

LUNCH MENU

APPETIZERS

Seasonal Corn Bread: Ask server for our current selection, served with whipped butter 5.99 ☞

Fried Pimento Cheese: Served with a spicy pepper jelly 7.99 ☞

Barbecue Soul Rolls: Chopped pork BBQ, collards, and candied carrots served with Oak Island sauce and pepper jelly 8.99

Southern-Style Deviled Eggs: Pickle relish and smoked paprika 7.99 ☞

Fried Green Tomatoes: Served with goat cheese and red pepper vinaigrette 7.99 ☞

Smoked Chicken Wings: With bleu cheese dressing, try it tossed in your favorite BBQ sauce 10.99

Barbecue Fries: Hand-cut fries with melted pimento cheese, chopped pork, scallions, BBQ ranch dressing 7.99

Pit



Sampler: A medley of our favorite appetizers; pit-smoked wings, barbecue soul rolls, deviled eggs, and fried pimento cheese 14.99

SOUP

Brunswick Stew
House-made with local vegetables
Cup 3.99 Bowl 7.99

DINNER SALADS

- Add a Protein -

Chicken, Chopped BBQ, Chopped Turkey, Tofu,
or Brisket for 3.99, or Salmon for 4.99

Dressings: Bleu Cheese, Ranch, Red Pepper Vinaigrette,
White Balsamic Vinaigrette, Honey Mustard, BBQ Ranch,
Lemon-Honey Vinaigrette

House Salad: Cucumbers, tomatoes, red onion, house-made croutons, julienned carrots, and local leafy lettuce with your choice of dressing 12.99

Seasonal Salad: Romaine, avocado, black beans, corn, red peppers. Pepper Jack cheese, BBQ vinaigrette topped with crunchy wontons 12.99

SIDES

All sides 2.99

Sweet Potato Fries ☞	Mac & Cheese ☞
Hand-Cut Fries ☞	Slaw ☞ ☞
BBQ Baked Beans	Potato Salad ☞ ☞
Collard Greens ☞	Grilled Veggies ☞
Mashed Potatoes & Gravy	Creamed Corn ☞ ☞
Fried Okra ☞	

☞ Vegetarian ☞ Gluten Free ☞ Vegan

*Consuming raw or under-cooked meats, poultry, shellfish, fish, or eggs may increase risk of food-borne illness, especially if you have certain medical conditions.

TRADITIONAL BBQ

- Served with choice of two sides -

EASTERN NORTH CAROLINA STYLE,
WHOLE-HOG BARBECUE

Chopped

Pit-cooked and seasoned with a spicy vinegar tang 13.99 ☞

Pulled Pork

Pork shoulder seasoned
only with salt, ready for you to sauce 13.99 ☞

"LEXINGTON-STYLE"
PORK SHOULDER BARBECUE

(Milder and Slightly Sweeter)

Succulent Shoulder

Dressed with Lexington "Dip" 12.99 ☞

Coarse-Chopped "Outside Brown"
Sauced with a light Lexington "Dip" 12.99 ☞

OUR FAMOUS PLATES

- Served with a choice of two sides -

Double Combo: Two meats of your choice 15.99
Choose from: chopped BBQ, pulled pork, chopped turkey,
brisket, or fried chicken (Substitute ribs for 3.99)

Beef Brisket: Slow cooked and tender 15.99 ☞

Chopped BBQ Turkey: Served with Eastern Carolina
vinegar sauce 12.99 ☞

The Pit's Southern Fried Chicken: The best in town
Quarter (2pc) 10.99 Half (4pc) 13.99

The Pit's Barbecued Chicken: Pit cooked on the bone 13.99

Smoked Baby Back Ribs (Half Rack): Cooked for hours,
eaten in minutes 16.99 ☞

Smoked Carolina Style Ribs (Half Rack): More bone,
more flavor! 16.99 ☞

Halifax County Style Fried Catfish: Breaded in cornmeal,
served with tartar sauce 12.99

Chicken Strips: Crispy chicken strips with choice of honey
mustard or ranch dressing 12.99

BBQ Soy Nuggets: Seasoned and grilled soy nuggets, topped
with our famous sauce 10.99 ☞ ☞ (not gluten-free)

SANDWICHES

- Served with a choice of one side -

Chopped Barbecue: Eastern North Carolina style,
served with creamy coleslaw 9.99

The Pit Bacon Cheeseburger: Two house-ground brisket patties
with pimento cheese, crispy onions, jowl bacon, lettuce, tomato, and
Western BBQ sauce on an artisan roll 12.99 *

Fried or Grilled Chicken Sandwich: lettuce mix, tomato,
pepper jack cheese, herb mayo 10.99

Blackened or Fried Fish Sandwich: Served on artisan roll with
lettuce, tomato, crispy onions, and a spicy remoulade 10.99

The Best BLT: House-made bacon, lettuce mix, and fried green
tomato, pimento cheese, herb mayonnaise on Texas toast 9.99

Our meat turns pink when it's DONE. We slow cook our
Pit specialties over wood and charcoal for hours, giving our
meat a distinct rosy hue. The smoke gives it that finger-
licking, flavorful taste that could only come from authentic
North Carolina barbecue.

