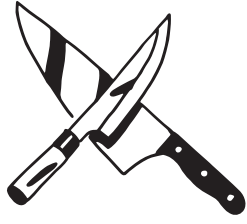


# SHARE...OR DON'T



## BBQ WINGS <sup>G</sup>

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

## CORN DODGERS

Sweet corn fritter, Slows Sassy sauce and pickled red onion. 8

## BURNT ENDS <sup>G</sup>

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

## BRISKET TACOS <sup>G</sup>

Soft corn tortillas with chopped brisket, smoked gouda, sauteed onion and pickled jalapenos. 10

## PORK TACOS <sup>G</sup>

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

## CHILI CHEESE FRIES

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

# SOUPS & SALADS

## BEEF CHILI

The thick and meaty Slows standard - ground beef, applewood smoked bacon and a delicious porter from our current taplist - topped with cheddar. 6

## FOUR BEAN CHILI <sup>G</sup>

A smoky vegan celebration featuring beans, corn, tomatoes and a bit of jalapeno. 6

## THE SOUP

Ask your server what we have simmering. MARKET

## HOUSE <sup>G</sup>

Red leaf lettuce, sweet red pepper, red onion, cucumber, green olives, carrots and croutons 5.00 ~ 9.50

## CAESAR <sup>G</sup>

Romaine lettuce, asiago cheese, croutons and Chef's secret recipe dressing. 5.00 ~ 9.50

## CHARLES BRONSON <sup>G</sup>

Baby spinach, roasted red onion, smoked gouda and applewood smoked bacon with our Pit Smoked Tomato Vinaigrette. 5.00 ~ 9.50

HOUSE MADE DRESSINGS: Pit Smoked Tomato Vinaigrette, Creamy Roasted Garlic Poppy Seed, Honey Jalapeno Vinaigrette, Ranch, Caesar

# SIDES

3.50

MAC-N-CHEESE

WAFFLE FRIES <sup>G</sup>

CORNBREAD

MOM'S GREEN BEANS <sup>G</sup>

2.00

COLESLAW <sup>G</sup>

SWEET POTATO MASH <sup>G</sup>

JALAPENO BLACK BEANS <sup>G</sup>

PIT SMOKED BEANS <sup>G</sup>

DILL POTATO SALAD <sup>G</sup>



# THE SANDWICHES

SERVED ON A GRILLED ROLL

## THE REASON <sup>G</sup>

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 <sup>G</sup>

One of the top 3 BEST SANDWICHES IN AMERICA ~ Smoked Amish chicken, sautéed mushrooms, cheddar and applewood smoked bacon in our whole grain honey mustard BBQ sauce ~ aka Yardbird Sauce. 12

## TRIPLE THREAT PORK <sup>G</sup>

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

## THE GENIUS

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

## SLOWS' SPECIAL PURPOSE <sup>G</sup>

Featured in the WALL STREET JOURNAL as one of the best burgers in America ~ ½ lb patty cooked to order with spicy onions, smoked gouda, applewood bacon topped with Slows Sweet BBQ Sauce. 12

## THE AMERICAN DREAM <sup>G</sup>

An instant classic ~ carved to order brisket, applewood smoked bacon, Hoffman's Super Sharp Cheddar and housemade Texas BBQ Sauce. 12

# THE BARBECUE

ADD WHITE BREAD 1.50

## THE BIG THREE <sup>G</sup>

Sample the classics ~ 1/4lb tastes of the heavy hitters ~ Beef Brisket, Pulled Pork and Apple BBQ Glazed Chicken. 14

## PULLED PORK <sup>G</sup>

Sustainable 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 CHICKEN <sup>G</sup>

Local Amish chicken, seasoned, smoked and glazed in our staff favorite Apple BBQ sauce. 10

## BEEF BRISKET <sup>G</sup>

Hormone and Antibiotic Free ~ served with moist and lean slices. 12

# THE RIBS

## ST. LOUIS CUT RIBS <sup>G</sup>

The barbecue standard ~ sweet and mild rub, luscious, tender and rich. 30.00 ~ 17.00



## BABY BACK RIBS <sup>G</sup>

Our award winning premium loin back ribs ~ tender and meaty with our secret blend of spices. 30.00 ~ 18.00

ADD A QP  
1/4 LB

Pulled Pork <sup>G</sup> 5

Apple BBQ Chicken <sup>G</sup> 5

Beef Brisket <sup>G</sup> 6

Wings <sup>G</sup> 5



## TAKE SAUCE WITH YOU!

Fill your cupboards with all of your Slows Favorites!

# 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

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

<sup>G</sup> Denotes Gluten Free. Sandwiches must be ordered without bread. Salad must be ordered without croutons. Please notify your server of any food sensitivities or allergies.



# REAL WOOD SMOKED BAR-B-Q

WE'RE TALKING ABOUT REAL, AUTHENTIC BARBECUE.  
BARBECUE IS THE ESSENCE & MANIFESTATION OF COMFORT.

BARBECUE IS FOOD THAT IS COOKED VERY SLOWLY WITH A LOW TEMPERATURE AND WOOD SMOKE. THIS IS THE THEME THAT WE WANT TO BE FELT THROUGHOUT THE RESTAURANT, FROM THE FRONT DOOR TO THE BACK. BARBECUE IS SLOW FOOD. BARBECUE IS SOMETHING THAT REQUIRES PATIENCE TO GET IT RIGHT AND MAKES THE WAIT THAT MUCH MORE WORTH IT WHEN IT COMES OFF OF THE PIT. BARBECUE IS AN AMERICAN INSTITUTION AND A WAY OF LIFE. BARBECUE IS NOT FANCY; IT'S MEANT TO BE SLOPPY AND KIND OF MESSY. YOU'RE SUPPOSED TO USE YOUR HANDS AND TAKE YOUR TIME TO ENJOY IT.

BARBECUE MAKES YOU FEEL GOOD & REMINDS YOU OF GOOD TIMES.

BARBECUE IS ROOTS FOOD.  
AND YES, IT IS GOOD FOR THE SOUL.

