



## MEATS

SOLD BY THE POUND	¼#	½#	#
beef brisket	8.25	16.50	33
turkey breast	8	16	32
slow smoked pulled pork	7	14	28
	¼ rack	½ rack	full rack
smoked pork spareribs	8.50	17	33
hot link smoked sausage		7 each	
triple chili cheese sausage		7 each	

### TRY THEM ALL \$100

sharing plate of all meats, pickles, and sauces with three sides of your choice.

FEEDS 4-6



### SIDE SELECTIONS \$5

- coleslaw
  - cornbread
  - mac salad
  - baked beans
  - collard greens with hot link
  - pickled beets with feta & basil
  - house chips
  - house salad \$6
- GREENS, PICKLED SHALLOTS, SHAVED RADISH, HOUSE RANCH

### PICK YOUR PICKLE \$2

- bread & butter pickles
- sliced white onions
- pickled red onions
- dill pickles



\$1 for extra sauce

## COCKTAILS

### the midwestern

rye, orange, sugar, bitters, served over smoked rocks \$11

### the local girl

peach vodka, orange liqueur, lime, cranberry \$8

### double reserve dirty money

gin, cucumber, mint, avocado \$10

### bloody mark

choice of bourbon or vodka, house-made bloody mix, bacon, celery, olive, citrus \$12

## BEER LIST



flight for \$10

## SANDWICHES

served with house chips

PULLED PORK \$15

coleslaw, fried shallots, house-made bun

BRISKET \$17

KC style sauce, coleslaw, garlic aioli, house-made bun

SMOKED TURKEY \$17

guacamole, bacon, lettuce, tomato, house-made bun

## DESSERT \$6

BUTTERSCOTCH PUDDING  
caramel sauce, whipped cream

Liked your food today? Buy the kitchen a round for \$10! 100% goes to our kitchen crew as gratuity. Our team thanks you!