

APPETIZERS

SLIDERS (CHOOSE 3)	11	TUNA TARTARE *	18
pulled pork applewood smoked		avocado, fresno chilies, sesame ginger aioli, wonton chips	
chicken applewood smoked		QUESADILLA	14
chopped brisket cherrywood smoked		pepper jack cheese, corn, BBQ sauce, fried jalapeños	
prime beef burger, cheddar cheese with house sauce		smoked chicken	
JUMBO CHICKEN DRUMETTES	11	pulled pork	
buffalo sauce, Maytag blue cheese		beef brisket	
LUMP CRAB CAKE	18	JALAPEÑO CORNBREAD	7
whole grain mustard aioli, grilled peaches		maple pecan butter	
BBQ NACHOS	14	PIG POWDER POTATO CHIPS	7
choice of smoked meat		melted aged cheddar	
		HOUSE-MADE BREAD & BUTTER PICKLES	7

SOUPS & SALADS

CHILI with ANGUS BEEF BRISKET	8/10	CLASSIC COBB	18
GRANDMA'S CHICKEN NOODLE SOUP	7/9	Nueske bacon, chicken, egg, avocado, baby	
WEDGE	17	heirloom tomatoes, cheddar, ranch dressing	
Nueske bacon & Maytag blue cheese, red onion, tomatoes		MIXED GREENS	9
STREETERVILLE CAESAR	11	carrots, cucumber, tomatoes, goat cheese,	
Parmigiano Reggiano & garlic croutons		white balsamic vinaigrette	
ASIAN SALAD	12	KALE & BRUSSEL SPROUTS	16
Napa cabbage, carrots, scallions, celery, marcona almonds,		dried cranberries, bacon lardons, almonds, tahini dressing	
sesame seeds, wonton strips, sesame ginger dressing			

ADD SURF OR TURF

CHICKEN 8	SHRIMP 12	SALMON * 12
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THE PIT MASTER

SOUTHERN CUT CHAMPIONSHIP BABY BACK RIBS

1/2 SLAB	17
WHOLE SLAB	33

SMOKED MEATS BY THE HALF LB.

PULLED PORK	10
BRISKET (SLICED OR CHOPPED)	12
PULLED CHICKEN	10
JALAPEÑO CHEDDAR SAUSAGE (PER LINK)	5

PLATTERS

SERVED WITH A SIDE OF CHIPS AND RAMEKIN OF COLESLAW

Two Meat Platter	23
Three Meat Platter	27
PULLED PORK	
BRISKET (SLICED OR CHOPPED)	
PULLED CHICKEN	
JALAPEÑO CHEDDAR SAUSAGE	

SANDWICHES

SERVED WITH A SIDE OF CHIPS AND RAMEKIN OF COLESLAW

THE PIT MASTER	16	PULLED CHICKEN	12
sliced beef brisket, smoked chicken, pulled pork,		applewood smoked, on brioche bun	
coleslaw, pickled red onions, dill pickles, fried jalapenos,		SOUTHERN CUT BURGER *	16
mild and mustard sauce on a potato roll		10 oz USDA prime beef, brioche bun	
THE MAC DADDY	16	ADD: Cheese, Fried Egg, Avocado, Nueske Bacon	1
macaroni & cheese and pulled pork		RIBEYE SANDWICH	18
stuffed grilled sandwich		arugula, grilled onions, provolone on a toasted bun	
PULLED PORK	12	MAHI MAHI TACOS	14
applewood smoked, on pretzel bun		asado seasoning, corn tortillas, Mexican slaw,	
ANGUS BRISKET (SLICED OR CHOPPED)	14	jalapeños, cilantro, oranges, lime & sriracha mayo	
cherrywood smoked, on brioche bun			

MAIN COURSES

AUNT MARY'S CHICKEN POT PIE	18
carrots, baby peas, pearl onions, topped	
with a flaky pastry crust	
STEAK FRITES	24
8 oz ribeye, tarragon aioli	
FAROE ISLAND SALMON	28
cedar plank, honey sriracha glazed, kale salad	
BEER BATTERED FISH & CHIPS	20
atlantic cod, tartar sauce, malt vinegar, fries	

SIDES

BAKED BEANS WITH BRISKET & BACON	7
SWEET CORN	7
MAC & CHEESE	7
SOUTHERN SLAW	5
GREEN BEANS	7
mushrooms, onions, almonds, Nueske bacon	
SWEET POTATOES & CANDIED PECANS	7
FRENCH FRIES HAND CUT	7
MASHED POTATOES	7
BAKED POTATO	7
sour cream, butter, chives	
EXTRAS: Add Cheese, Chili, Nueske Bacon	1

DESSERTS

MOM'S CARROT CAKE	8	KEY LIME PIE	8
moist cake with grated carrots, toasted walnuts,		real key lime juice, graham cracker crust,	
cream cheese butter cream icing		whipped cream, lime zest	
BANANA FOFANA CREAM PIE	8	VANILLA OR CHOCOLATE ICE CREAM	7
banana and vanilla bean custard, topped with whipped			
cream and caramelized bananas, house made crust			

* Consuming raw or undercooked shellfish, finfish, meat or eggs may create a higher risk of foodborne illness. Although every effort is made to accommodate food allergies, we cannot guarantee meeting your needs. Please make allergies known to your server.

