



Appetizers

Brisket Queso Dip \$8 Cup of smoked brisket queso dip served with tortilla chips

Pork Rinds \$6 Crispy fried pork rinds with buffalo sauce on the side. **GF**

Salsa & Chips \$6 Chris' seven pepper sweet & spicy salsa served with house fried corn tortilla chips. **GF**

Nachos \$13

House fried corn tortilla chips topped with our house made cheese sauce, jalapenos, pico de gallo & sour cream. Add avocado \$1.50. *Can be prepared **GF** on request by substituting cheddar cheese.*

Smokin Chili cup \$7; bowl \$11

Smoked prime rib, brisket & ground beef with assorted chili peppers, Mexican chocolate, cinnamon & red beans that creates a slightly sweet and spicy chili. Topped with melted cheddar cheese & sour cream. **GF**

Grilled Corn Bread Topped with Southern Pork Gravy \$8

Our house-baked Cornbread or Jalapeño Cheddar cornbread.

Steak & Tators \$13

Three grilled teriyaki steak tips skewered with fried mashed potato balls which are stuffed with blue cheese, bacon & covered in panko bread crumbs. Served with our house made blue cheese dressing.*

Mashed Potato Puck \$9

Mashed potatoes stuffed with bacon & smoked Gouda covered in Panko bread crumbs, fried & topped with herb butter.

Side Sampler Platter \$13 Five of our homemade sides. Limit 1 mac & cheese per order.

Smokin Smalls \$17 full, \$9 half

4 or 8 Mini pulled pork or chopped brisket sandwiches. Try half pork & half brisket!

Large Mac & Cheese \$9; add Pulled Pork & JR BBQ or Chopped Brisket & Chris' BBQ \$14

Prepared with house cheese sauce blended with chili powder, ancho, chipotle, cayenne & topped with panko.

Grilled Teriyaki Steak Skewers \$14 Teriyaki marinated steak skewers grilled to perfection.

Burnt Ends *GF* Combo \$12 any two; **Trifecta \$16** all three

Pork Rib Tips are short, meaty sections of pork ribs with dense cartilage, not bone. Our rib tips are hand cut from spare ribs (which is why *we only have a limited quantity available*) & topped with Chris' BBQ. **\$11**

Beef Brisket Burnt Ends Seasoned & double smoked, sauced with Carolina Kicker sauce **\$13**

Pork Belly Burnt Ends are sauced with bourbon bbq **\$11**

Burnt Ends & Wings Combo - Half order of each - ***GF on request***

Pork Rib Tip or Pork Belly **\$15**; Beef Brisket **\$16**

Dozen Wings \$18 Choose any one or half & half. Wings can be prepared ***GF on request***

NY Style Buffalo or ***Honey Chipotle*** with celery & house made blue cheese dressing

Bourbon BBQ, Traditional Teriyaki (Not GF) with celery & extra sauce on the side

Chris', JRs' or Carolina Kicker BBQ with celery & extra sauce on the side

Maryland Old Bay with celery and Ranch dressing on the side.

The Smoke Ring

Yes, our smoked pork, beef & poultry have a pink color to it. This is a natural & much sought after attribute of wood smoked meat commonly referred to as *The Smoke Ring*. All of our smoked meats & poultry are thoroughly slow cooked.

Salads

Salad Adds - Blackened or grilled chicken, pork belly, pulled pork, chopped brisket or smoked turkey \$5; Add Shrimp, tenderloin steak tips*, Salmon* \$10. All salads are **GF** when ordered without croutons.

Traditional Cobb Salad \$11 Full / \$8 Half

Mixed greens, avocado, egg, tomato, red onion, bacon, croutons and crumbled blue cheese served with balsamic vinaigrette dressing on the side.

Mixed Green Salad \$9 Full / \$6 Half

Mixed greens, tomato, cucumber, carrots, red onion, croutons and goat cheese served with your choice of balsamic vinaigrette, Italian vinaigrette, ranch, spicy ranch. Or bleu cheese dressing (\$1.25).

Caesar Salad \$9 Full / \$6 Half

Romaine lettuce & croutons tossed with our eggless Caesar dressing sprinkled with shredded Parmesan.

Sloppy Chris Taco Salad \$11 Full / \$8 Half

Mixed greens, topped with Sloppy Chris, jalapenos, cheddar, pico de gallo, sour cream & crushed tortilla chips.

Seafood

Teriyaki Glazed Salmon \$23

Grilled salmon finished off with teriyaki ginger glaze. Served with your choice of two sides.*

Shrimp Po' Boy \$15

Old Bay fried shrimp with pickles, lettuce & spicy ketchup on a ciabatta roll served with two sides.

