

# DAILY SPECIALS

## EVERYDAY URBANA SPECIAL

### Smoked Tri Tip au Jus

Sandwich 8.95 or Platter 14.95

## SUNDAY

**Smoked Pork Belly** Sandwich 8.95 or Platter 14.95

**Smoked Chicken & Sausage Jambalaya** Bowl 7.95

## MONDAY

**Red Beans & Rice** Bowl 7.95

## TUESDAY

**Lunch Tacos** 3 for 7.95 Brisket, Pulled Pork, Chicken

**Dinner Smoked Artichoke Dip (V)** 3.95

## WEDNESDAY

**All Day Cuban Sandwich** w/1 side 8.95

**Dinner Beef Ribs** Small (3 Ribs) 14.95

Large (5 Ribs) 21.95

## THURSDAY

**Lunch Burritos** 7.95 Brisket, Pulled Pork, Chicken

### Dinner

**Beef Ribs** Small(3 Ribs) 14.95 Large (5 Ribs) 21.95

Special Side: **Mac & Cheese (V)**

## FRIDAY

**All Day Cold Smoked Yellowfin Tuna**

Sandwich 9.95 or Platter 16.95

**Lunch** Special Side: **Mac & Cheese (V)**

## SATURDAY

**Spicy Bacon-wrapped Meat Loaf**

Sandwich 8.95 or Platter 14.95

Special Side: **Collard Greens w/ Smoked Turkey**



## APPETIZERS

### Blackdog Cornbread

Cornbread baked with green chiles, pit beans, cheese and pulled pork 2.95

### Texas Caviar (V)

Black eyed pea and hominy dip served with freshly fried corn tortilla chips 2.95

### Smoked Almonds (V)

Dry rubbed and smoked 2.95

### Chips and Salsa (V)

House made smoked salsa served with freshly fried corn tortilla chips 2.95

(V) Vegetarian

### Smoked Chicken Wings

Finished in the deep fryer and tossed with Carolina Red BBQ sauce.

Served with celery & Smoked Bleu Cheese Dressing (6pc.) 5.95

## SALADS

### BBQ Dinner Salad

Choice of Brisket, Pulled Pork, Free Range Chicken, Salmon or Smoked Catfish with tomato and red onion on Locally Grown Organic Mixed Greens from Blue Moon Farms.

Choice of dressing on the side 9.95

### TexUrbana Salad

Locally Grown Organic Mixed Greens from Blue Moon Farms with tomato and red onion,

Prairie Fruits Farms fresh Chèvre & Black Dog's Texas Caviar 7.95

### Side Salad

Locally Grown Organic Mixed Greens from Blue Moon Farms with tomato and red onion.

Choice of dressing on the side 3.95

### BBQ Sliders

Choice of Brisket, Pulled Pork, Free Range Chicken, Pulled Rib on a cornmeal dusted mini bun, topped with cole slaw & choice of bbq sauce. 2.50 each  
Salmon 3.50 each

### Burnt Ends

We smoke the whole brisket in our wood fired pit for 12 hours, then we cut off the point, put dry rub on it again and smoke it again. 6.95

### 1/3 Slab Ribs

Dry rubbed and smoked for 4 1/2 hours 7.95

### Smoked Chicken Salad

Smoked Free Range Chicken, smoked almonds, pickled jalapeños, mayonnaise, house made pickles & served with crackers 5.95

### Housemade Dressings:

Ranch, Creole Vinaigrette, Smoked Bleu Cheese

## DRINKS

### Tea & Fountain

### Sodas 1.75 Free

### Refills

Fresh Brewed Iced Tea

Fresh Brewed Sweet Tea

Pepsi

Caffeine Free Diet Pepsi

Dr. Pepper

Mountain Dew

### Lemonade

(No Free Refills)

Lemonade 2.00

ArnoldPalmer 2.00

Strawberry Lemonade 2.50

### Glass Bottled Soda 3.00

Goose Island Root Beer

Goose Island Vanilla

Goose Island Spicy Ginger

Goose Island Orange Cream

Mexican Coca Cola

Our goal is to serve you the freshest and best BBQ possible. Our BBQ items take anywhere from 4 hours to 14 hours to cook, so we have to decide how much to cook well in advance. Though we try our best, we will run out of some items. We are sorry for any inconvenience and disappointment. We appreciate your patience and understanding.

**Sunday-Thursday 11am-10pm**

**Friday & Saturday 11am-11pm**

201 N BROADWAY AVE URBANA IL

320 N CHESTNUT ST CHAMPAIGN IL