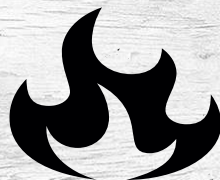
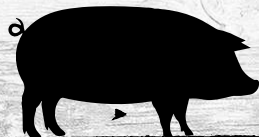


PIG AND FIRE

HOUSE OF BARBEQUE

724-223-1837 PIGFIREBBQ.COM



STARTERS

GF Smokehouse Link Bites 9.99

House Smoked Jalapeno Cheddar
Sausage, Honey Mustard

☺ 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

The Buff Chick Tots 11.99

Smoked Chicken, Buffalo Sauce, Ranch
and Gouda Cheese Sauce on Seasoned
Tots

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 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



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

GF = Gluten Friendly



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**

TAKE HOME A QUART OF YOUR FAVORITE SIDE

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

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

Firecracker Tots

Fresh Cut Fries

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