



Appetizers

Smokin' Dips & Chips

Brisket Queso or Cheesy Sloppy Chris Dip \$9 Cup of either with tortilla chips

Duo Dip \$13 A cup each of Smoked Brisket Queso and Cheesy Sloppy Chris dips

Trio \$16 Add a cup of our house made Bleu Cheese Dressing

Nachos \$13

House corn tortilla chips topped with our house cheese sauce, jalapenos, pico de gallo & sour cream.

Add avocado \$1.50, extra pico \$1. Top with a Smokin' protein: Pulled Pork & JRs BBQ sauce, Chicken (Blackened, grilled or Pulled & Chris BBQ sauce), Chili, Sloppy Chris, Pork Belly or Kielbasa for \$6; Chopped Brisket & Chris' BBQ sauce for \$7 *Can be prepared **GF** by substituting cheddar.*

4:20 \$18

House cut fries topped with chopped chicken tenders, cheese sauce, bacon & your choice of wing sauce served with Ranch dressing on the side.

Smokin' Chili cup \$7; bowl \$12 | Entrée with two sides \$18

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 grilled with butter & topped with southern pork sage gravy

Steak & Tators \$14

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. Add skewer \$4

Mashed Potato Puck \$9

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

Side Sampler Platter \$16 Five of our homemade sides. Limit 1 mac & cheese per order.

Grilled Teriyaki Steak Skewers \$15

Teriyaki marinated steak* grilled to perfection.

Burnt Ends *GF* Choose any one, or any two as a **Duo \$12** or all three for a **Trifecta \$16**;

Trifecta \$16 all three. *Note limited quantities available*

Pork Rib Tips \$11 Short, meaty sections of ribs with dense cartilage (not bone) topped with Chris' BBQ

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

Pork Belly Burnt Ends \$12 Deep fried & sauced with bourbon bbq

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

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

Dozen Wings \$18 Served with celery & can be prepared **GF on request**

Maryland Old Bay with Ranch dressing on the side

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

BBQ: Bourbon, Chris', JRs or Carolina Kicker with extra sauce on side

Traditional Teriyaki (Not GF) with extra sauce on side

The Smoke Ring Yes, our smoked pork, beef & poultry have pink color to them. 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

Traditional Cobb Salad \$14 Full / \$9 Half

Mixed greens, avocado, egg, tomato, red onion, bacon, croutons and crumbled blue cheese served with balsamic vinaigrette dressing on the side. **GF** without croutons

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. Or bleu cheese dressing (\$1.25). **GF** without croutons

Sloppy Chris Taco Salad \$14 Full / \$9 Half

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

Smokin' Mac & Cheese

House made cheese sauce blended with chili powder, ancho, chipotle & cayenne peppers topped with panko bread crumbs or our **Kids Mac & Cheese** without the spice & bread crumbs. Top with a Smokin' protein!

Mac & Cheese Appetizer \$9

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

Mac & Cheese with Two Sides \$14

Traditional mac & cheese prepared with our house made cheese sauce blended with chili powder, ancho, chipotle & cayenne peppers and topped with panko bread crumbs.

Mac & Cheese Parfait \$20

Stacked pulled pork or chopped brisket, cornbread, mac, baked beans, coleslaw & BBQ sauce.

Family Platter to Share \$95

Start off your meal with a basket of cornbread. Each platter contains 1 pint of pulled pork, a half rack of sloppy spare & baby back ribs, half BBQ chicken & grilled Kielbasa and you pick four sides (limit 1 mac)

Add a Smokin' Protein

¼ Rack Ribs \$6

Chicken: Blackened, Grilled or Pulled \$6

Pulled Pork \$6

Pork Belly \$6

Kielbasa \$6

Sloppy Chris \$6

Chili \$6

Chopped Brisket \$7

Teriyaki Salmon or Steak Tips* \$12

Pork Gravy \$3.50

Sides

Potato Salad \$4.75

Creamy mayo based & loaded with bacon, egg, onion, celery & relish. GF

Creamy Cole Slaw \$3.75

Our mayo based house favorite! **GF**

Side Salad \$3.75

Mixed greens, tomato, cucumber, carrot & red onion **GF, V**

Cucumber Salad \$3.75

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

Mac & Cheese \$4.00

House cheese sauce blended with chili powder, ancho, chipotle & cayenne peppers topped with panko bread crumbs or our **Plain Mac** without the spice & crumbs.

Plain or Jalapeño Cheddar Corn Bread \$2.50

House baked daily

French Fries \$3.75 House cut daily. **GF on request**

Onion Rings \$4.75 (Not GF)

Collard Greens \$3.75

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

Baked Beans \$3.75

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

Entrees All entrees served with your choice of two sides. Add any protein to make your own Smokin' combo plate!

