

# SHARE...or don't

## **BBQ WINGS** <sub>G</sub>

A stack of the famous Slows wings, marinated, rubbed, and smoked until awesome. 10

## **BURNT ENDS** <sub>G</sub>

Double Smoked moist brisket glazed in sweet and sticky Kansas City style BBQ sauce. 12

## **CHILI CHEESE FRIES**

Waffle fries topped with super sharp cheddar sauce and Slows beef chili. 8

## **BRISKET TACO (3)** <sub>G</sub>

Soft corn tortilla with chopped brisket, smoky gouda, sautéed onion, and pickled jalapeños. 9

## **PORK TACO (3)** <sub>G</sub>

Soft corn tortilla with Slows pulled pork, queso chihuahua, coleslaw, and pickled jalapeños. 9



# THE SANDWICHES

*Served on your choice of griddled Zingerman's poppy seed roll or Bakehouse White bread.*

## **THE REASON** <sub>G</sub>

*This sandwich is the reason Slows exists ~ smoked pork, pulled and bathed in our North Carolina style sauce, topped with coleslaw and dill pickles. 11*

## **THE YARDBIRD** <sub>G</sub>

*One of the top 3 **Best Sandwiches in America** ~ Smoked Amish chicken, sautéed mushrooms, cheddar, and applewood bacon in our whole grain honey mustard BBQ sauce ~ AKA Yardbird Sauce. 12*

## **TRIPLE THREAT PORK** <sub>G</sub>

Smoked pulled pork, applewood smoked bacon, and ham stacked high and mighty. 11

## **THE SPECIAL PURPOSE** <sup>\*</sup>

*Featured in the **Wall Street Journal** as one of the best burgers in America ~ 1/2 pound patty cooked to order with spicy onions, smoked gouda, applewood bacon, topped with Slows Sweet BBQ Sauce. 12*

## **THE AMERICAN DREAM** <sub>G</sub>

*An instant classic ~ Carved to order brisket, applewood smoked bacon, super sharp cheddar, and housemade Texas Style BBQ Sauce. 12*

## **THE GENIUS** <sub>G</sub>

Tender soy protein nuggets tossed in Slows Sweet BBQ Sauce and topped with coleslaw and dill pickles. 10

# THE DESTROYERS

*Massive creations served on Zingerman's sub buns.*

## **CHARLENE** <sub>G</sub>

*Named after our beloved first smoker ~ Pulled pork coated in secret recipe Charlene Sauce with smoky gouda, coleslaw, and pickled jalapeños. 11*

## **CHICKEN HAWK** <sub>G</sub>

Smoked Amish chicken breast and thigh, hand pulled, smothered in Apple BBQ Sauce, and finished with super sharp cheddar sauce, pickled jalapeños, and applewood smoked bacon. 12

## **NEW STYLE** <sub>G</sub>

*Slows style cheesesteak ~ Chopped brisket, sautéed onions and mushrooms, pickled jalapeños swimming in super sharp cheddar sauce. 12*

# SALAD

## **HOUSE** <sub>G</sub>

Mixed baby leaf lettuces, sweet red pepper, red onion, cucumber, green olive, carrots, and croutons. 5 ~ 9.50

## **CAESAR** <sup>\*</sup> <sub>G</sub>

Romaine lettuce, asiago cheese, croutons, and Chef's secret recipe dressing. 5 ~ 9.50

## **CHARLES BRONSON** <sub>G</sub>

Baby spinach, roasted red onion, smoked gouda, and applewood bacon with our Pit Smoked Tomato Vinaigrette. 5 ~ 9.50

**HOUSE MADE SALAD DRESSINGS:** Pit Smoked Tomato Vinaigrette, Roasted Garlic with Poppy Seeds, Honey Jalapeno Vinaigrette, Ranch, Caesar\*

# SOUP

## **BEEF CHILI**

*The thick and meaty Slows standard ~ Ground beef, applewood smoked bacon, and a delicious porter from our current tap list. Topped with Cheddar. 6*

## **CREOLE GUMBO**

Our rendition of the classic creole dish with tender smoked chicken and andouille sausage. 7

## **THE SOUP**

Ask your server what we have simmering. MARKET

# Welcome and thanks for choosing Slows!

We are committed to serving top quality barbecue. We choose only premium quality meats and poultry because you can't get to great if you start with mediocre. The goal is to honor the animal by giving our process meticulous attention as we marinate, rub and finally smoke. Please enjoy immensely!

**Sustainably raised on family farms**

**Never ever administered antibiotics or hormones**

**Fed an all vegetarian diet**

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## THE BARBECUE

### **THE BIG THREE** G

Sample the classics ~ Quarter pound tastes of the heavy hitters ~ Beef Brisket, Pulled Pork and Apple BBQ Glazed Chicken. 14

### **PULLED PORK** G

Sustainably family farm raised pork butt, rubbed with our sweet and spicy blend, then slowly smoked until falling apart and juicy, dressed in our sweet and tangy NC Sauce. 10

### **APPLE BBQ GLAZED CHICKEN** G

Local Amish thighs and breasts, seasoned, smoked, and glazed in our staff favorite Apple BBQ Sauce. 10

### **BEEF BRISKET** G

*Hormone and Antibiotic Free* ~ Tender and meaty with our signature blend of spices. 12

### **GARLIC PORK SAUSAGE** G

Proprietary blend of garlic, pork, and herbs, lightly smoked. 12

### **ST. LOUIS SPARE RIBS** G

*The barbecue standard* ~ Sweet and mild rub, luscious, tender and rich. 30 ~ 17

### **BABY BACK RIBS** G

*Our award winning premium loin back ribs* ~ Tender and meaty with our signature blend of spices. 30 ~ 18

### **You can have it all! Tack on some quarter pounds:**

Pulled Pork 5

Apple BBQ Chicken 5

Wings 5

Beef Brisket 6

Garlic Pork Sausage 6

### **SAUCE TO GO**

Take home jars of your favorite sauces. Ask your server for details.

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## THE SIDES

3.50 per side

### **MAC-N-CHEESE**

### **WAFFLE FRIES**

### **CORNBREAD**

2.00 per side

### **DILL POTATO SALAD** G

### **PIT SMOKED BEANS** G

### **COLESLAW** G

### **MOM'S GREEN BEANS** G

### **SWEET POTATO MASH** G

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## SWEET THINGS

### **CARROT CAKE**

Loaded with shredded carrots and crushed pineapple, topped with our whipped cream cheese frosting and toasted walnuts. 5

### **BANANA PUDDING**

This will make it all better - bananas, vanilla wafers, and whipped cream. 5

### **MAPLE WALNUT BREAD PUDDING**

Sweet and rich and...decadent, served warm, topped with vanilla bean ice cream. 5