Our Sides 3.75 each for add'l side; \$4 for add'l Mac & Cheese; corn bread 2.50

Creamy Cole Slaw

Our mayo based house favorite! **GF**

Cucumber Salad

Sliced cucumber & thin sliced Spanish onions in a light vinaigrette dressing. **GF**

Plain or Jalapeño Cheddar Corn Bread

House baked daily.

Mac & Cheese

House made cheese sauce blended with chili powder, ancho, chipotle & cayenne peppers topped with panko bread crumbs or our Kids Mac & Cheese Our Baked Mac & Cheese without the spice & bread crumbs.

Lincoln Sweet Potatoes & apples reduced with orange juice, brown sugar, and molasses and finished off with cinnamon. **GF**

French Fries Hand cut daily. **GF on request**

Sweet Potato Fries (Not GF)

Collard Greens

Fresh collards sautéed with onion, crushed red pepper & vinegar. **GF**

South Western Onion Rings

Served with a side of spicy ranch.

Baked Beans

Prepared with brown sugar, molasses & Spanish onion. **GF**

Side Salad

Mixed greens, tomato, cucumber, carrots & red onion **GF**

Our House Made BBQ Sauces GF & Available To-Go: Pint \$11, Quart \$22

Chris' (clear bottle) is a slightly sweet Kansas City style tomato based sauce with hints of orange & ginger.

JRs (brown bottle) is a Memphis southwestern style sauce with a slight spice kick.

Carolina Kicker (yellow bottle) is a traditional mustard-vinegar based sauce with a zing!

Alabama White Tangy mayo, vinegar & horseradish sauce with a mild kick. Add to any item for add'l \$1

Family Platters to Share \$85

Start off your meal with a basket of cornbread. Each platter contains 1 pint of pulled pork, a half rack each of sloppy spare & baby back ribs, half BBQ chicken & grilled Kielbasa. Served with your choice of four pints of any of our sides (limit 1 mac n cheese) & extra Chris & JRs BBQ on the side.

Entrees All entrees (except Jambalaya) are served with your choice of two sides.

Smoked Burnt Ends Dinner *GF*

Pork Rib Tips grilled & slathered in Chris' BBQ sauce. Rib tips are short, meaty sections of ribs with dense cartilage, not bone. Our rib tips are hand cut from spare ribs (*which is why we only have a limited quantity available at any given time*) & topped with Chris' BBQ. **\$15**

Beef Brisket Burnt Ends Seasoned & double smoked, sauced with Carolina Kicker sauce **\$17**

Pork Belly Burnt Ends sauced with bourbon bbq **\$15**

Burnt End Duo (any two) **\$16** or **Burnt End Trifecta** (all three) **\$22**

Smoked Meatloaf \$17

Pinwheel rolled pork & beef stuffed with Virginia ham & smoked gouda, wrapped in bacon & topped with BBQ gravy

Half BBQ Chicken \$16 Half chicken in Chris BBQ sauce. ***GF***

Country Fried Chicken \$16

Boneless chicken breast fried in a crispy coating, topped with southern pork gravy.

Large Mac & Cheese \$13

Traditional mac & cheese prepared with our house made cheese sauce blended with chili powder, ancho, chipotle & cayenne peppers and topped with panko bread crumbs. Add shrimp 7.95. Add smoked pork belly, blackened chicken, pulled pork & JR BBQ or chopped brisket & Chris' BBQ \$5.

Smokin Chili \$16

Smoked prime rib, brisket & ground beef with assorted chili peppers, Mexican chocolate, cinnamon & red beans that creates a slightly sweet and spicy chili. Topped with melted cheddar cheese & sour cream. ***GF***

Turkey Pot Pie \$17

Smoked turkey, sautéed onions, carrots, peas & potatoes in a thyme cream sauce topped with puff pastry served with a side salad.

Jambalaya \$17 Add Jumbo Blackened or Sautéed Shrimp **\$8**

Creole style jambalaya made with Tasso ham, andouille sausage and smoked Kielbasa. This menu item is served with grilled cornbread rather than two sides. ***GF*** ordered without CB.

