



DAILY SPECIALS

SUNDAY

Smoked Pork Belly Sandwich 8.95 or Platter 15.95
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) 15.95
Large (5 Ribs) 21.95

THURSDAY

Lunch Burritos 7.95 Brisket, Pulled Pork, Chicken
Dinner Beef Ribs Small(3 Ribs) 15.95 Large (5 Ribs)21.95
Special Side: **Mac & Cheese** (V)

FRIDAY

All Day Cold Smoked Yellowfin Tuna
Sandwich 9.95 or Platter 17.95
Lunch Special Side: **Mac & Cheese** (V)

SATURDAY

Spicy Bacon-wrapped Meat Loaf
Sandwich 8.95 or Platter 15.95
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

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.

11am-10pm Everyday

201 N BROADWAY AVE URBANA IL

320 N CHESTNUT ST CHAMPAIGN IL