

Pork

North Carolina Chop^G \$16/lb.

St. Louis style ribs^G

Half-rack 15

Full rack 25

1/4 rack 8

Beef

Brisket (fatty or lean)^G \$19/lb.

House smoked sausage

(mild or hot) \$7 ea.

BBQ Chicken

Half 12

Whole 20

Sandwiches

(on house roll topped w/ slaw & pickles)

Brisket 9

Chopped pork 8

Chicken Salad 9

Trays

(served w/ choice of 2 single sides,
onions & pickles)

Half Chicken w/ sausage 22

Cow & Pig 21

1/2 lb. brisket & 1/2 lb. pork

Meat Coma 27

1/4 rack pork ribs, 1/3 lb. brisket &
chopped pork & cup of chili

Meat Fatality 54

1/2 rack pork ribs, 1/2 lb. brisket
1/2 lb. chopped pork, 1/2 chicken,
sausage, bowl of chili

Sides

single PT. QT.

Coleslaw^{V.G} 3 6 10

Pinto beans^{V+.G} 3 6 10

Collard greens^{V+.G} 3 6 10

Mac n Cheese^V 3 6 10

Hush puppies^V 4 sm 7 lg

Cornbread^V \$1.50

Potato Wedges^V 3

Chili 4 cup 6 bowl

Pies^V

SLICE WHOLE

seasonal rotation 5 25



G = GLUTEN FREE

V = VEGETARIAN

V+ = VEGAN

WARNING: NORMAL KITCHEN OPERATIONS INVOLVE
SHARED COOKING AND FOOD PREPARATION AREAS
WHERE GLUTEN PRODUCTS ARE PREPARED.