

SALADS

Side Salad

Locally Grown Organic Mixed Greens from Blue Moon Farms with tomato and red onion. Choice of dressing on the side 3.95

Wedge Salad

A wedge of iceberg lettuce topped with diced tomatoes, bacon, pickled onions & croutons served with our housemade smoked Bleu Cheese Dressing 6.95

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

Choice of Brisket, Pulled Pork, Free Range Chicken, Smoked Turkey or Smoked Catfish 13.95

Hot Smoked Salmon 14.95

Housemade Dressings:

Ranch, Creole Vinaigrette, Smoked Bleu Cheese & BBQ Ranch

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
- Sierra Mist

Lemonade - No Free Refills

- Lemonade 2.00
- Arnold Palmer 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



MERCHANDISE

- Short Sleeve T-shirt 15.00
- Baseball T 3/4 Sleeve 20.00
- Cook's Shirt 25.00
- Kid's Shirt 15.00
- Knit Hat 15.00
- Dog Shirt 15.00
- Pint Glass 3.00
- Stainless Steel Mug 15.00
- Dry Rub 5.00
- Dog Tag Bottle Opener 5.00
- Cozie 5.00

APPETIZERS

BBQ Nachos

Tortilla chips topped with pit beans & pickled jalapeños. Choice of Ghostpepperjack or Cheddar Cheese and choice of meat.

Served with BBQ Ranch. 8.95

Blackdog Cornbread

Cornbread baked with green chiles, pit beans, cheddar 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)

Housemade smoked salsa served with freshly fried corn tortilla chips 2.95
(V)Vegetarian

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

Smoked Chicken Wings

Smoked & Deep Fried and tossed with Carolina Red BBQ sauce.

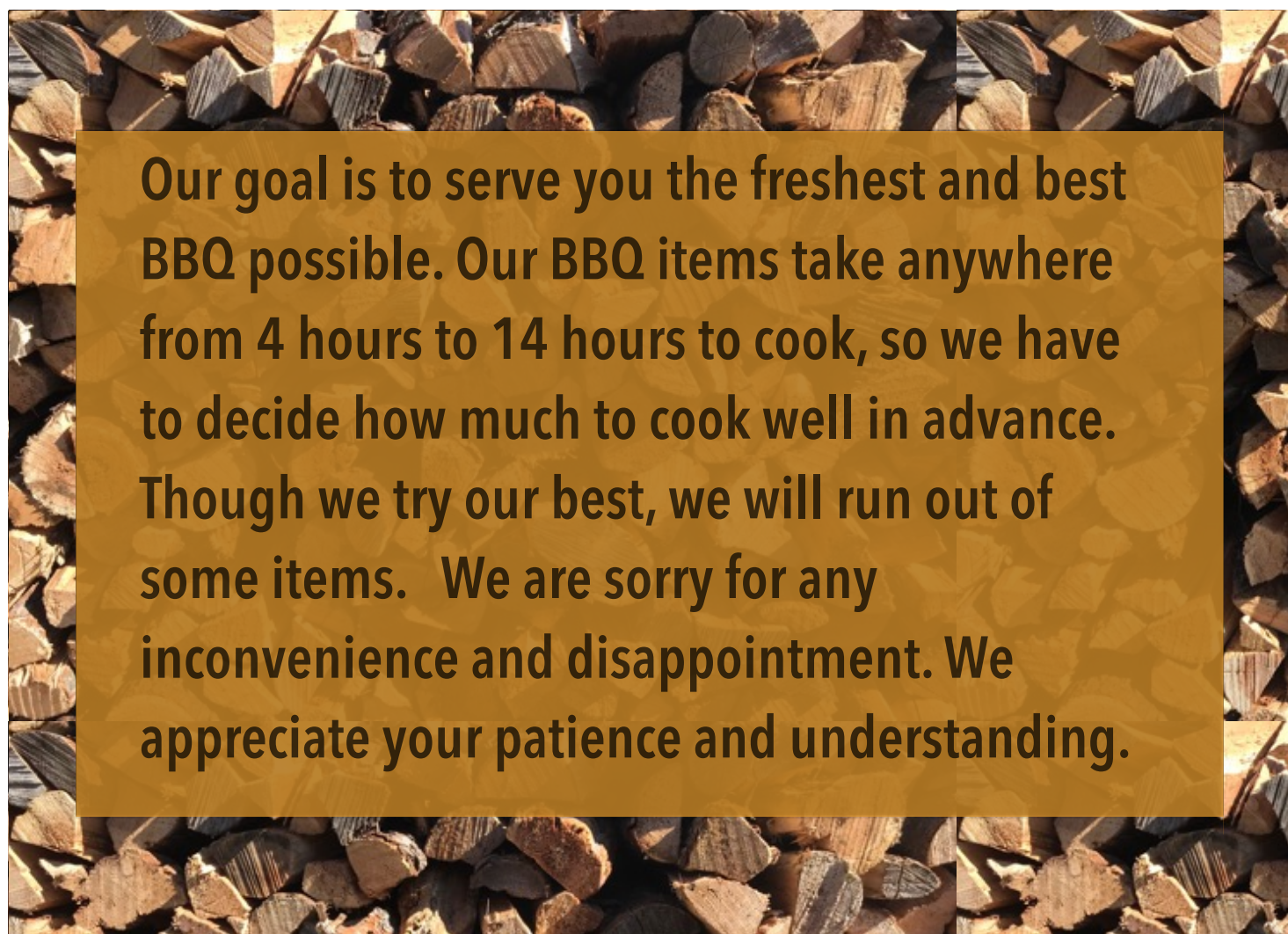
Served with celery & Smoked Bleu Cheese Dressing (6pc.) 5.95

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 3-4 hours 7.95



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 10am-10pm

Monday-Thursday 11am-10pm

Friday & Saturday 11am-11pm

201 N BROADWAY AVE URBANA IL

320 N CHESTNUT ST CHAMPAIGN IL