



A P P E T I Z E R S

<u>CORNBREAD</u> honey butter	5
<u>10 HOUR CHILI</u> with cornbread crumbs and cotija cheese	9
<u>SMOKED SAUSAGE</u> house-made sweet pork & fennel, roast pepper basil salad	12
<u>THICK CUT BACON</u> house-cured, house-made cider mustard	11
<u>NACHOS</u> chili, avocado puree, cheese, sour cream, jalapeño, cilantro	12
<u>BRUSSEL SPROUTS</u> crispy fried, sweet chili sauce	10
<u>FIRE GRILLED ASPARAGUS</u> cotija cheese & lemon	10
<u>SHISHITO PEPPERS</u> charred with lemon and everything bagel spice	10
<u>WINGS</u> spicy Buffalo or mild BBQ style	11
- with blue cheese and carrots	

S A L A D S

<u>GREEN SALAD</u> mixed greens, cabbage, tomato, cilantro ranch dressing	11
ADD grilled fish- pulled chicken - pulled pork - brisket	16
<u>WEDGE SALAD</u> iceberg, house-cured bacon, tomato, blue cheese, scallion	14

H A M B U R G E R

2 patties - 100% ground short rib
Lettuce, onion & pickles on the side
served with fries or a small side

Add \$1 each:

House-smoked bacon, American, Muenster, Cheddar
or Blue Cheese

12

T A C O S gluten free soft corn tortillas

<u>GRILLED MAHI MAHI</u> pico de gallo, chipotle aioli, cabbage cilantro slaw	12
<u>OAXACA CHICKEN</u> spicy pulled chicken, salsa verde, onion, cotija, avocado	12

S A N D W I C H E S served with fries or your choice of a small side 15

<u>16 HR BRISKET</u> Patriot sour pickles, white onion, bbq sauce	
<u>PULLED PORK</u> slow smoked duroc pork shoulder, surf slaw, bbq sauce	
<u>"THE BOLT"</u> pulled chicken, muenster cheese, pickles, surf slaw, bbq sauce	

F R E N C H F R I E S DOUBLE FRIED – HOUSE CUT

<u>PLAIN</u> sea salt	4
<u>CHEESE FRIES</u> home made cheese sauce, chopped scallions	6
<u>SWINE FRIES</u> pulled pork, cheddar, cilantro ranch	8

K I D S SERVED WITH FRIES 8

hot dog cheeseburger chicken fingers



T H E L I N E U P served with cornbread and a small side

<u>OAXACA CHICKEN</u> ½ grilled chicken, salsa verde, pickled onion	19
<u>16 HR BRISKET</u> brisket, white onion, whiskey sour pickles	22
<u>SPARE RIBS</u> ½ rack St. Louis ribs, South Carolina vinegar mop	22
<u>BBQ TASTER</u> brisket, pulled pork, spare rib, sausage	22

SPECIALS

<u>SALMON</u> fire grilled, roasted pepper chutney, asparagus	22
<u>PASTRAMI SHORT RIB</u> "award winning" - Creekstone Farms beef short rib, cured in house, slow smoked, toasted rye, kraut & cider mustard	30

S I D E S

SMALL 6	LARGE 9
fire roasted baked beans	
Surf slaw	
mac n' cheese	
Patriot full sour pickles	
10hr chili	

D E S S E R T

<u>SOUTHERN BANANA PUDDING</u>	7
banana pudding, vanilla cookie crumbs	
<u>COFFEE & DOUGHNUTS</u>	8
Turbinado cinnamon sugar and espresso cream	

P I T S M O K E D M E A T S

<u>BRISKET</u>	14 per ½ lb
Creekstone Farms prime beef brisket - smoked for 16 hours over New Jersey white oak	
<u>PULLED PORK</u>	12 per ½ lb
slow smoked duroc pork shoulders	
<u>SPARE RIBS</u>	Quater Rack 8 Half-rack 14
St. Louis pork rib with our house mop & finished over fire	Full 24
<u>72 HR MARINATED OAXACAN CHICKEN</u>	1/2 bird 12
topped with salsa verde and pickled onion & finished over wood fire	wholebird 20

H O U S E C O C K T A I L S - 12

- CHILI MARGARITA
espolon blanco tequila, ancho reyes chile liqueur, agave, lime, smoked salt
- KENTUCKY LEMONADE
four roses bourbon, muddled blueberries, home made lemonade
- RASPBERRY MOJITO
havana club white rum, fresh mint, raspberries, lime, simple syrup, soda
- BLOODY MARY
vodka 6100, house made bloody mary mix, lemon, olive, pickled fresno
- DARK AND STORMY
el dorado dark rum, ginger beer and lime

PICKLE BACK - 9

blanton's bourbon, patriot pickle brine, short beer