

LOADED MAC

Smoked Gouda Mac, Baked Beans,
Crispy Fried Onions
SELECT YOUR Q:
Brisket 15.99
Pulled Pork 14.99
Pulled Ribs 15.99
Pulled Chicken 14.99

FIRE & HEARTH BOWLS

No Substitutions

Slow Braised Country Pot Roast

Red Wine Au Jus, Served with Roasted Carrots, Celery, Onions and Red Skin Cheddar Smashed Potatoes 22.99

Fried Boneless Pork Chop

Thinly paddled boneless pork cutlet, breaded, Sausage Gravy and served with Red Skin Cheddar Smashed Potatoes and Collard Greens 19.99

Chicken & Biscuits

Buttermilk brined Chicken Breast, fried, Hot Honey, Buttermilk Biscuits, Sausage Gravy 17.99

Blackened Salmon

Served with Rice Succotash 22.99

PIGLETS 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, 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 3.99

HOUSE BBQ SAUCES

Texas Traditional Barbeque: **GF**
Thick and Sweet. No Heat
7.99/pint

Savory Savannah Peach Barbeque:
GF Peach Nectar. Slightly Spicy
7.99/pint

Carolina Hog Sauce: **GF** Spiciest!
Thin Vinegar Mopping Sauce
7.99/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 17.99

Served with One Side

Whole Rack 34.99

Served with Two Sides

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

With Pico de Gallo

Served with One Side 17.99

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

With Pickles and Red Onions

Served with One Side 19.99

1/2 lb Cherrywood Smoked Turkey **GF**

With Pit-Master's Alabama White Sauce

Served with One Side 19.99

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

With Pickles and Red Onions

Served with One Side 24.99

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 46.99

Add Q to Any Platter or Design Your Own Q Plate

Add Smoked Gouda
Cheese Sauce 1.50

1/4 lb Brisket 10.50
1/4 lb Pulled Pork 8.00
1/4 lb Pulled Chicken 6.50
1/4 lb Turkey 7.00
1/4 Rack Baby Back Ribs 7.99
Half Rack Baby Back Ribs 14.99
One Andouille Sausage 9.99



SIDES 3.99

Apple Cider Slaw **GF**

With Pink Peppercorns

Sweet Pickle Potato Salad **GF**

House Cut Chips

Red Skin Cheddar Smashed Potatoes **GF**

Collard Greens **GF**

Hot Fresno Pepper Cornbread

Molasses and Bacon Baked Beans **GF**

Smoked Gouda Mac 'n' Cheese

Fresh Cut Fries

we cater! Cheesy Bacon Fries

Gouda and Bacon Crumbles

Additional 1.50

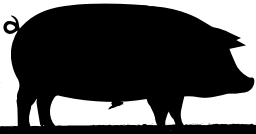
Love Our Sides? Take Home a Quart!

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-borne illness

PIG AND FIRE HOUSE OF BARBEQUE



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STARTERS



Hot Pepper Skillet Cornbread

With Honey Butter 5.99



Sweet Honey Biscuits

3/5.99 or 5/7.99

Drunken Pretzel 12.99

With Bavarian Beer Cheese



Loaded Tater Skins 11.99

Smoked Gouda Cheese Sauce, Crumbled Bacon, Scallions

Sour Cream, Cheddar and Onion Tots 12.99

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 10.99 8 for 18.99



Pig & Chips 12.99

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

Buffalo Chicken & Bacon Dip

12.99

Served with House Cut Chips

Pot Roast Slider Melts 14.99

Tender Roast, Smoked Gouda Cheese Sauce on 3 Slider
Buns

Pig and Fire Poutine 14.99

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

Dynamite Shrimp 13.99

Breaded Rock Shrimp tossed with Spicy Boom Boom
Sauce



Happy Hour Apps



SOUP

Spicy Cajun Gumbo

With Shrimp, Chicken, Andouille Sausage and Rice
Cup 8.99 Bowl 12.99

Cream of Broccoli Cheddar Soup

Cup 6.99 Bowl 10.99

SANDWICHES

Sandwiches Served with House-Cut Chips
Upgrade your Side 2.00

Pulled 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

Andouille Grinder 13.99

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

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, Crispy Onions

Crispy Buffalo Chicken Sandwich 14.99

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

Shrimp Po' Boy Sandwich 14.99

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

Beef Brisket BBQ Sandwich 15.99

Cowboy Sauce, Pickles and Red Onions
Add Smoked Gouda Cheese Sauce 1.50

Cowboy Burger 15.99

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

SALADS

Pear and Walnut Salad GF Sm 6.99 Lg 12.99

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

Add Grilled or Blackened Chicken 4.99 or Pulled BBQ Chicken 6.50 Add
Grilled or Blackened Salmon 9.99 Add Pulled Pork 7.00 or Brisket 10.50

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 or Blackened Chicken 4.99 or Pulled BBQ Chicken 6.50 Add
Grilled or Blackened Salmon 9.99 Add Pulled Pork 7.00 or Brisket 10.50

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