

LOADED MAC

Smoked Gouda Mac, Baked Beans,  
Crispy Fried Onions SELECT YOUR Q:  
Brisket \$17  
Pulled Pork \$15  
Pulled Ribs \$16  
Pulled Chicken \$15

SMOKE HOUSE  
BAKED POTATO

Baked Russet loaded with Brisket,  
Bacon, Smoked Gouda Cheese Sauce,  
Cheddar, Scallion Aioli and Sour  
Cream \$15

WOOD FIRED TWIN  
TACOS

Pulled Chicken Tacos

Two Flour Tortillas, Gouda Cheese Sauce and Pico de Gallo,  
served with House Cut Chips \$13  
Add Guacamole \$3

Pulled Pork Tacos

Two Flour Tortillas, Gouda Cheese Sauce and Pico de Gallo,  
served with House Cut Chips \$13  
Add Guacamole \$3

Brisket Tacos

Two Flour Tortillas, Gouda Cheese Sauce and Pico de Gallo,  
served with House Cut Chips \$15  
Add Guacamole \$3

PIGLETS MENU

1/4 Rack of Baby Back Ribs GF \$12

Served with One Side

Smoked Gouda Mac 'n' Cheese \$11

Breaded Chicken Fingers \$12

Served with One Side

BEVERAGES

Red Ribbon Soda Works by Natrona Bottling:  
Root Beer, Jamaica's Finest Ginger Beer or  
Vanilla Creme Soda \$4

Coke, Diet Coke, Coke Zero, Ginger Ale, Sprite,  
Iced Tea, Sweet Tea, Coffee \$3.50  
Perrier \$4

HOUSE BBQ SAUCES

Texas Traditional Barbeque: GF  
Thick and Sweet. No Heat \$8/pint  
Savory Savannah Peach Barbeque:  
GF Peach Nectar. Slightly Spicy  
\$8/pint

Carolina Hog Sauce: GF Spiciest!

Thin Vinegar Mopping Sauce  
\$8/pint

Take Home a Pint of Your Favorite BBQ Sauce!

Add Bun  
1.00 each

PIT-FIRE PLATTERS

Savory Texas Style Baby Back Ribs GF

Half Rack \$18  
Served with One Side  
Whole Rack \$36  
Served with Two Sides

1/2 lb BBQ Pulled Chicken GF

With Pico de Gallo  
Served with One Side \$18

1/2 lb BBQ Pulled Pork GF

With Pickles and Red Onions  
Served with One Side \$20

1/2 lb Cherrywood Smoked Turkey GF

With Pit-Master's Alabama White Sauce  
Served with One Side \$20

1/2 lb BBQ Beef Brisket GF

With Pickles and Red Onions  
Served with One Side \$25

THE FULL SWINE

With Pickles, Red Onions, 3 Slider  
Buns, 1/4 Rack of Baby Back Ribs 1/4  
lb Pulled Chicken 1/4 lb Pulled Pork  
1/4 lb Brisket 1/4 lb Turkey One  
Andouille Sausage Served with 2  
Sides No Substitutions \$47

Add Q to Any Platter or Design Your Own Q Plate

Add Smoked Gouda  
Cheese Sauce 1.50

1/4 lb Brisket \$11  
1/4 lb Pulled Pork \$8  
1/4 lb Pulled Chicken \$7  
1/4 lb Turkey \$7  
1/4 Rack Baby Back Ribs \$9  
Half Rack Baby Back Ribs \$16  
One Andouille Sausage \$10

SIDES \$4

Apple Cider Slaw GF

With Pink Peppercorns

Sweet Pickle Potato Salad GF

House Cut Chips

Red Skin Cheddar Smashed Potatoes GF

Baked Potato GF

Collard Greens GF

Hot Fresno Pepper Cornbread

Molasses and Bacon Baked Beans GF

Smoked Gouda Mac 'n' Cheese

Fresh Cut Fries

Cheesy Bacon Fries

Gouda and Bacon Crumbles  
Additional 1.50

Love Our Sides? Take Home a Quart!

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.

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





# PIG AND FIRE HOUSE OF BARBEQUE

724-223-1837 PIGFIREBBQ.COM



## STARTERS

### Crispy Fried Hog Cracklins'

\$9

Fried Pork Rinds tossed in Chili Dust, Chipotle Ranch, Pico de Gallo



### Hot Pepper Skillet Cornbread

With Honey Butter \$6



### Sweet Honey Biscuits

3/\$6 or 5/\$8

### Drunken Pretzel

\$13

With Bavarian Beer Cheese



### Loaded Tater Skins

\$12

Smoked Gouda Cheese Sauce, Crumbled Bacon, Scallions

### Sour Cream, Cheddar and Onion Tots

\$13

### Pit-Fire Cherrywood Smoked Whole Wings

Choice of: Pit-Master's Alabama White Sauce, Dry Rub, or Buffalo

With Creamy Bleu, Ranch or BBQ-Ranch and Celery  
4 for \$11 8 for \$19



### Pig & Chips

\$13

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

### Pig and Fire Poutine

\$15

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

### Dynamite Shrimp

\$14

Breaded Rock Shrimp tossed with Spicy Boom Boom  
Sauce



### Happy Hour Apps

## BALCKENED SALMON

Served with Rice Succotash \$23

## SPICY CAJUN GUMBO

With Chicken, Shrimp, Andouille  
and Rice

Cup \$9

Bowl \$12

*We Cater!*

## SANDWICHES

Sandwiches Served with House-Cut Chips  
Upgrade your Side 2.00

### Pulled Pork BBQ Sandwich

\$14

Apple Cider Slaw Garnish

Add Smoked Gouda Cheese Sauce 1.50

### High on the Hog

\$15

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

### Andouille Grinder

\$14

House Smoked Cajun Beef and Pork Sausage, Pickles, Red Onions,  
Bavarian Beer Cheese

### Cherrywood Smoked Turkey Club

\$15

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

### Pulled BBQ Chicken Sandwich

\$15

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

### Chipotle Chicken Sandwich

\$15

Crispy Fried Chicken Breast, Chipotle Mayo, Crispy Onion, Lettuce,  
Tomato

Add Buffalo Sauce \$1

### Shrimp Po' Boy Sandwich

\$15

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

### Beef Brisket BBQ Sandwich

\$16

Cowboy Sauce, Pickles and Red Onions

Add Smoked Gouda Cheese Sauce 1.50

### Cowboy Burger

\$16

8 oz Angus Beef, Cowboy Sauce, Smoked Cheddar, Pickles, Cherrywood  
Bacon, Iceberg, Tomato

## SALADS

### Pear and Walnut Salad



Sm \$8 Lg \$13

Romaine, Bleu Cheese Crumbles, Dried Cranberries,  
Walnuts, Pear, Walnut Vinaigrette

Add Grilled or Blackened Chicken \$6 or Pulled BBQ Chicken \$7 Add  
Grilled or Blackened Salmon \$12 Add Pulled Pork \$8 or Brisket \$11

### Farm House Chopped Salad

Sm \$7 Lg \$12

Chopped Romaine and Iceberg, Roasted Corn, Cherry  
Tomatoes, Cherry Peppers, Croutons, Shaved Asiago;  
choice of dressing

Add Grilled or Blackened Chicken \$6 or Pulled BBQ Chicken \$7 Add  
Grilled or Blackened Salmon \$12 Add Pulled Pork \$8 or Brisket \$11

### Crispy Buffalo Chicken Salad

\$16

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

### Brisket Wedge Salad



\$17

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

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