



## SPECIALTY SANDWICHES

Served with choice of 1 Side Order

### Impossible Burger

(Vegan)

It looks like meat.

It tastes like meat.

It's made from plants! 10.95

### Smoked Chicken

#### Salad Sandwich

Smoked Free range Chicken.

Served on choice of Pekara's

Sourdough or Multigrain

Bread 8.95

### Pulled Rib

Pulled Spare Ribs Topped

with House made Pickles &

Red Onion 8.95

### Smoked Turkey

#### Club

Smoked Amish Free Range

Turkey with Bacon, Alabama

white BBQ sauce & swiss

cheese Served on choice of

Pekara's Sourdough or

Multigrain Bread 9.95

### Chopped Beef Rib

Chopped Beef Ribs Topped

with House made Pickles &

Red Onion 8.95

### Portabella

#### Mushroom(v)

Smoked Almond Pesto, Fresh

Chevre & Roasted Red

Peppers 8.95

# BBQ SANDWICHES & PLATTERS

**Sandwiches** are 1/4 pound, choice of BBQ sauce & cole slaw. All sandwiches are served with choice of 1 side order.

**Platters** are 1/2 pound portions (No Bun), served with choice of 2 sides & BBQ sauce on the side.

## Combo Platter

Choose 2 14.95 Choose 3 21.95

1/4lb portion of each (No Bun),

Served with choice of 2 side orders

& BBQ sauce on the side.

**Pulled Pork Sandwich** 8.95 **Platter** 14.95

Pork shoulder smoked for 12-14 hours until it pulls apart

**Free Range Chicken** Just BARE Chicken

**Sandwich** 8.95 **1/2 Chicken Platter** 14.95

**Amish Turkey Sandwich** 8.95 **Platter** 14.95

Illinois Amish Free Range Turkey smoked for 8 hours

**Beef Brisket Sandwich** 8.95 **Platter** 14.95

Whole briskets are smoked for 10-12 hours.

We cut off the point and slice lean part for our Brisket.

**Burnt Ends Sandwich** 8.95 **Platter** 14.95

*(We have a limited supply ready at 11am and at 5pm.)*

Whole briskets smoked for 12 hours. We cut off the point of the Brisket and put it back in the smoker.

**Spicy Polish Sausage Sandwich** 8.95 **Platter** 14.95

Heinkels sausage, we smoke it again

and serve it grilled or deep fried.

**Catfish Sandwich** 8.95 **Platter** 14.95

Domestic farm raised catfish smoked for 1-2 hours.

**Salmon\* Sandwich** 9.95 **Platter** 16.95

Atlantic farm raised salmon fillets smoked for 1-2 hours.

## RIB PLATTERS

### Rib Tips

Smoked for 4-5 hours

**Platter** 10.95

### Pork Spareribs

St Louis style spareribs smoked for 3-4 hours.

**1/2 slab platter** 14.95

**Full Slab Platter** 21.95

### Beef Ribs\*

Beef spareribs coated with a mustard slather

and dry rub & smoked for 4-5 hours.

**Small (3 bones)** 14.95

**Large (5 Bones)** 21.95

\*Extra Charge on Combo Platter

## HOUSEMADE SIDES

### COLD

**Applesauce** (V)

**Slaw** (V)

**Spicy SW Potato Salad** (V)

**Elote** (V)

Spicy Mexican-Style Corn Salad

### HOT

**Black Dog Corn Bread**

(1 Corn Muffin)

**Pit Beans**

**Twice Baked Potato**

**Casserole**

**Green Beans**(w/ Bacon &

tomatoes)

**Mac & Cheese** (V)

**Smoked Sweet Potato**

**French Fries**

**Sweet Potato Fries**(add .75)

Extra Sides 1.95

(V) Vegetarian

## BBQ SAUCES

**Georgia Peach**

Southern styled sweet sauce

**Texas Sauce**

Ancho pepper sauce. The

secret ingredient is brisket

drippings.

**MEDIUM**

**Lexington Dip**

Thin vinegar sauce with a

little tomato.

**Carolina Vinegar**

Vinegar, peppers, salt and a

little sugar.

**MEDIUM HOT**

**Carolina Red**

Vinegar, tomatoes &

peppers.

**Milo's Mustard**

A classic mustard sauce

**HOT**

**Hot Georgia Peach**

Hot and Sweet.

**Chipotle**

Hot and smoky

**EXTRA HOT**

**Habanero Reaper\***

Savory & Hot. Hot and hot.