

Take-Out Menu Specials Available for Dine-in Only. We do charge a 5% Take-Out Fee to cover the ever-rising prices for paper goods.

STARTERS

Chips & House Salsa @

House seasoned chips with our house-made salsa Chips & Dips @ \$14 House seasoned chips with our house-made guacamole and pico de gallo Substitute salsa for pico de gallo: Add \$2 Add pico de gallo: \$3 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 All tacos are gluten-free PLEASE NOTE: While our batter is gluten-free, we use our fryers for menu items that are not. Please notify your server to the severity of your gluten allergy. \$6 Sliced smoked brisket, our Carolina BBQ sauce and pickled red onions 🌽 **Pulled Pork** \$6 Smoked pulled pork, pico de gallo, cheese, blueberry chipotle sauce and sour cream 🥕 **Spicy Ground Beef** \$6 Spicy house-ground brisket, cheese, blueberry chipotle sauce, pico de gallo and sour cream 🥕 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

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

greens, cucumber dill ranch sauce and our pickled

SIDES

Mac n' Cheese 🛡	Half Pint: \$6 /Pint: \$12 /Quart: \$20
Agave Citrus Slaw 🙃 🛛	_Half Pint: \$4 /Pint: \$8 /Quart: \$16
Cuban Black Beans 🙃 🗸	_Half Pint: \$4 /Pint: \$8 /Quart: \$16
Fries 🙃	Side: \$5 /Full Order: \$10
Corn 🙃 or Flour Tortilla	s \$3
Jalapeño Cornbread	Per serving: \$4
White Rice	\$4

BURRITOS

Served with Chips & Salsa. All Burritos can be made into a rice bowl for a delicious gluten-free option @ Add chips to your burrito bowl for \$2

Traditional Burrito

\$17

Choice of pork or spicy ground beef. Served with white rice, Cuban black beans, pico de gallo, sour cream, and our blueberry chipotle sauce 🥕

Brisket

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 🥕

Classic Vegetarian Burrito V

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

Add Guacamole: \$5

\$10

SANDWICHES

All sandwiches served with our house hand-cut fries

Pulled Pork

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

Brisket

\$18

\$18

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 our house-seasoned tortilla chips and either a spicy fermented chili dressing or our house vinaigrette dressing. Add pulled pork, brisket, or jerked butternut squash: \$4

Banh Mi Salad 🔮

Greens, Cuban black beans, cucumber, poblano asian slaw, house Korean BBQ, fermented chilil 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 @

Four chicken drumsticks

Smoked Brisket Plate @

\$23

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

Smoked Pulled Pork Plate 🚭

\$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

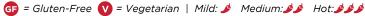
Brisket @ Pulled Pork @ \$30 lb/\$15 1/2 lb.

\$22 lb/**\$11** 1/2 lb.

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

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

- * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
- tl is vour responsibility to advise vour 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.



red onions 154

Jerked Butternut Squash

