



## SMOKEHOUSE 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, smoked almonds, pickled jalapeños, mayonnaise, house made pickles. 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

(V) Vegetarian

# 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 15.95 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 15.95

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

### Free Range Chicken\*\*

Sandwich 8.95 1/2 Chicken Platter 15.95

### Amish Turkey\*\* Sandwich 8.95 Platter 15.95

Illinois Amish Free Range Turkey smoked for 8 hours

### Beef Brisket Sandwich 8.95 Platter 15.95

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 15.95

(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 15.95

Heinkels sausage, we smoke it again and serve it grilled or deep fried.

### Catfish Sandwich 8.95 Platter 15.95

Domestic farm raised catfish smoked for 1-2 hours.

### Salmon\* Sandwich 9.95 Platter 17.95

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 15.95 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) 15.95 Large (5 Bones) 21.95

\*Extra Charge on Combo Platter

\*\*Pulled Meats may contain bone fragments

# HOT SIDES

## 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)

# COLD SIDES

## Applesauce (V)

## Slaw (V)

## Southwestern Potato Salad (V)

## Elote (V)

Spicy Mexican-Style Corn Salad

Extra Sides 1.95

(V) Vegetarian

# BBQ SAUCES

## MILD

## 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.