



**BROKEN**  **SMOKER**



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# APPETIZERS



## HILLBILLY ROLLS

Pulled pork and slaw stuffed inside two crispy, golden-fried egg rolls. Served with our house made dipping sauce 7

## BREADED PICKLE CHIPS

Served with a side of our house made dipping sauce 7

## SHOT GUN FRIES

Hand-cut French fries smothered in our house made spicy cheese sauce, topped with smoked pulled pork and onions 8

Want'em with Chopped Beef Brisket? 10.5

## SLIDERS

Two mini sandwiches filled with our house smoked pulled pork | 6 or brisket | 9

## MOUNTAIN NUGGETS

Six golden-fried mac n' cheese balls, rolled in a panko and spice coating and served with our house made House Dipping Sauce 8

## CHICKEN TENDERS

4 white meat chicken tenders with home-style breading. Served with house dipping sauce 7

## KAI SO DIA

Flour tortillas loaded with Colby and mozzarella cheese then grilled to a crispy crunch or add one of your favorite meats.

Cheese | 5

Pulled Pork | 8

Smoked Chicken | 8.5

Brisket | 11

## SPICY CHEESE CURDS

Mozzarella cheese curds coated in a spicy coating and fried to a crunch bite sized delight 8

# CHARBROILED BURGERS

All burgers are 100% Black Angus half pounders and come with lettuce, tomato, pickles, onions, ketchup, mustard and mayo.

Substitutions +1.5/2.5

House Dipping Sauce +1.5

Cheese (cheddar, American, pepperjack) +1

Jalapeños +.25

Regular or spicy cheese sauce +1.5

Thick cut bacon +2

Pulled Pork +2

Brisket +4

## CLASSIC BURGER

Comes with lettuce, tomato, pickles, onions, ketchup, mustard and mayo 10

## CAROLINA BURGER

Topped with South Carolina BBQ sauce, coleslaw, pickle, onion, and pepperjack cheese 12

## TRADITIONAL CHEESE BURGER

Comes with American cheese and topped with lettuce, tomato, pickles, onions, ketchup, mustard and mayo 11



## THICK CUT BACON CHEESEBURGER

Half pound of 100% Black Angus Beef topped with thick cut bacon, American cheese, onion, pickle, mayo, mustard, and ketchup 14

## OLIVE BURGER

Juicy 1/2 pound Angus burger topped with lettuce, American cheese, tomato and a home made olive spread 11

# SANDWICHES

All sandwiches served with fresh hand-cut fries. Substitutions +1.5/2.5 (pickles and onions available upon request)



## BBQ GRILLED CHEESE

Pulled Pork caramelized with Memphis sauce between two slices of cheese and grilled on Texas toast. Comfort food meets BBQ 9

## CAROLINA PULLED PORK

Our signature pulled pork piled high with homemade coleslaw on a corn meal dusted bun 9.5

## BRISKET SANDWICH

Slow smoked for pain staking hours for a melt in the mouth bite 10.5

## THE GAMBLER

A monster sandwich so BIG we have to drive a spike in it to keep it from falling over. It's loaded with all of our favorites, Brisket, Pulled Pork Spicy Sausage, Mac an' Cheese and Coleslaw 17

## PULLED PORK SANDWICH

Our 8-12 hour slow smoked pulled pork served on a toasted bun, just mouth watering good 8.5

## THE YARD BIRD

Slow smoked locally raised chicken seasoned with our own house blend of spices then pulled 9.5

# WRAPS

## BRISKET N' MAC WRAP

The same mouth watering tender Brisket as the sandwich rolled up in a flour tortilla with mac n cheese 10



## PULLED PORK MAC WRAP

Slow smoked pulled pork wrapped up with a helping of Mac and Cheese in a flour tortilla 8

## CHICKEN MAC WRAP

Locally raised OTTO's chicken smoked and shredded wrapped up with a helping of Mac and Cheese in a flour tortilla 9

## CRISPY CHICKEN MAC WRAP

2 crispy chicken tenders, wrapped up with a helping of Mac and Cheese in a flour tortilla 8

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness.



**SPECIALTIES OF THE HOUSE**

# HOUSE SMOKED BBQ

After our meats are rub down with our signature dry rub, we smoke em low and slow for hours the old school way with Cherry and Hickory hard wood to provide a slightly sweet and smoky flavor.

## SMOKE HOUSE MEALS

Combinations come with your choice of 2 sides unless otherwise stated

### BRISKET

Slow smoked and melt in your mouth. Your choice of juicy or lean.

4 ounce 11.5 | 8 ounce 16 | 16 ounce 24

### PULLED PORK

Rubbed with our own special blend dry rub.

4 ounces 9 | 8 ounces 12 | 16 ounces 16

### BABY BACK RIBS

These ain't your typical ribs, these are extra meaty LOIN BACK RIBS

Full Rack 27 | Half Rack 17

### CHICKEN

1/4 Bird 12 | 1/2 Bird 15

### SAUSAGE

Spicy or Kielbasa

House made Kielbasa from a family friends recipe or House made Texas Hot Link.

