

EATS

STARTERS

add chicken/pork (\$5) or brisket (\$7) to only * items



CHILI CHEESE FRIES *

house cut fries smothered in house-made chili, topped with cheddar

\$11

LOADED FRIES * v

house cut fries, topped with melted cheddar, sour cream & chives

\$11

NACHOS * v

corn tortilla chips, topped with black beans, pico de gallo, melted cheddar, shredded lettuce, pickled jalapeños & sour cream

\$14

FUNGI FINGERS v

hand-breaded, fried portobello served with Alabama white sauce

\$10

JALAPEÑO POPPERS v

five jalapeños stuffed with cheddar & cream cheese blend - hand breaded in panko, served with Alabama white sauce

\$12

HUSH PUPPIES

five fried to golden perfection - jalapeño cornmeal fritters with a crispy outside & fluffy center. Served with Alabama white sauce

\$8

POINT PLEASANT POUTINE *

house cut fries, queso de freir cheese curds & homemade beef gravy

\$13

BUILD YOUR OWN APPETIZER SAMPLER

Choose 3 of the following:

3 CHICKEN TENDERS

3 FUNGI FINGERS

3 JALAPEÑO POPPERS

3 HUSH PUPPIES

4 WINGS (2 FLAT & 2 DRUM)

PILE OF FRIES

\$23

WINGS



8 FOR \$12 OR
12 FOR \$17

CHOOSE BETWEEN CLASSIC OR
SMOKED DRUMS & WINGS

SAUCE OPTIONS:

BUFFALO

BUFFALO GARLIC PARM

ST LOUIS BBQ

CAROLINA BBQ

HONEY HOT

GARLIC HONEY HOT

GARLIC HOT

GARLIC PARM

HONEY MUSTARD

V - vegetarian GF - gluten free

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▼ Menu items may contain or come into contact with wheat, eggs, nuts and milk. Please ask our staff for more information

SOUPS & SALADS

add smoked chicken or pork (\$5) or brisket (\$7) to any salad



SOUP DE JOUR

CUP \$6 / BOWL \$8

ask about our soup of the day!

TOMATO SOUP *V GF*

CUP \$6 / BOWL \$8

CHILI *GF*

CUP \$6 / BOWL \$8

beef & burnt ends chili, red pepper, onion, black beans, topped with cheddar cheese
Add: sour cream (50¢), jalapeños (50¢), or 2 hush puppies (\$3)

GREEK SALAD *V GF*

\$11

crisp romaine, red onion, mixed olives, cherry tomato, feta & cucumber. Served with ranch

CAESAR SALAD*

\$11

crisp romaine, parmesan cheese, house-made croutons, bacon bits & Caesar dressing

HOUSE SALAD *V GF*

\$11

crisp romaine, cherry tomato, cucumber, red onion & shredded carrots

DRESSING OPTIONS:

French Vinaigrette | Balsamic Vinaigrette | Ranch | Honey Mustard | Blue Cheese | 1000 Island | Oil & Vinegar

ALL SALADS CAN COME IN HALF (\$7) OR FULL (\$11)

PIT MENU

1

CHOOSE A SIZE



2

PICK YOUR PROTEIN

BRISKET
PULLED CHICKEN
PULLED PORK
RIBS

3

SELECT A SIDE

BAKED BEANS
COLESLAW
FRENCH FRIES
POTATO SALAD

UPGRADE TO A PREMIUM SIDE FOR AN UPCHARGE

INCLUDES CORNBREAD AND A DIPPING SAUCE OF YOUR CHOICE

SAUCE OPTIONS: CAROLINA BBQ OR ST. LOUIS BBQ

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MAINS



all served with 1 side
(see back with choices)

PUB BURGER* \$16

6oz burger, cheese, lettuce, tomato, B&B pickles & onion on a brioche

BRISKET TORPEDO \$20

smoked brisket, chimichurri & cheddar cheese on a toasted torpedo roll w/ pickled jalapeños

PULLED CHICKEN TORPEDO \$16

smoked pulled chicken, grilled Granny Smith apple slices, seasonal jam & brie on a toasted torpedo roll

SMOKED BABY BACK RIBS *GF*

(half rack of house smoked ribs)

with dry rub, served with either St. Louis or Carolina BBQ sauce on the side **\$22**

smoked ribs, sauced with St. Louis or Carolina BBQ sauce **\$22**

**Limited Supply Daily!*

CHICKEN STRIPS \$14

4 of our house-breaded chicken strips, served with a side of honey mustard

SMASHBURGER* \$16

two, 3oz burgers, cheddar, lettuce, tomato, B&B pickles, topped with 1000 island on brioche

FRIED CHICKEN SANDWICH \$16

buttermilk fried chicken, shredded lettuce, tomato, Alabama sauce & B&B pickles on brioche

PULLED PORK TORPEDO \$17

pulled pork, spinach & sharp provolone on a toasted torpedo roll

PULLED CHICKEN OR PORK ON BRIOCHE \$17

St. Louis BBQ sauce, Carolina mop slaw, topped with B&B pickles and a pickled jalapeño

BRISKET ON BRIOCHE \$20

St. Louis BBQ sauce, Carolina mop slaw, topped with B&B pickles and a pickled jalapeño

BRISKET RACHEL \$20

brisket, swiss cheese, 1000 island dressing, slaw, on grilled rye

GRILLED CHEESE



all served on sourdough & 1 side
(see back with choices)

ADULT GRILLED CHEESE *v* \$11

american cheese & cheddar

Add: chicken or pork (\$5), brisket (\$7)

MONTE CRISTO \$18

american & cheddar, egg wash dipped French toast, stuffed with pulled pork & smoked chicken

MAC ATTACK \$13

american & cheddar, stuffed with house-made cheesy mac n cheese

PATTY MELT \$16

6oz patty with sautéed onions, 1000 island & swiss

THE TEX MEX \$16

american & cheddar with pico de gallo & your choice of smoked chicken or pulled pork

MELTDOWN BLT \$14

american cheese, bacon, lettuce & tomato

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MAC N CHEESE

FIREHOUSE MAC N CHEESE* \$17

creamy mac n cheese topped with pulled pork, house-seasoned & sautéed red onions, peppers & jalapeños, topped with our house-made St. Louis BBQ sauce
no sides included

BUFFALO CHICKEN MAC N CHEESE \$17

creamy mac n cheese topped with fried chicken, tossed in buffalo sauce & drizzled with blue cheese dressing
no sides included

TACOS

three flour tortillas with your choice of meat, topped with thinly shredded cabbage, queso fresco & pico de gallo

- PORK OR CHICKEN** \$16
- BRISKET** \$20
- FUNGI FINGERS** \$17
- BLACK BEAN** \$15

Add: sour cream (50¢), jalapeños (50¢)

try our house-made jalapeño hot sauce!

no sides included

All sandwiches + mains served with 1 side

Regular sides included - \$2 upcharge for premium sides

SIDES \$5 each

- BAKED BEANS** GF
- COLESLAW** V GF
- FRENCH FRIES** V GF
- POTATO SALAD** V GF

PREMIUM SIDES

- MAC N CHEESE** V \$7
- COLLARD GREENS** V GF \$7
- HALF SALAD** \$7
Caesar, House or Greek Salad
- CUP OF SOUP/CHILI** \$6

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