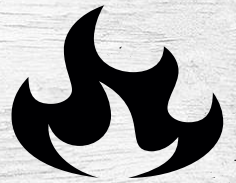
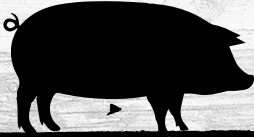


PIG AND FIRE

HOUSE OF BARBEQUE

724-223-1837 PIGFIREBBQ.COM



STARTERS

Hot Pepper Skillet Cornbread

With Honey Butter 5.99

Sweet Honey Biscuits

3/4.99 or 5/6.99

Drunken Pretzel 9.99

With Bavarian Beer Cheese

Fried Pickle Chips 7.99

Brisket Loaded Tots 12.99

Brisket, Smoked Gouda Cheese Sauce, Carmelized Onions, Sour Cream, Red Onion, Fresno Peppers

Breaded Onion Rings 7.99

Served with Horseradish Cream and Boom Boom

Loaded Tater Skins 9.99

Potato Skins, Smoked Gouda Cheese Sauce, Bacon

Pit-Fire Cherrywood Smoked Whole Wings

Choice of: Pit-Master's Signature Alabama White Sauce, Smoke Shed Dry Rub or Buffalo With Creamy Bleu, Ranch, Hot Ranch or BBQ-Ranch and Celery
4 for 10.99 8 for 18.99

Pig & Chips 11.99

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

Pig and Fire Poutine 12.99

Amish Cheese Curds, Pulled Baby Back Ribs, House Gravy, Seasoned Curly Fries

Dynamite Shrimp 12.99

Breaded Rock Shrimp tossed with Spicy Boom Boom Sauce

Appetizer Platter 14.99

Firecracker Tots, Fried Pickle Chips, Hot Pepper Cornbread, 2 Loaded Tater Skins

Available Happy Hour Apps

SOUP

Spicy Cajun Gumbo

With Shrimp, Chicken, Andouille Sausage and Rice

Cup 7.99 Bowl 12.99



PIT-FIRE SANDWICHES

Sandwiches Served with One Side

Pulled BBQ Chicken Sandwich 13.99

Smoked and Roasted Pulled BBQ Chicken, Smoked Gouda Cheese Sauce, Fried Onion Rings

Crispy Buffalo Chicken Sandwich 14.99

Fried Buffalo Chicken Breast, Ranch and Creamy Bleu, Lettuce, Tomato

Cherrywood Smoked Turkey Club 13.99

With Bacon, Iceberg, Tomato, Provolone, BBQ Ranch

Pulled Pork BBQ Sandwich 13.99

Apple Cider Slaw Garnish
Add Smoked Gouda Cheese Sauce 1.50

High on the Hog 13.99

Pulled Baby Back Ribs, Amish Cheese Curds, House Gravy, Seasoned Curly Fries

Spicy Andouille Sausage Grinder 12.99

Beer Cheese, sautéed Peppers & Onions

Shrimp Po' Boy Sandwich 14.99

Breaded Rock Shrimp, Lettuce, Tomato, Firecracker Sauce

Beef Brisket BBQ Sandwich 15.99

Fried Onion Garnish
Add Smoked Gouda Cheese Sauce 1.50

BBQ Ranch Burger 15.99

8 oz Angus Beef, Smoked Cheddar, Fried Onion Rings, Applewood Smoked Bacon, Iceberg, Tomato, BBQ-Ranch

SALADS

Pear and Walnut Salad GF Sm 6.99 Lg 12.99

Romaine, Gorgonzola, Dried Cranberries, Walnuts, Pear, Walnut Vinaigrette
Add Grilled, Blackened or Pulled BBQ Chicken 4.99 Add Grilled or Blackened Salmon 9.99 Add Pulled Pork 6.99