1 link 8.5 | 2 links 11 | 3 links 13.5


### BBQ SUNDAY


4 ounce portion of each, Pulled Pork, Smoked Beans, Mac and Cheese and topped with Coleslaw for a scrumptious combination of flavors 9 (No additional sides)

## SIGNATURE SAUCES

**SOUTH CAROLINA**  
mustard based

**WESTERN CAROLINA**  
vinegar based

 **MEMPHIS**  
sweet

 **OUTHOUSE**  
sweet & spicy  
(our most popular)

**DEVILS BREATH**  
very hot & spicy  
(available upon request)

## SMOKE HOUSE PLATTERS



### SAMPLER PLATTER

A platter of 1/4 pound of 5 meats, 5 side and 2 corn bread mini loafs 37

### 2 MEAT / 3 MEAT

1/2 pound of your choice of regular smoked meats (Chicken, Ribs, Brisket, Pulled Pork, Kielbasa or Spicy Sausage). Comes with your choice of any 2 sides and 2 mini corn bread loafs.

**Please no double orders of meats.**

2 meat 28 | 3 Meat 35

### THE PATRIOT PLATTER

A meal for an army, 1/2 pound of 5 meats, 5 large sides and 3 mini corn bread loafs 67

### FAMILY PLATTER

Feed the family with this. A pound of Brisket and a pound of pork with 2 pounds of sides. Selection of sides is limited.

Pork and Pork 35 | Pork and Brisket 47  
Brisket and Brisket 59

### MEAT ALA CARTE 1/4LB. | 1/2 LB. | 1 LB.



**BRISKET** 7 | 13 | 23

**PULLED PORK** 4 | 6 | 11

**CHICKEN** 1/4 8 | 1/2 12

**SAUSAGE** 1 Link 2 Link 3 Link  
Spicy or Kielbasa 3.5 | 7 | 8.5

**BABY BACK RIBS** Half 12 | Full 23

### SIDES ALA CARTE

	SMALL	LARGE	1 LB
SMOKED BEANS	2.5	5	7
COLE SLAW	2.5	5	7
MAC AND CHEESE	2.5	5	7
FRENCH FRIES	2.5	5	7
COLLARD GREENS	2.5	5	
OKRA	2.5		
CORN BREAD	2		
HUSH PUPPIES	3		

## BEVERAGES

COCA COLA, DIET COKE, SPRITE, MELLO YELLO, BARQ'S ROOT BEER, COFFEE, ICE TEA 1.99

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**SPECIALTIES OF THE HOUSE**

# LET'S TALK BBQ

## WHAT IS BARBECUE?

HONESTLY TO TRY AND ANSWER THAT QUESTION CAN TAKE ALL DAY AND CAUSE A MAJOR DEBATE. THERE ARE VARYING IDEALS AND PHILOSOPHIES.

ON ONE SIDE THERE IS THE SO-CALLED DIEHARDS THAT WILL ARGUE FOR HOURS THAT IF IT ISN'T PORK COOKED IN A PIT HEATED BY WOOD AND SMOKE IT IS NOT BBQ. THEN YOU HAVE THE OTHER SIDE THAT SAY'S ANYTHING COOKED OVER AN OPEN FLAME IS BBQ. THE DIEHARDS ARE GOING TO CALL THAT GRILLING.

THEN YOU GET INTO THE SAUCE OR NO SAUCE DEBATE, THERE AGAIN THERE ARE ARGUMENTS ON BOTH SIDES ABOUT THAT, EACH REGION OF BBQ HAS THEIR OWN VIEWS AND REASONINGS. ONE REGION IS EVERYTHING GETS A THICK SWEET SAUCED BEFORE SERVING IT, THEN THERE IS A REGION THAT MOPS THE MEAT (BASTING) WITH A VINEGAR-BASED SAUCE. THEN ANOTHER THAT BELIEVES THE SMOKE AND THE MEAT NEED TO BE ABLE TO SPEAK FOR ITSELF WITH NO SAUCE.

THE SAME WILL BE SAID ABOUT WHAT MEAT SHOULD BE USED TO BE LEGITIMATE BBQ. IN TEXAS BY GEORGE IT IS BEEF AND ONLY BEEF. THE CAROLINA'S IT HAS TO BE PORK, PORK SHOULDER OR PORK BUTT AND DOWN IN FLORIDA IT IS WHOLE HOG BABY.

THERE IS ALSO THE ARGUMENT ON WHO INVENTED OR WAS THE FIRST TO EVERY BBQ. WAS IT THE PILGRIMS? THE PILGRIMS DUG PITS AND PLACED STAKES OVER A PIT OF WOOD AND COVERED IT TO CREATE A SMOKER MUCH LIKE THEY STILL DO IN HAWAII. BUT WHAT ABOUT THE MIENS IN SOUTH AMERICA, THEY CALLED IT BARBACOA. THEY WERE DOING A SIMILAR METHOD OF WHAT THE PILGRIMS DID, WERE THEY THE FIRST? SO, IT CAN GO ON AND ON AND ON.

THE WAY I LOOK AT IT. WHO CARES!

YOU CAN ARGUE ALL DAY AND THE SIMPLE FACT WILL STILL BE IT IS ALL ABOUT GATHERING GOOD FRIENDS LOVED FAMILY AND EVERY BODY FROM THE COMMUNITY TOGETHER FOR GOOD FOOD AND GOOD TIMES. SO, LIGHT UP THE GRILL OR THE SMOKER INVITE FAMILY AND FRIENDS OVER AND ENJOY, OR BETTER YET BRING THEM BACK TO BROKEN SMOKER AND ENJOY OUR SOUTHERN HOSPITALITY AND LET US FEED YALL.

