

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
- **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

Loaded Baked Potato Soup

With Bacon, Smoked Cheddar
Cup 4.99 Bowl 7.99

NEW

SANDWICHES

Sandwiches Served with One Side

Cherrywood Smoked Turkey Club 14.99

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

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

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 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 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 20.99

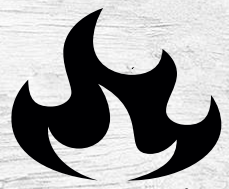
Served with Fried Rice



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

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



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

Savory Texas Style Baby Back Ribs GF

Half Rack 17.99 Served with One Side

Whole Rack 31.99 Served with Two Sides

Sweet Bourbon BBQ St. Louis Ribs GF

Half Rack 17.99 Served with One Side

Whole Rack 31.99 Served with Two Sides

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

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.