

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

Hot POPA

Smoked Spicy Polish Sausage topped with Pulled Pork, Cole Slaw & Choice of BBQ Sauce 9.95

Smoked Chicken Club

Smoked Free Range Chicken with Bacon, Alabama white BBQ sauce & swiss cheese. Served on choice of Pekara's Sourdough or Multigrain Bread 9.95

BURGERS

Grass fed beef provided by Central Lean Farms in Paxton IL. No hormones or antibiotics. 1/3 pound patty served with choice of one side

Blackdog Burger*

Grilled onions & Georgia Peach BBQ 8.95

Carolina Burger*

Pulled pork, slaw & Carolina Red BBQ sauce 9.95

Bleu Burger*

Smoked bleu cheese, grilled onions, applewood smoked bacon & Georgia Peach BBQ 10.95

Texas Burger*

Beef Brisket, grilled onions & Texas BBQ sauce. 9.95

Add Cheddar, Swiss, Pepperjack or Provolone to any burger for 1.00
Add PFF Fresh Chevre or Smoked Bleu Cheese 1.50
Mustard, Pickle, Lettuce, Tomato & Onion available on request.

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

1/4 lb 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

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.

Smoked Tri Tip au Jus Sandwich 8.95 Platter 15.95

Spicy Polish Sausage Sandwich 8.95 Platter 15.95

Heinkel's Sausage, we smoke it again. Grilled or deep fried.

Catfish Sandwich 8.95 Platter 15.95

Domestic farm raised catfish smoked for an hour.

Salmon* Sandwich 9.95 Platter 17.95

Atlantic farm raised salmon whole 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

*Consumer Advisory

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age of 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information contact your physician or public health department.



HOT SIDES

Black Dog Corn Bread (1 Corn Muffin)

Pit Beans

Twice Baked Potato Casserole

Green Beans (w/ bacon & tomatoes)

French Fries (V)

Sweet Potato Fries (V) (add .75)

Smoked Sweet Potato

COLD SIDES

Applesauce (V)

Slaw (V)

Spicy SW 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*

Hot, Savory & Hot