Our hogs? Locally raised. Our ribs? Always fresh, never frozen.
Our turkeys? Free-range and all-natural No additives. No joke.


Enjoy!

Everything but the squeal.

DINNER MENU


APPETIZERS

Seasonal Corn Bread: Ask server for our current selection, served with whipped butter 5.99 

Fried Pimento Cheese: Served with a spicy pepper jelly 6.99 

Barbecue Soul Rolls: Chopped pork BBQ, collards, and candied carrots served with Oak Island sauce and pepper jelly 8.99

Southern-Style Deviled Eggs: Pickle relish and smoked paprika 7.99 

Fried Green Tomatoes: Served with goat cheese and red pepper vinaigrette 7.99 

Smoked Chicken Wings: With bleu cheese dressing, try it tossed in your favorite BBQ sauce 10.99

Barbecue Fries: Hand-cut fries with melted pimento cheese, chopped pork, scallions, BBQ ranch dressing 7.99

Pit Sampler: A medley of our favorite appetizers; pit-smoked wings, barbecue soul rolls, deviled eggs, and fried pimento cheese 14.99

SOUP



Brunswick Stew
House-made with local vegetables
Cup 3.99 Bowl 7.99

DINNER SALADS

- Add a Protein -

Chicken, Chopped BBQ, Chopped Turkey, Tofu,
or Brisket for 3.99, or Salmon for 4.99












*Dressings: Bleu Cheese, Ranch, Red Pepper Vinaigrette,
White Balsamic Vinaigrette, Honey Mustard, BBQ Ranch,
Lemon-Honey Vinaigrette*

House Salad: Cucumbers, tomatoes, red onion, house-made croûtons, julienned carrots, and local leafy lettuce with your choice of dressing 12.99

Seasonal Salad: Romaine, avocado, black beans, corn, red peppers. Pepper Jack cheese, BBQ vinaigrette topped with crunchy wontons 12.99

SIDES

All sides 2.99

Sweet Potato Fries 	Mac & Cheese 
Hand-Cut Fries 	Slaw 
BBQ Baked Beans	Potato Salad  
Collard Greens 	Grilled Veggies 
Mashed Potatoes & Gravy	Creamed Corn  
Fried Okra 	

 Vegetarian  Gluten Free  Vegan


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TRADITIONAL BBQ


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EASTERN NORTH CAROLINA STYLE, WHOLE-HOG BARBECUE

Chopped

Pit-cooked and seasoned with a spicy vinegar tang 16.99 


Pulled Pork

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only with salt, ready for you to sauce 16.99 

"LEXINGTON-STYLE" PORK SHOULDER BARBECUE

(Milder and Slightly Sweeter)

Succulent Shoulder

Dressed with Lexington "Dip" 15.99 

Coarse-Chopped "Outside Brown"
Sauced with a light Lexington "Dip" 15.99 


OUR FAMOUS PLATES


- Served with choice of two sides -

Double Combo: 19.99 **Triple Combo:** 24.99

Choose from: chopped BBQ, pulled pork, chopped turkey, brisket, or fried chicken


Substitute half rack ribs in your Double or Triple Combo for 3.99

Beef Brisket: Smoked slow and low until fork-tender, served with Western BBQ sauce 18.99 

Chopped BBQ Turkey: Served with Eastern Carolina vinegar sauce 15.99 

The Pit's Southern Fried Chicken: The best in town 15.99

BBQ Chicken: Pit-cooked chicken on the bone 15.99



Smoked Baby Back Ribs: Cooked for hours, eaten in minutes Half Rack 16.99 Full Rack 27.99 

Smoked Carolina Style Ribs: More bone, more flavor! Half Rack 16.99 Full Rack 27.99 

Big Boy Meat Combo: Pork chopped BBQ, beef brisket, BBQ chicken, and a half rack of Carolina Ribs 29.99

Baked Meatloaf: House-ground brisket, slow-smoked and served with gravy 14.99

Chicken Strips: Crispy chicken strips with choice of honey mustard or ranch dressing 13.99

BBQ Soy Nuggets: Seasoned and grilled soy nuggets topped with our famous sauce 14.99   (not gluten free)

OTHER SPECIALTIES

- Served with choice of one side -

The Pit Bacon Cheeseburger: Two house-ground brisket patties with pimento cheese, crispy onions, jowl bacon, lettuce, tomato, and Western BBQ sauce on an artisan roll 12.99 *

Halifax County Style Fried Catfish: Breaded in cornmeal, served with tartar sauce 16.99

Our meat turns pink when it's DONE. We slow cook our Pit specialties over wood and charcoal for hours, giving our meat a distinct rosy hue. The smoke gives it that finger-licking, flavorful taste that could only come from authentic North Carolina barbecue.

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