Farm House Chopped Salad Sm 5.99 Lg 10.99

Chopped Romaine and Iceberg, Roasted Corn, Cherry Tomatoes, Cherry Peppers, Croutons, Shaved Asiago; choice of dressing
Add Grilled, Blackened or Pulled BBQ Chicken 4.99 Add Grilled or Blackened Salmon 9.99 Add Pulled Pork 6.99

Crispy Buffalo Chicken Salad 14.99

Chopped Iceberg, Buffalo Chicken, Cucumbers, Red Onions, Tomatoes, Shaved Asiago; choice of dressing

Brisket Wedge Salad GF 15.99

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

Dressings: Ranch, Creamy Bleu, Walnut Vinaigrette, Italian, Mustard Vinaigrette

SALMON

Korean BBQ Glazed Salmon GF 19.99

Served with Fried Rice

Ask About Pig and Fire's BBQ Catering and Take Out Trays



PIG AND FIRE

HOUSE OF BARBEQUE



MAC 'N' CHEESE

Loaded Mac

Cavatappi, Baked Beans, Smoked Gouda Cheese Sauce, Fried Onions; Choice of Brisket 15.99, Pulled Pork 13.99, Pulled Baby Back Ribs 15.99 or Pulled Smoked and Roasted BBQ Chicken 14.99

CREPE LASAGNA

Crepe Lasagna Bolognese

Layered Crepes, Ricotta and Provolone Cheeses, topped with Meat Sauce and Served with Garlic Bread 14.99

PIGLET'S MENU

For Children Under 12

1/4 Rack of Baby Back Ribs **GF** 10.99

Served with One Side

Smoked Gouda Mac 'n' Cheese 8.99

Breaded Chicken Fingers 9.99

Served with One Side

BEVERAGES

Red Ribbon Soda Works by Natrona Bottling: Root Beer, Orange Soda, Grape Soda, Jamaica's Finest Ginger Beer or Vanilla Creme Soda 3.99

Coke, Diet Coke, Ginger Ale, Sprite, Iced Tea, Sweet Tea 2.50

Perrier 2.50

PIT-FIRE PLATTERS

Add Bun 1.00 each

Pit-Smoked BBQ Baby Back Ribs **GF**

Smoked with Pa Cherrywood until tender, Savory Texas Style Rub

1/2 Rack 17.99

Whole Rack 29.99

Served with Choice of One Side

1/2 lb Pulled BBQ Chicken **GF** 16.99

With Pico de Gallo

Served with Choice of One Side

1/2 lb BBQ Beef Brisket **GF** 22.99

With Pickles and Red Onion

Served with Choice of One Side

1/2 lb BBQ Pulled Pork **GF** 19.99

With Pickles and Red Onion

Served with Choice of One Side

1/2 lb House Smoked Turkey **GF** 17.99

With Pit-Master's Signature Alabama White Sauce

Served with Choice of One Side

Swine Platter **GF** 31.99

Choose 3: 1/4 Rack of Baby Back Ribs, 1/4 lb Pulled Pork, 1/4 lb of Beef Brisket, One Andouille Sausage, 1/4 lb Pulled Chicken or 1/4 lb of Smoked Turkey

Served with Choice of Two Sides

SIDES 3.99

House Cut Chips

Smoked Gouda Mac 'n' Cheese

Molasses and Bacon Baked Beans **GF**

Apple Cider Slaw **GF**

With Pink Peppercorns

Sweet Pickle Potato Salad **GF**

Firecracker Tots

Pigtail Fries

Add Bacon Crumbles .50/ Add Smoked Gouda Cheese Sauce 1.00

Breaded Onion Rings

Green Beans and Bacon **GF**

Corn and Cilantro Salsa **GF**

HOUSE BARBEQUE SAUCES

Texas Traditional Barbeque: Ketchup and Cumin

Savory Savannah Peach Barbeque: Sweet and Spicy

Carolina Hog Sauce: Vinegar and Tangy



Save Room for Pig and Fire's Delicious Desserts!

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