BRUSSELS" Crispy flash fried brussel sprout halves tossed in our house made vinaigrette topped with parmesan cheese and maple bacon pieces. \$10.99

"MATER STACK" A full plate of fried green tomatoes piled high and stacked with roasted red tomatoes and goat cheese with a balsamic reduction drizzle. \$11.99

***"TUNA TINI"** Sushi grade ahi tuna marinated poke style, with fresh cucumber and our house pickled onions, topped with mango salsa, and served with a balsamic glaze in a martini glass. \$15.99



SALADS

SHRIMP SALAD Fresh shrimp tossed in a homemade creamy lemon-dill dressing served over a bed of crisp greens with tomatoes, cucumber, onion and bacon pieces. \$14.99

SMOKEHOUSE COBB Fresh greens, tomato, cucumber, bacon, smoked gouda, hard boiled eggs, and chopped chicken with homemade sweet tea vinaigrette dressing. \$15.99 ... sub pork \$3 ...sub brisket \$5

HOUSE SALAD Leafy greens topped with tomato, cucumber, onions, croutons and mixed cheese. \$10.99 (small \$6.99) ...Add Chicken \$4 ...Add Pork \$5 ...Add Brisket \$7

DRESSINGS: ranch, bleu cheese, sweet tea vinaigrette, honey mustard, bbq vinaigrette

SANDWICHES

Served with your choice of 1 side, \$1 upcharge for premium sides

BRISKET BURGER Two 4 oz custom brisket blend patties piled high with American cheese, lettuce, tomato, and onion on our house Brioche bun. \$15.99

"SMOKE'D CUBAN" Slow smoked pork bbg deli ham, Swiss cheese, pickles and mustard makes this Cuban style sandwich a dr \$14.99

"THE PORKY" Chopped, smoked in house bbq, piled high on a Brioche bun with slaw for topping served on the side and your choice of bbq sauce. \$13.99

"SMOKE AND MIRRORS" Our soon to be famous smoked brisket stacked on a Brioche bun, and topped with our tasty bacon jam and your choice of sauce. \$15.99

"SMOKE'D CHICKEN" Slow smoked leg quarter meat between a Brioche bun with slaw for topping served on the side and your choice of bbq sauce. \$13.99

"SMOKE'D SHRIMP BURGER" Our take on the shrimp burger includes smoked shrimp built into a patty and served on Brioche bun, topped with house aioli and a side of slaw. \$14.99

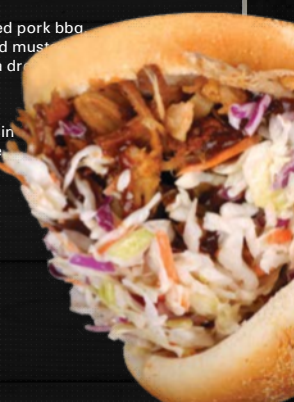
"SMAC AND CHEESE" Chef's famous smoked mac & cheese and brisket piled between two shingles of Texas Toast. \$13.99

CLUB TURKEY Thin sliced Smoke'd turkey on our house Brioche bun with lettuce, tomato, onion, avocado, Swiss cheese and topped with homemade cranberry-bacon jam. \$13.99

"FRIED GREEN 'MATER BLT" Crispy fried green tomatoes topped with lettuce, applewood smoked bacon, and served with our house roasted tomato aioli between two shingles of Texas Toast. \$12.99

***"SALMON SAMMIE"** Lightly smoked Atlantic salmon filet on our house Brioche bun with lettuce, tomato and topped with a homemade Dijon bacon jam. \$15.99

"SHRIMP PO BOY" Grilled or fried shrimp piled high on a hoagie bun and topped with lettuce, tomato, onion and our in house smoked aioli. \$14.99



All BBQ sauces are made from scratch in house. Extra sauce available for \$1 | Our custom flavors...



NC Inspired Vinegar Based



Texas Inspired Hot



SC Inspired Tangy Mustard



Kansas City Inspired Honey BBQ



Alabama Inspired White



Seasonal Flavored Moonshine

SOUPS

BRUNSWICK STEW Classic southern style, full of house smoked pork, chicken, and veggies in a savory barbecue broth. Cup \$7.99 ...Bowl \$11.99

*These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.