

LUNCH MENU

Monday - Friday 11AM – 2PM

CHOICE OF ONE ENTRÉE, ONE SIDE DISH, HOUSE SALAD, BRIOCHE ROLL & BRIX SODA. \$15

BEEF BRISKET

Hormone and Antibiotic Free ~ Tender and Meaty with our signature blend of spices.

PULLED PORK

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.

APPLE BBQ GLAZED CHICKEN

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

JACKFRUIT

Shredded jackfruit in sweet and sticky BBQ Sauce.

HOUSE SALAD

Mixed baby leaf lettuces, sweet red pepper, red onion, cucumber, green olive, carrots and croutons. Served with your choice of dressing.

Dressings: Honey Jalapeno Vinaigrette, Ranch, Roasted Garlic & Poppy Seed or Caesar

CHOOSE ONE SIDE:

Dill Potato Salad *g*
Pit Smoked Beans *g*
Sweet Potato Mash *g*
Coleslaw *g*

NO SUBSTITUTIONS. DINE-IN ONLY.

HAPPY HOUR

MONDAY—FRIDAY: 3PM - 6PM

\$2 Bud Light, Miller Lite & PBR

\$2 OFF Any Draft Beer

1/2 OFF Wine Pours

SMOKED PORK SAUSAGE

Smoked & sliced pork sausage with caramelized onions, served with crackers

6

SMOKED CARNE FRITA

Marinated and Hickory smoked pork, fried crisp and topped with our North Carolina aioli and green onions

5

BRISKET NACHOS

Crispy corn chips, smoked brisket taco meat, sharp cheddar cheese sauce, pickled jalapeños, spanish onions, cilantro lime sour cream, topped with Queso Fresco

6

SMOKED GOUDA CHEESE DIP

Smoked Gouda, cream cheese, Applewood smoked bacon, served with toast points

5

LOADED SPUDS

Crispy waffle fries, homemade beef chili, sharp cheddar cheese sauce, onions, pickled jalapeños and Applewood bacon

5

SLOWS WINGS

Marinated, rubbed and smoked until awesome. The perfect pair for an ice cold beer

.85 CENTS EACH

DINE IN ONLY

With the purchase of any beverage, No substitutions