



## FRESH FROM THE FARM

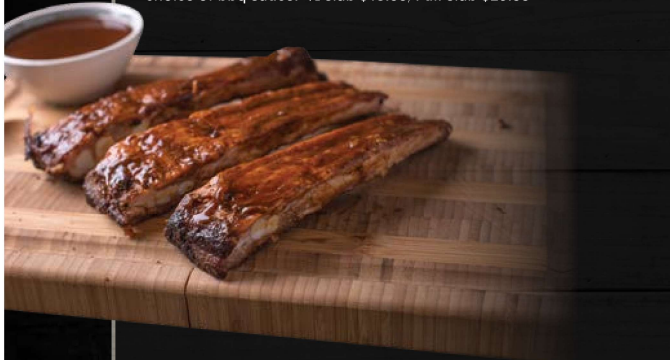
Served with your choice of 2 sides, \$1 upcharge per premium side

### "BRUNSWICK BRISKET"

PRIME beef brisket slow smoked and seasoned with our custom rub with your choice of bbq sauce and thick sliced for your pleasure. 6 oz \$15.99 14oz \$21.99

### "STILL HOUSE RIBS"

A hearty serving of slow smoked, St Louis style ribs with your choice of bbq sauce. 1/2 slab \$18.99. Full slab \$25.99



### "CHOP CHOP PORK"

Slow smoked, seasoned pork shoulder, chopped and sauce of your choice. 1/2lb \$14.99, 1lb \$19.99

### "SMOKIN' LEGS"

Two jumbo chicken leg quarters, seasoned and slow smoked to temp with your choice of bbq sauce. \$15.99

### "BRISKETS AND GRAVY"

Our signature dish. Sliced PRIME beef brisket over baby baker potatoes and loaded with a feathered gouda cheese, steak and ale sauce, green onion and roasted red peppers. (No sides) \$20.99



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

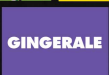


Alabama Inspired White



Seasonal Flavored Moonshine

## BEVERAGES \$3



## FROM THE OCEAN



### "LOWCOUNTRY BOIL"

Peel and eat shrimp, clams, smoked sausage, baby bakers, and our signature smoked corn ribs steamed and served in a bucket with a side of Texas toast. \$24.99

### \*"SIMPLY SALMON"

Lightly smoked Atlantic salmon filet topped with a Dijon-bacon jam served over basmati rice and house roasted Brussel sprouts. (Served medium rare unless otherwise requested) \$21.99



### \*"TIPSY TUNA"

Pan seared ahi tuna steak topped with a fresh mango pico and balsamic drizzle served over basmati rice and seasonal vegetables. (Served medium rare unless otherwise requested) \$22.99

### "NOT SHRIMP & GRITS"

New Orleans inspired, sauteed jumbo shrimp in a rich BBQ flavored broth served over pimento cheese risotto with peppers, onion, and andouille sausage... move over shrimp and grits!! \$21.99



## TACO STATION

**BRISKET TACOS** Three flour tortillas stuffed with our famous chopped brisket and topped with black bean salsa, salsa verde and finished with a cilantro-lime sour cream over a blend of greens. \$17.99

**PORK TACOS** Three flour tortillas stuffed with Smoke'd pulled pork and topped with Kansas City sweet sauce, mango pico, and finished with cilantro-lime sour cream over a blend of greens. \$15.99

**CHICKEN TACOS** Three flour tortillas stuffed Smoke'd pulled chicken and topped with shredded white cheddar cheese, fresh pico and sour cream over a blend of greens. \$14.99

**SHRIMP TACOS** Three flour tortillas stuffed with fried or grilled shrimp and topped with Kansas City sweet sauce, mango pico, and finished with cilantro-lime sour cream over a blend of greens. \$16.99

## SIDES

• **SMOKED MAC N CHEESE** \$3.50

• **BAKED BEANS W/ BRISKET** \$3.50

• **GARLIC TOAST** \$3.50

• **COLLARDS** \$3.50

• **BRUSSEL HALVES (PREMIUM)** \$4.50

• **SIDEWINDER FRIES (PREMIUM)** \$4.50

• **PORK SKINS** \$3.50

• **COLE SLAW** \$3.50

## DESSERT

### HOMEMADE APPLE CRUMBLE COBBLER

served hot with a scoop of Spilt Milk homemade cinnamon pecan ice cream on the side. \$10



\*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.

18% gratuity may be added to parties of 8 or more

3% convenience/boxing fee on all to go orders