

It was an accidental success - 30 years ago, as a firefighter, Tommy volunteered to roast a pig for a firehouse event. Everyone raved, and Tommy was hooked! He built his own pit and began perfecting his craft. Our Martinsville restaurant opened in 1997, and Danville opened in 2009. You don't have to take our word for it, we've won more than 250 awards nationwide! Thank you for joining us, we're happy to serve you!

434-793-7447 | www.checkeredpig.com



ST. LOUIS STYLE

Tommy's slow pit cooked pork starts with hams (not butts) for a leaner, better quality BBQ. We smoke them low and slow overnight for tender, juicy BBQ.

roasted ICF We season and

slow roast select cuts of pork to perfection in our pits then sliced for a delicious meal.



Our ribs have been

winning awards for almost two decades, including the Best In The West Rib Cookoff. They're rubbed with our racing dust,

smoked in our pit, finished on the grill with our own famous BBQ sauce. Tender, juicy, flavorful, first place St. Louis style **RIBS!**

SMOKED CHICKEN

We dust our chicken with our own racing dust and smoke it slowly so it stays juicy and tender, then we drizzle it lightly with our award-winning BBQ sauce.



Award-winning and popular with our brisket lovers. We season it with rub and smoke it low and slow to tender perfection. We serve it hot with our grilling

sauce. CHOPPED



We chop our seasoned smoked chicken and mix it with our award winning BBQ sauce. Delicious topped on a salad, stuffed in a bun, or as the highlight of a dinner

meal.

Served with fries, hushpuppies, and two sides

CHOPPED PORK BBQ 8.29

ROASTED SLICED PORK 8.79

BEEF BRISKET 11.59

SMOKED CHICKEN (BREAST OR LEG & THIGH) 8.39 CHOPPED CHICKEN BBQ 8.59

ST. LOUIS STYLE BBQ RIBS HALF 15.49 FULL 25.25

2 MEAT DINNER Two servings of your choice of our slow pit-cooked beef brisket, chopped pork BBQ, award-winning St. Louis Style ribs (3), or a piece of smoked chicken. 15.59

3 MEAT DINNER Three servings of your choice of our slow pit-cooked beef brisket, chopped pork BBQ, award-winning St. Louis Style ribs (3),or a piece of smoked chicken. 19.79

CHAMPION'S FAMILY FEAST

Feast on a full slab of our award-winning ribs, 1/2 pound of chopped BBQ, 1/2 pound of beef brisket, 1/2 smoked chicken, 3 sides & hushpuppies. Serves 6-8 family style 55.59

1/2 CHAMPION Serves 2-3 29.99

A snack-sized serving of meat served with hushpuppies and a side

CHOPPED PORK BBQ PLATE 4.39 ROASTED SLICED PORK PLATE 5.19 BEEF BRISKET PLATE 6.79 CHOPPED CHICKEN BBQ PLATE 5.29 RIB TEASER PLATE (3) 7.99

COMFORT FOO

HAND BREADED CHICKEN TENDERS Juicy white meat chicken tenderloins, hand-breaded and seasoned with our own spice blend. Served with 1 side and fries or baked potato. 8.25

HAM & CHEESE CLUB We start with baked ham then we stack bacon, American cheese, lettuce, tomato, and mayo on white toast served with fries. 6.25

NACHOS Our homemade tortilla chips loaded with our chopped pork BBQ or beef brisket and nacho cheese.

CHOPPED PORK BBQ 6.49 | HALF 4.99 BEEF BRISKET 9.79 | HALF 7.28

NACHOS SUPREME Our homemade tortilla chips loaded with chopped pork BBQ or beef brisket, nacho cheese, lettuce, tomato, jalapeños, and sour cream.

CHOPPED PORK BBQ 7.49 | HALF 5.79 BEEF BRISKET 10.49 | HALF 8.09

BRISKET TACO Our beef brisket chopped in a flour tortilla with lettuce, tomato, cheese and chipotle sauce. 3.50 | 2 FOR 6.59

SOUTHERN-STYLE **SIDES** SINGLE 1.25 | PINT 4.59 | QUART 7.99

CLASSIC COLE SLAW: We chop fresh cabbage in the morning and season it just right for a perfect blend of crunch and creaminess.

HOT SLAW: Our own vinegar-based slaw with a kick.

ORIGINAL BAKED BEANS: Made fresh with bacon, chopped onion and peppers.

SOUTHERN GREEN BEANS: Simmered with ham hock until they're melt in your mouth tender.

BRAISED COLLARD GREENS: We braise our collards with bacon and onion. They're a little spicy, a little tangy, a perfect compliment to our BBQ.

CREAMY POTATO SALAD: Our classic potato salad, made here, no BBQ should be without it!

HOMEMADE MACARONI & CHEESE: Pairs with everything, all the time. A southern homemade classic, made fresh daily.

OLD-FASHIONED MACARONI SALAD: Creamy elbow macaroni in the style we all know and love made with egg and crisp vegetables.