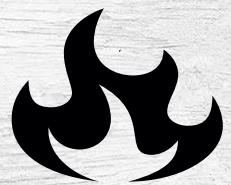


PIG AND FIRE

HOUSE OF BARBEQUE

GREEN PHASE MENU



STARTERS

Pit-Fire Smoked Whole Wings

With Creamy Bleu, Ranch, Hot Ranch or BBQ-Ranch and Celery
4 for 9.99 8 for 17.99

Pig and Gouda Chips 11.99

House Cut Chips, Pulled Pork, Smoked Gouda Cheese Sauce, Pico de Gallo

Loaded Tater Skins 9.99

Potato Skins, Smoked Gouda Cheese Sauce, Bacon

Hot Pepper Skillet Cornbread 5.99

With Honey Butter

Spicy Cajun Gumbo

With Shrimp, Chicken, Andouille Sausage and Rice
Cup 7.99 Bowl 12.99

SIDES 3.99

House Cut Chips

Smoked Gouda Mac 'n' Cheese

Molasses and Bacon Baked Beans

Apple Cider Slaw

With Pink Peppercorns

Crispy Cajun Tater Wheels

Street Corn Salsa

Green Beans with Bacon

PIGLET'S MENU

For Children Under 12

1/4 Rack of Baby Back Ribs 8.99

Served with One Side

Smoked Gouda Mac 'n' Cheese 8.99

Breaded Chicken Fingers 9.99

Served with One Side

DESSERT

Pistachio Ball 9.99

French Vanilla Ice Cream, Pistachios, Honey, Whipped Cream

Bourbon Pecan Pie 7.99

Nutella Mousse Pie 9.99

Graham Cracker Crust, Chocolate Shavings

Tres Leches Cake 7.99

Cinnamon Cream Sponge Cake

PIT-FIRE SANDWICHES

Sandwiches Served with One Side

BBQ Ranch Burger 14.99

8 oz Angus Beef, Baby Swiss, Fried Onion Petals, Bacon, iceberg, Tomato, BBQ-Ranch

Beef Brisket BBQ Sandwich 14.99

Choice of Ranch, Hot Ranch, BBQ-Ranch, Fried Onion Petals

Pulled Pork BBQ Sandwich 12.99

Choice of Ranch, Hot Ranch or BBQ-Ranch, Apple Cider Slaw

Shrimp Po' Boy Sandwich 15.99

Breaded Shrimp served with Cajun Remoulade

Spicy Andouille Sausage Grinder 12.99

Honey Dijon, sauteed Peppers & Onions

SALADS

Pear and Endive Salad Sm 6.99 Lg 12.99

Romaine, Gorgonzola, Dried Cranberries, Walnuts, Pear, Endive, Walnut Vinaigrette

Add Grilled or Blackened Chicken 4.99

Farm House Chopped Salad Sm 6.99 Lg 12.99

Chopped Romaine and Iceberg, Roasted Corn, Cherry Tomatoes, Cherry Peppers, Croutons, Shaved Asiago

Add Grilled or Blackened Chicken 4.99

Brisket Wedge Salad 16.99

Iceberg Wedge, smoked Beef Brisket, Tomatoes, Red Onion, Apple Wood Bacon, Roasted Corn, Cherry Peppers, Creamy Bleu Dressing

Dressings:

Ranch, Creamy Bleu, Walnut Vinaigrette, Zesty Italian

PIT-FIRE PLATTERS

Served with 2 Sides Add Bun 1.00 each

Pit-Smoked BBQ Baby Back Ribs

1/2 Rack 17.99

Whole Rack 28.99

Smoked and Roasted Half BBQ Chicken 16.99

Three hour smoke producing a pink tone and roasted to order

1/2 lb BBQ Beef Brisket 24.99

Choice of Ranch, Hot Ranch or BBQ-Ranch

1/2 lb BBQ Pulled Pork 17.99

Choice of Ranch, Hot Ranch, or BBQ-Ranch

Small Swine Platter 29.99

Choose 3: 1/4 Rack of Baby Back Ribs, 1/4 lb Pulled Pork, 1/4 lb of Beef Brisket, One Andouille Sausage or Half Smoked and Roasted BBQ Chicken
Choice of Ranch, Hot Ranch or BBQ-Ranch

Full Swine Platter 42.99

Choice of 3: 1/2 rack of Baby Back Ribs, 1/2 lb Pulled Pork, 1/2 lb Beef Brisket, Two Andouille Sausage or Half Smoked and Roasted BBQ Chicken
Choice of Ranch, Hot Ranch or BBQ-Ranch



PIG AND FIRE HOUSE BARBEQUE SAUCES

Texas Traditional Barbeque

Savory Savannah Peach Barbeque

Carolina Hog Sauce

Consumption of raw or undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illness

COCKTAILS

- Isn't That a Daisy?