Smoked Burnt Ends GF Choose any one, or two for a **Duo \$18** or all three for a **Trifecta \$22**

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. **\$17**

Beef Brisket Burnt Ends Seasoned & double smoked, sauced with Carolina Kicker sauce **\$19**

Pork Belly Burnt Ends Deep fried & sauced with bourbon bbq **\$17**

Smoked Meatloaf \$19

Two 6 oz pinwheel rolled pork & beef wrapped in bacon & stuffed with Virginia ham & smoked gouda, topped with BBQ gravy. Extra BBQ gravy \$3

Half BBQ Chicken \$18 Slathered in Chris BBQ sauce and finished on the grill. **GF**

Country Fried Chicken \$18

Boneless fried chicken breast topped with southern pork sage gravy. Extra pork gravy \$3.50

Steak & Tators \$19

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. Add skewer \$4

Mashed Potato Puck \$14

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

Teriyaki Glazed Salmon \$23 Grilled salmon* finished off with teriyaki ginger glaze.

Grilled Teriyaki Steak Skewers \$19 Teriyaki marinated steak* skewers grilled to perfection.

Smokin Chili \$18

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**

Yabba Dabba Doo \$29

Smoked beef rib with a good marbleization of fat, finished on the grill & slathered in Chris' BBQ sauce. **GF**

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

Prepared with our house dry chili rub & finished with Virginia style honey mustard glaze, 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 half rack of both Sloppy Spare Ribs topped with Chris' BBQ and Baby Back Ribs with JR BBQ on side. **GF**

Meat Lovers Combo \$26

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

- Smoked boneless BBQ chicken thigh topped with Chris' BBQ
- ¼ rack of Sloppy Spare Ribs topped with Chris' BBQ; Sub Baby Back Ribs with JR sauce \$2.50
- Grilled Kielbasa
- Chopped Beef Brisket topped with Chris' BBQ sauce
- Pulled Pork topped with JRs sauce
- Add double pork \$6 or brisket \$7

14 oz New York Strip Steak* \$29 GF

Traditional Grilled topped with sautéed onions & mushrooms prepared

Bob's Blackened & Blazened coated with blackened spices & slathered with buffalo sauce

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

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

Sandwiches & Burgers

All are served on a ciabatta roll unless specified 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 *Mac Wraps & Hot Chicken* are **Gluten Free** when ordered with either no roll or GF roll.

Southern Pulled Pork Sandwich \$14

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

Chopped Beef Brisket \$15

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

Smoked Brisket OR Pulled Pork Mac n' Cheese Wrap \$16

Chopped beef brisket & Chris' sauce OR pulled pork & JR's' sauce topped with our mac n' cheese, shredded cheddar & cheese sauce rolled in a wrap. **Not GF**

Sloppy Chris \$14

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

Grilled Kielbasa \$14

Topped with sautéed mushrooms & onions, Swiss cheese & roasted garlic Dijon.

BBQ Chicken Sandwich \$15

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

Blackened Chicken Sandwich \$15

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

Hot Chicken Sandwich \$17

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

Shredded Rib Sandwich \$15

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

Traditional or Beyond Burger™ \$15

1/2 lb. Ground Beef Burger* served on a Kaiser roll or Plant-Based Vegan Beyond Burger served on a pretzel roll topped with lettuce, tomato & onion.

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

Chris' is a slightly sweet Kansas City style tomato-based sauce with hints of orange & ginger.

JRs is a Memphis southwestern style sauce with a slight spice kick.

Carolina Kicker 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

Bourbon BBQ Add to any item for add'l \$1.25

Beverages

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, Lemonade, Club Soda, Dr. Pepper, Ginger Beer, Arnold Palmer (Lemonade & Ice Tea), Fruit Punch Gatorade.

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

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. **V** Vegan

Adds

Bacon, Sautéed Mushrooms, Sautéed Onions, American, Swiss, Cheddar, Bleu Cheese Dressing, \$1.25 each

Pork Gravy \$3.50, BBQ Gravy \$3

Smokin' Cheese Sauce \$2

Avocado \$1.50 each

Jalapeno, Sour Cream .50 each

House Fried Tortilla Chips \$2

Substitute Roll

Gluten Free Roll, Vegan Pretzel Roll, Onion or Wrap \$1.25

Add Rolls

Gluten Free, Vegan Pretzel or Onion \$2

Ciabatta, Kaiser \$1.25

Slider .60