

PIG AND FIRE

HOUSE OF BARBEQUE

724-223-1837 PIGFIREBBQ.COM



STARTERS

😊 Sour Cream & Onion Tots 10.50

House Made Tater Tots with Smoked Cheddar

😊 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

😊 Loaded Tater Skins 9.99

Smoked Gouda Cheese and Bacon

GF Smokehouse Link Bites 9.99

House Smoked Jalapeno Cheddar Sausage, Honey Mustard

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, or BBQ-Ranch and Celery

4 for 10.99 8 for 18.99

😊 Pig & Chips 12.99

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

Pig and Fire Poutine 14.99

Amish Cheese Curds, Pulled Ribs, House Brisket Gravy, Fresh Cut Fries

Dynamite Shrimp 13.99

Breaded Rock Shrimp tossed with Spicy Boom Boom Sauce over Iceberg

😊 Available Happy Hour Apps

SOUP

Spicy Cajun Gumbo

With Shrimp, Chicken, Andouille Sausage and Rice

Cup 8.99 Bowl 12.99

GF = Gluten Friendly

Pig and Fire's kitchen is not certified Gluten Free. It contains breadcrumbs, flour and other gluten items. However, the items labeled Gluten Friendly are not made with any gluten products.

SANDWICHES

Sandwiches Served with One Side

Pulled BBQ Chicken Sandwich 14.99

Smoked and Roasted Pulled BBQ Chicken, Smoked Gouda Cheese Sauce, Fried Onions

Crispy Buffalo Chicken Sandwich 14.99

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

Cherrywood Smoked Turkey Club 14.99

With Bacon, Iceberg, Tomato, Smoked Cheddar, BBQ Ranch

Pit-Fire Pork BBQ Sandwich 13.99

Apple Cider Slaw Garnish

Add Smoked Gouda Cheese Sauce 1.50

High on the Hog 14.99

Pulled Baby Back Ribs, Amish Cheese Curds, House Gravy, Fresh Cut Fries

Shrimp Po' Boy Sandwich 14.99

Breaded Rock Shrimp, Lettuce, Tomato, Firecracker Boom Boom Sauce

Beef Brisket BBQ Sandwich 15.99

Cowboy Sauce, Pickle Relish

Add Smoked Gouda Cheese Sauce 1.50

Cowboy Burger 15.99

8 oz Angus Beef, Cowboy Sauce, Smoked Cheddar, Pickle Relish, Applewood Smoked Bacon, Iceberg, Tomato

Jalapeno Cheddar Grinder 13.99

Pork Sausage smoked in house, Grilled Onions on a Soft Hoagie Roll, Honey Mustard

Cajun Andouille Grinder 13.99

Beef and Pork Sausage smoked in house, Beer Cheese, sautéed Peppers & Onions

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 20.99

Served with Fried Rice



PIG AND FIRE

HOUSE OF BARBEQUE

we cater!



MAC 'N' CHEESE

Loaded Mac

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

GRILLED CHEESE

Limited time only!

PIGS AND PEACHES

12.99
Pulled Pork, Peach Marmalade, White American Cheese on sliced Hawaiian Sweet Bread—choice of side

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 9.99

Breaded Chicken Fingers 10.99

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, Coffee 3.50
Perrier 2.50

HOUSE BBQ SAUCES

Texas Traditional Barbeque:

Ketchup and Cumin 7.99/pint

Savory Savannah Peach Barbeque:

Sweet and Spicy 7.99/pint

Carolina Hog Sauce: Vinegar and

Tangy 7.99/pint

HAPPY HOURS:

EVERYDAY

NOON-1PM

TUES-FRI

4-6PM

TAKE HOME A QUART OF YOUR FAVORITE SIDE

PIT-FIRE PLATTERS

Add Bun
1.00 each

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 Pickle Relish

Served with Choice of One Side

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

With Pickle Relish

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** 32.99

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

Served with Choice of Two Sides

PIT-FIRE RIBS

Smoked with Pennsylvania Cherrywood until tender
Served with Choice of One Side

Savory Texas Style Baby Back Ribs **GF**

Half Rack 17.99

Whole Rack 31.99

Sweet Bourbon BBQ St. Louis Ribs **GF**

Half Rack 17.99

Whole Rack 31.99

SIDES 3.99

Red Skin Smoked Cheddar Mashed Potatoes **GF**

House Cut Chips

Smoked Gouda Mac 'n' Cheese

Molasses and Bacon Baked Beans **GF**

Hot Fresno Pepper Cornbread

Green Beans and Bacon **GF**

Apple Cider Slaw **GF**

With Pink Peppercorns

Sweet Pickle Potato Salad **GF**

Sour Cream/Onion/Smoked Cheddar Tater Tots

Fresh Cut Fries

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

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