9.99

Four Roses Bourbon, Red Pump Spirits Blood Orange Liqueur, Fresh Pressed Lime, Agave, Seltzer—served up with a Smoked Sea Salt Rim
- Pennsylvtucky Palmer

10.99

Four Roses Bourbon, Unsweetened Tea, Fresh Squeezed Lemonade, Seltzer—on the rocks
- Vanilla and Rye

12.99

1920's Whiskey Sour from scratch— Old Overholt Rye, Amaretto, Vanilla, Farm Fresh Egg White, Fresh Pressed Lemon, Simple Syrup—served up

Upgrade to Liberty Pole & DiSaronno 14.99
- Golden Cadillac Margarita

10.99

Sauza, Cointreau, Organic OJ, Fresh Pressed Lemon and Lime, Agave—on the rocks
- Hot Pepper Margarita

12.99

Mezcal, Red Pump Spirits Blood Orange Liqueur, Fresno Pepper Simple Syrup, Fresh Pressed Lime, Smoked Sea Salt Rim
- Top Shelf Margarita

15.99

Patron Silver, Cointreau, Fresh Pressed Lime, Agave Nectar
- Blackberry Cosmo

9.99

Bradford's Blackberry Liqueur, Stateside Vodka, Pineapple, Triple Sec, Seltzer—served up

WINE

- Kenwood Yulupa Brut

California Glass 8.00 Bottle 32.00
- La Vielle Ferme, Sparkling Rose

Vin du Sud France Bottle 55.00
- Cielo Rose

Italy Glass 8.00 Bottle 32.00
- J.J. Mueller Riesling

Rheinhessen, Germany Glass 8.00 Bottle 32.00
- Parducci, Pinot Gris

Mendocino, California Bottle 40.00
- CK Mondavi Pinot Grigio

California Glass 8.00 Bottle 32.00
- Rata Sauvignon Blanc

Marlborough, NZ Glass 8.00 Bottle 32.00
- Merf Chardonnay

Columbia, Washington Bottle 40.00
- Hacienda Pinot Noir Clair de Lune

California Glass 8.00 Bottle 32.00
- Charles Krug Merlot

Napa, California Bottle 55.00
- Iconoclast Cabernet Sauvignon, Stag's Leap District

California Bottle 50.00
- McPrice Myers, "Bull by the Horns" Blue Collar Series Cabernet Sauvignon Paso Robles

California Bottle 70.00
- Bonanza Cabernet Sauvignon

California Glass 10.00 Bottle 40.00
- Parducci, "True Grit" Petite Sirah Reserve

Mendocino, California Bottle 70.00
- Paydirt "Going for Broke" Red Blend, Paso Robles

California Bottle 70.00
- Lionel Osmin & Cie, Malbec La Reserve

Languedoc-Roussillon, France Glass 8.50 Bottle 34.00
- La Terre Chardonnay, White Zin, Merlot and Cabernet by the Glass 7.00

BEER

- DRAUGHTS
- Weihenstephaner Hefe–Weisse 5.4% ABV

1/2 L 7.95

Freising, Bayern
- Framboise Raspberry Lambic 2.5% ABV

33cl 7.95

Vlezenbeek, Belgium
- Ask About our Rotating Draught!
- NORTH AMERICAN ALES/DOMESTICS
- Collective Arts Jam Up Mash Dry Hop Sour 5.2%

16 oz. 7.95

Ontario, Canada
- Collective Arts Life in the Clouds NEIPA 6.2% ABV

16 oz. 8.95

Ontario, Canada
- Surly Furius IPA 6.6% ABV

12 oz 7.95

Minnesota
- Pryes Royal Raspberry Sour 4.8% ABV

16 oz. 7.95

Minnesota
- Elysian Space Dust IPA 8.2% ABV

12 oz. 7.95

Seattle
- Deschutes Fresh Squeezed IPA 6.4%

12 oz. 6.50

Bend, Oregon
- Rhinegeist Knowledge IPA 8.5% ABV

12 oz. 6.95

Ohio
- Miller Lite 4.2% ABV

12 oz. 3.75

Milwaukee
- Bud Light 4.2% ABV

12 oz. 3.75

St. Louis
- Coor's Light 4.2% ABV

12 oz. 3.75

Colorado
- Yuengling Traditional Lager 4.5% ABV

12 oz. 4.00

Pennsylvania
- EUROPEAN BEER
- Weihenstephaner Original Lager 5.1% ABV

11.2 oz 5.95

Freising, Germany
- Paulaner Hefe–Weizen 5.5% ABV

11.2 oz. 7.50

Munich, Germany
- Kostritzer Black Lager 4.8% ABV

11.2oz 6.50

Thuringen, Germany
- Ayinger Celebrator Doppelbock 6.7% ABV

11.2oz 7.95

Bayern, Germany
- Einbecker Non–Alcoholic

11.2oz 4.95

Einbeck, Germany
- Chimay Blue Dark Ale 9% ABV

11.2 oz 11.95

Wallonie, Belgium
- Leffe Brune Brown Ale 6.5% ABV

11.2oz 6.95

Vlaanderen, Belgium
- Karmeliet Belgian Triple 8.4% ABV

11.2 oz. 10.95

Vlaanderen, Belgium
- Kasteel Tripel 11% ABV

11.2 oz. 11.95

Vlaanderen, Belgium
- Orval Trappiste Pale Ale 6.9% ABV

11.2 oz. 11.95

Les Ardennes, Belgium
- Stella Artois 5% ABV

11.2oz 4.95

Vlaanderen, Belgium
- Ichtegem's Grand Cru Sour Red Ale 6.5% ABV

11.2 oz 11.95

Flanders, Belgium
- Guinness Foreign Extra Stout 7.5% ABV

11.2oz 5.95

Dublin, Ireland
- Brew Dog Hazy Jane NEIPA 7.2% ABV

12oz. 7.95

Elon, Scotland
- Skull Splitter Scottish Wee Heavy Ale 8.5% ABV

11.2oz 7.50

Orkney, Scotland
- Innis & Gunn Barrel Aged Lager 6.6% ABV

11.2 oz 6.50

Edinburgh, Scotland
- Belhaven Pub Ale 5.2% ABV

16 oz. 7.95

Scotland
- Bodington's Pub Ale Bitter 4.6% ABV

16oz. 5.95

Lancashire, UK
- Nuova Mattina Farm House Saison 5.8% ABV

11.2oz. 11.95

Parma, Italy