SMOUT HOUSE

STARTERS

Deep Fried Cheese Curds\$12.50 White cheddar cheese curds served with house made dipping sauce.

Giant Soft Pretzel\$13.85 Giant Soft Pretzel served with Jayell's Queso and Carolina Mustard BBQ Sauce.

Nacho Chips and Dip\$12 Tortilla chips served with Jayell's house-made Queso and jalapeno corn salsa.

BBQ Nachos\$14.50 Small Order\$9

Pick from Pulled pork, Pulled chicken or *Beef Brisket, topped with onions, queso, shredded cheese, sliced jalapenos, jalapeno corn salsa, and your choice of BBQ sauce.

*+\$4 for brisket. +\$2 Sub fries for chips

Pulled Pork Egg Rolls\$10 Egg rolls filled with pulled Pork, shredded cabbage and shredded carrots. Served with Vinegar BBQ sauce.

Burnt Ends\$16 Cubed up brisket, seasoned and doubled smoked.

Loaded Poutine \$15.85
Seasoned French fries, cheese curds, your choice of Pulled Pork, Pulled chicken or *Beef Brisket, topped with gravy.

*+\$4 for brisket.

SALADS/SOUPS :

Chicken Bacon Ranch Salad\$14
Fried or pulled chicken, spring mix,
cherry tomatoes, chopped candied bacon,
red onions and croutons.
Served with Ranch Dressing

Soup of the DayCup \$5, Bowl \$8.50 Ask your server for the soup of the day

SIDES

Basic Sides.....\$4.85

House made Potato Chips Coleslaw - Made with Jayell's house made (f) White Alabama BBQ Sauce.

House Side Salad (1)
Cornbread Bake
Seasoned French Fries Seasoned with
Old Bay Seasoning.

Premium Sides.....\$5.25

*Mac n Cheese
Pit Beans - Sweet & Spicy (F)
Potato Salad (F)
Onion Rings
Veggies (F)

*Add candied bacon for +\$2