Yabba Dabba Doo \$27

Smoked beef rib, finished on the grill & slathered in Chris' BBQ sauce. ***GF***

Smoked Baby Back Ribs \$31, Half Rack \$20

Prepared with a dry chili rub & finished with a Virginia style honey mustard glaze with JR BBQ on side. ***GF***

Smoked Sloppy Spare Ribs \$29, Half Rack \$19

Finished with Chris' BBQ sauce. ***GF***

Rib Combo \$30, Quarter Rack of each \$20

A quarter rack of both Sloppy Spare Ribs topped with Chris' BBQ and Baby Back Ribs with JR BBQ on side. ***GF***

Meat Lovers Combo \$24

Choose any 3, served with two slider rolls ***GF*** if ordered without rolls or by adding *GF* roll for add'l 1.25

- Boneless BBQ chicken leg & thigh topped with Chris' BBQ
- ¼ rack of sloppy spare ribs topped with Chris' BBQ; Substitute baby back ribs with JR sauce \$2.50
- Grilled Kielbasa
- Chopped beef brisket with Chris' BBQ sauce
- Pulled pork with JRs sauce

Add double pork \$6 or brisket \$7

New York Strip Steaks topped with sautéed onions & mushrooms **\$24 *GF***

Traditional Grilled

Bob's Blackened & Blazened coated with blackened spices, slathered with our 3-alarm hot sauce

Alabama Smothered in our tangy mayo, vinegar & horseradish BBQ sauce with a mild kick.

Sandwiches & Burgers

All are served on a ciabatta roll with your choice of two sides. Other bread options: - Onion Roll. Wrap, Gluten Free Roll or Vegan Pretzel Roll are all available for add'l 1.25. All except *Hot Chicken* are **Gluten Free** when ordered with either no roll or GF roll.

Southern Pulled Pork Sandwich \$13

Slow smoked pork butt, heaped over coleslaw, topped with J.R.'s BBQ sauce. Add double pork for \$6.

Shredded Rib Sandwich \$14

Our house smoked pork ribs (off the bone) tossed with Carolina sauce & topped with Alabama white sauce with cheddar cheese, pickles & onions.

Sloppy Chris \$13

Joe's Brother. Ground beef simmered in southwestern sweet & spicy BBQ sauce on a toasted onion roll topped with cheddar cheese.

Smoked Brisket OR Pulled Pork Mac n' Cheese Wrap \$14

Chopped beef brisket & JR sauce OR pulled pork & Chris' sauce topped with our mac n' cheese rolled in a wrap.

Grilled Kielbasa \$13

Topped with sautéed mushrooms & onions, Swiss cheese & rosemary Dijon aioli.

Chopped Beef Brisket \$14

House smoked chopped beef brisket topped with Chris' BBQ sauce. Add double brisket for \$7.

Smoked Turkey Rachel \$13

Open face shaved smoked turkey on rye bread with creamy coleslaw, 1000 island dressing & melted Swiss cheese.

Smoked Turkey Club \$15

House smoked orange & ginger marinated turkey breast served triple decker club style with bacon, lettuce & tomato topped with our orange & ginger dressing on your choice of bread.

BBQ Chicken Sandwich \$13

Grilled boneless chicken breast topped with Chris' BBQ sauce, smoked gouda, sliced pickles, grilled peppers & onions.

Blackened Chicken Sandwich \$13

Blackened chicken breast topped with our bleu cheese dressing, lettuce, tomato, onion and hot sauce.

Hot Chicken Sandwich \$13

Fried chicken breast topped with buffalo sauce, blue cheese, lettuce, tomato & onion served on a roll. **Not GF**

Traditional or Beyond Burger™ \$13

1/2 lb. Ground Beef Burger served on a ciabatta roll or Plant-Based Vegan Beyond Burger served on a pretzel roll.

Adds for 1.25 each Bacon, Sautéed Mushrooms, Sautéed Onions, American, Swiss, Cheddar, Bleu Cheese Dressing, Gluten Free Roll or Vegan Pretzel Roll.

Beverages

Drinking Straws available on request.

Soft Drinks 2.50 pint includes 1 free refill (dine-in only)

Cola, Diet Cola, Lemon-Lime, Fresh Brewed Unsweetened Iced Tea, Birch Beer, Ginger Ale, Pink Lemonade, Club Soda, Dr. Pepper, Ginger Beer, Arnold Palmer (Lemonade & Ice Tea).

Juices & Milk 2.50 pint Cranberry, Orange & Apple **Coffees & Tea 2.50** Coffee, Decaf or Tea

Smokin' Rib Rub \$13 Our custom blend rib rub was created by Chris & is great for Ribs, Chicken, Steak, Veggies & more in 4.50 oz bottle.

GF These are our non-gluten items. Our kitchen does use products containing gluten & we make every effort to ensure separation of items, however, cross contamination is possible. We do have one exclusive gluten free fryer at all times and we offer a gluten free roll for an additional 1.25.

*** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness**