



MENU

APPETISERS

Buttermilk Chicken Tenders 15

Three buttermilk fried chicken tenders coated in sweet red rub, Alabama White sauce

Smoked Cauliflower Croquettes v 12

Panko crumb, Tennessee Red Sauce, 2 per serve

Crispy Onion Rings vG 12

with smoked garlic aioli

P&P Bar Mix v 8

Sweet & spicy house-made pecan & pretzel mix

Basket of Fries v 9

Load 'em up! with pulled brisket, ranch & green onion *plus \$11*

WINGS

Crispy fried with your choice of sauce or rub
½ dozen 12 | 1 dozen 18

Sauce:

Buffalo GF

House BBQ GF, DF

Dry Rub:

Sweet Red GF, DF

Salt & Pepper GF, DF

Hurt A Hillbilly Wings))) 5 wings for \$20

Fried wings with our Carolina Reaper Hot Sauce.

More than 2 million Scoville units – tread lightly, you have been warned.

FROM *the* SMOKER

Meat & sides for your table are served family style (on a tray).

Beef Brisket GF, DF ¼ lb 17 | ½ lb 31 | 1 lb 59

Sliced Angus Riverine MBS 2+ 90 day grain fed

Pork Shoulder GF, DF ¼ lb 18 | ½ lb 29 | 1 lb 55

Pulled with South Carolina mustard

House Sausage GF, DF 12

Chef's daily-made sausage link

Smoked Duck GF, DF half 36 | whole 65

With maple whiskey glaze

Baby Back Pork Ribs GF, DF 48

Half rack of ribs with mango habanero glaze

Lamb Ribs GF, DF 32

Smoked then fried, Tennessee Red sauce

Brisket Burnt Ends GF, DF ¼ lb 16 | ½ lb 31

Smoked then fried, Kansas City BBQ sauce

🌿 Vegan Burnt Ends GF, VG, DF ¼ lb 8

Smoked tofu bites with our jerk rub, House BBQ Sauce

BBQ SANDWICHES

GLUTEN FREE BUNS \$4

Beef Brisket Sandwich GFD 20

Pulled brisket, house slaw, pickles, cola BBQ sauce

Pork Sandwich DF, GFD 17

Pulled pork shoulder, dill & fennel slaw, South Carolina mustard

🌿 Smoked Tofu "Steak" Sandwich DF, VG, GFD 22

Garlic infused smoked tofu, mustard aioli, tomato, spiced onion jam, ciabatta

Smoked Bocconcini Salad DFD, VO 16

Ancient grains, heirloom cherry tomatoes, fresh herbs, red wine vinaigrette

with Tempura smoked cauliflower 23

Pit Master's Plate **\$65pp** ...Can't decide?

Let us guide you through a 3 course selection of our chef's faves!

ON *the* SIDE

Charred Corn Salad GF, V 7

Fresh herb, jalapeño & lime dressing

House Cabbage Slaw GF 6

With carrot, sour cream dressing

🌿 Dill & Fennel Salad GF, DF, VG 8

Apple cider vinaigrette

🌿 Macaroni Salad DF, VG 8

Red peppers, onions, parsley, maple mustard mayo

🌿 House Pickles DF, GF, VG 4

House-made sliced dill pickles with pickled carrots & onions

All American Biscuit v 3 (each)

Flaky, scone-like buttermilk biscuit with whipped cinnamon butter. Perfect for mopping up BBQ sauce.

12 YEARS & UNDER

FOR *the* YOUNG FOLK

House-made Chicken Tenders w/ Fries 12

Kids Pulled Pork Slider w/ Fries DF 12

DESSERTS

Please see our blackboard for today's selection.

HOUSE MADE SAUCES 3

Buffalo ♦ BBQ ♦ Kansas City ♦ Tennessee Red ♦ Alabama White
Hazy IPA Jalapeño ♦ Ranch ♦ Blue Cheese ♦ Smoked Garlic Aioli