

APPETIZERS

FAT EDDY FRIES / \$14

Seasoned fries, cheese sauce, pulled pork, blackened ranch, and scallions

GF CHIPS & DIP / \$8

Sharable platter of homemade BBQ potato chips with signature dip

GF CHICKEN NACHOS / \$14

Corn tortilla chips loaded with cheese sauce, BBQ pulled chicken, jalapeños, onion, and sour cream

BRISKET QUESADILLA / \$14

Crispy tortilla stuffed with chopped brisket and melted cheese served with sour cream

ONION RINGS / \$10

Breaded onion rings tossed in house seasoning served with blackened ranch

PICKLE CHIPS / \$10

Fried dill pickle chips with blackened ranch

GIANT PRETZEL / \$18

Our huge pretzel with cheese sauce & honey mustard

SMALL PLATES

CORNBREAD BASKET / \$8

4 pieces of homemade cornbread dusted with cinnamon and served with house honey butter

GF BURNT ENDS / \$16

Brisket burnt ends caramelized in BBQ sauce

GF FRIED BRUSSELS / \$13

Crispy fried brussels sprouts and pork belly bites served with garlic aioli

FINGERS & FRIES / \$13

Chicken tenders with house seasoned fries and your choice of sauce

BRISKET TACOS / \$15

3 flour tortillas stuffed with chopped beef brisket, jalapeños, and fried onion straws

CHICKEN WINGS

Jumbo chicken wings hickory smoked then fried to order and tossed in our signature rub

6 Wings - \$10 | 12 Wings - \$18

SAUCES

BBQ | Golden BBQ | GC Slammer | Blackened Ranch | Blazin Buffalo | Golden Garlic | Garlic Parmesan

• Sauces served on the side •

Celery & Carrots (+\$2) | Ranch or Bleu Cheese (+\$.50) | Xtra Wing Sauce (+\$.50)

★★ JOIN US EVERY WEDNESDAY FOR 99 CENT WINGS ★★



STEAK BURGERS

Choice of One Classic Side

Substitute House (+\$1) or Signature Side (+\$2)

Gluten Free Bread Available (+\$2)

THE EDDY BURGER* / \$14

1/2# Black Angus burger raised locally on our family farm. Built to order

Burger Toppings

Free : Lettuce | Tomato | Onion | Eddy's Special Sauce | Garlic Aioli | BBQ

• Cheese (+\$1) : American | Swiss | PepperJack | Cheddar | Provolone | Bleu

• Extras (+\$1) : Mushrooms | Jalapeños | Grilled Onions | Grilled Peppers

• Extras (+\$2) : Bacon | Fried Pickles | Onion Straws | Sweet & Spicy Pickle Slaw

GRILLED CHEESY* / \$16

1/2# burger in a sourdough grilled cheese sandwich with bacon and special sauce

HICKORY SMOKE* / \$16

1/2# burger topped with cheddar cheese, bacon, BBQ, and onion rings

PORKY PIG* / \$16

1/2# burger topped with swiss cheese, BBQ pulled pork, and pickle slaw

WILD WEST* / \$18

1/2# burger topped with pepperjack cheese, chopped beef brisket, jalapeños, and onion rings

MAC & CHEESE

MAVERICK MAC / \$23

Topped with brisket burnt ends, jalapeños, fried onion straws, and BBQ

🔥 BLAZIN' MAC / \$21

Tossed with bacon, jalapeños, and blazin' buffalo chicken tenders

🔥 CAJUN MAC / \$24

Topped with fried pork belly, and sautéed cajun shrimp

SMOKIN' MAC / \$18

Loaded with your choice of smoked pulled pork or chicken, BBQ, and scallions

SANDWICHES

Choice of One Classic Side
Substitute House (+\$1) or Signature Side (+\$2)
Gluten Free Bread Available (+\$2)

PULLED BBQ CLASSIC / \$12

Signature Pulled Pork or Chicken drizzled with house BBQ on a brioche roll

+ Add Sweet & Spicy Pickle Slaw (-\$2)

TURKEY CHEDDAR MELT / \$15

Sliced smoked turkey breast on sourdough toast with bacon, cheddar, and garlic aioli

🔥 BLACK JACK CHICKEN / \$14.5

Grilled chicken breast on a brioche roll with bacon, pepperjack cheese, lettuce, tomato, and blackened ranch

BIG FAT FISH / \$15.5

Crispy battered cod on a toasted hoagie roll with house tartar

THE CHICKEN SAMMY / \$14.5

Crispy chicken breast on a brioche roll with cheddar, bacon, sweet & spicy pickle slaw, and golden BBQ

BRISKET MELT / \$16

Slow smoked brisket rough chopped on sourdough toast with horseradish sauce, and Swiss cheese

+ Philly Style : on a hoagie roll with peppers, onions, mushrooms, provolone (-\$2)

SMOKEHOUSE COMBO

Classic BBQ Combo Platter - Served with cornbread, and two classic sides

Substitute House (+\$1) or Signature Sides (+\$2)

1 for \$17 | 2 for \$25 | 3 for \$32 | No Doubling Please
**PULLED PORK | PULLED CHICKEN | BEEF BRISKET |
BBQ SHRIMP SKEWER | SMOKED TURKEY BREAST |
1/3 RACK RIBS**

ENTRÉES



GF BABY BACK RIBS / \$23 | \$36

Half or Full rack of baby back ribs, smoked daily, glazed in house bbq, served with two classic sides

GF COWBOY RIBEYE* / \$34

14oz Angus Ribeye grilled to your request, finished with cowboy butter and crispy onion straws, served with two classic sides

GF BRISKET DINNER

Smoked fresh daily - 14 ounces of slow smoked brisket served with two classic sides | Limited availability daily

GARLIC CHICKEN / \$23

Pan seared chicken breasts in a creamy parmesan garlic sauce with crispy pork belly, and fried brussels sprouts

FISH & CHIPS / \$22

Hand battered cod fried to a golden brown accompanied with seasoned fries, coleslaw, and tartar

EDDY'S BIG SALAD / \$12

Mixed greens and garden veggies with egg, cheese, and fries

+ Grilled Chicken (-\$6) | Crispy Chicken (-\$6) | Grilled Shrimp (-\$8)
Chopped Beef Brisket (-\$8) | Pulled Pork or Pulled Chicken (-\$5)

STUFFED POTATOES

Jumbo baked potato with house cheese sauce, BBQ, and scallions / \$8

CHOOSE YOUR TOPPINGS

Bacon (+\$3) | Pulled Pork (+\$5) | Pulled Chicken (+\$5) | Fried Pork Belly (+\$6) | Chopped Beef Brisket (+\$8) | Broccoli (+\$4)

SIDES

CLASSIC : BBQ CHIPS | COLESLAW | BAKED BEANS | BROCCOLI | \$4 EACH

HOUSE : SEASONED FRIES | HOMEMADE CORNBREAD | JUMBO BAKED POTATO | \$5 EACH

SIGNATURE : MAC & CHEESE | ONION RINGS | FRIED BRUSSELS SPROUTS | HOMEMADE SOUP | GARDEN SALAD | \$6 EACH

Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food borne illness