

STARTERS

Chips & House Salsa ^{GF} _____ \$8

House seasoned chips with our house-made salsa

Chips & Dips ^{GF} _____ \$14

House seasoned chips with our house-made guacamole and salsa. Substitute salsa for pico de gallo for \$2. Add pico de gallo: \$4

Basket of Fries _____ \$10

Maine potatoes, hand-cut and tossed in our house seasoning (Cooked in the same fryers as foods that may contain wheat)

Sliders _____ 1 for \$6 or 3 for \$15

House ground brisket, white onions and American cheese on a brioche slider bun

Smoked Drumsticks _____ 3 for \$9 or 6 for \$16

TACOS

Our tacos are gluten-free. Please let us know if you have an allergy. All tacos: \$6

Brisket

Sliced smoked brisket, our Carolina BBQ sauce and pickled red onions

Pulled Pork

Smoked pulled pork, pico de gallo, cheese, blueberry chipotle sauce and sour cream

Spicy Ground Beef

Spicy house-ground brisket, cheese, blueberry chipotle sauce, pico de gallo and sour cream

Korean

Smoked pulled pork, white rice, fermented chili sauce, kimchi, house Korean BBQ sauce, topped with sesame seeds

Banh Mi

Cuban black beans, cucumber, fermented chili aioli, poblano asian slaw, house Korean BBQ sauce, and topped with sesame seeds

Classic Vegetarian

Cuban black beans, cucumber, agave citrus slaw, pico de gallo, enchilada sauce and sour cream

Roasted Cauliflower

House Buffalo BBQ roasted cauliflower, organic greens, cucumber dill ranch sauce and our pickled red onions

Jerked Butternut Squash

Cuban black beans, organic greens, house-jerked smoked butternut squash, diced white onion, cilantro, and house maple lime sauce

SIDES

Mac n' Cheese ^V _____ Half Pint: \$6/Pint: \$12/Quart: \$20

Agave Citrus Slaw ^{GF V} _____ Half Pint: \$4/Pint: \$8/Quart: \$16

Cuban Black Beans ^{GF V} _____ Half Pint: \$4/Pint: \$8/Quart: \$16

Fries ^{GF} _____ Side: \$5/Full Order: \$10

Corn ^{GF} or Flour Tortillas _____ \$3

Jalapeño Cornbread _____ Per serving: \$4

White Rice _____ \$4

Don't forget: Our sauces are bottled for individual sale.

Sauce Options: Carolina BBQ, Blueberry Chipotle, Enchilada, Fermented Chili, and Habagave

^{GF} = Gluten-Free ^V = Vegetarian | Mild: 🌶️ Medium: 🌶️🌶️ Hot: 🌶️🌶️🌶️

BURRITOS

Burritos served with Chips & Salsa. Make it a rice bowl for a delicious gluten-free option. ^{GF} Add chips to your burrito bowl for \$2

Traditional Burrito 🌶️🌶️ _____ \$17

Pork or spicy ground beef. Served w/rice, Cuban black beans, pico de gallo, sour cream, & blueberry chipotle sauce

Brisket 🌶️ _____ \$17

No rice, served open at the top & toasted. Sliced smoked brisket, Cuban black beans, pico de gallo, pickled red onions, sour cream and our Carolina BBQ sauce

Korean 🌶️🌶️ _____ \$18

Smoked pulled pork, white rice, Cuban black beans, fermented chili sauce, Korean BBQ sauce, poblano asian slaw, and kimchi

Classic Vegetarian Burrito ^V 🌶️ _____ \$17

White rice, Cuban black beans, cucumber, agave citrus slaw, pico de gallo, enchilada sauce and sour cream

Banh Mi ^V 🌶️🌶️ _____ \$17

White rice, Cuban black beans, cucumber, fermented chili sauce, poblano asian slaw, house Korean BBQ sauce, fermented chili aioli, and topped with sesame seeds

Jerked Butternut Squash ^V 🌶️ _____ \$17

White rice, Cuban black beans, organic greens, house jerked smoked butternut squash, pico de gallo, cilantro, and house maple lime sauce

Add Guacamole: \$5

SANDWICHES

All sandwiches served with our house hand-cut fries. All sandwiches: \$18

Pulled Pork

Smoked pulled pork, Carolina BBQ sauce and agave citrus slaw on a brioche bun

Brisket

Smoked brisket, Carolina BBQ sauce, and pickled red onions on a brioche bun

ENTRÉES

House Salad ^V _____ \$16

Organic mixed greens, black beans, cucumber, pico de gallo topped with house-seasoned tortilla chips and either a spicy fermented chili dressing or house vinaigrette. Add pulled pork, brisket, or jerked butternut squash: \$4

Banh Mi Salad ^V _____ \$16

Greens, Cuban black beans, cucumber, poblano asian slaw, house Korean BBQ, fermented chili aioli, topped with sesame seeds. Add pulled pork, brisket, or jerked butternut squash: \$4

BBQ PLATES All BBQ plates come with agave citrus slaw & cornbread. Substitute sides: \$2

The Smoked Drummie Plate ^{GF} _____ \$20

Four chicken drumsticks

Smoked Brisket Plate ^{GF} _____ \$23

Our signature brisket slow-smoked served with Carolina BBQ sauce and pickled red onions

Smoked Pulled Pork Plate ^{GF} _____ \$20

Our slow-smoked pulled pork served with Carolina BBQ sauce and pickled red onions

BBQ Á LA CARTE Served w/your choice of BBQ sauce and pickled red onions

Brisket ^{GF} _____ \$30 lb/\$15 1/2 lb.

Pulled Pork ^{GF} _____ \$22 lb/\$11 1/2 lb.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

* It is your responsibility to advise your server of any allergies. Our kitchen prides itself on taking the utmost precautions to prevent cross contamination, however due to the amount of food we prepare in-house and our small kitchen, we can not guarantee it.