



LIGHT AND FRESH

Summer Salad ^{GF}

Spring lettuce blend, sliced strawberries, mandarin oranges, candied pecans, caramelized peaches, creamy goat cheese and black pepper vanilla vinaigrette. 11.89

Smokehouse Caesar Salad

Romaine lettuce, shaved parmesan, smoked Caesar dressing and jalapeño cornbread croutons. Ask for no croutons for gluten free. 11.11

BBQ Chef Salad ^{GF}

Chopped romaine lettuce, heirloom cherry tomatoes, sliced cucumber, charred sweet corn salsa, shredded gouda, and shredded cheddar, drizzled with bbq ranch dressing. 11.79

Brisket French Onion Soup and Swiss

Caramelized onions simmered with beef broth and smoked brisket pieces. 5.89

Scratch Dressings ^{GF}

Italian, Ranch, BBQ Ranch, Black Pepper Vinaigrette, Moody Bleu Cheese, House Mustard Vinaigrette, Smoked Caesar and French.

Jalapeño Cornbread Croutons

Made from scratch and fried to order. 1.50

AND SO IT BEGINS...

Carolina Hush Puppies

Four savory fried cornmeal dumplings served with sweet honey butter. 5.75

Loaded Barrel Fries

House fries, aged cheddar cheese sauce, jalapeños, tomatoes, and chipotle sour cream. 12.35 Add brisket, pork, chicken, or sausage. 3.99

Roasted Brussels Sprouts ^{GF}

Fresh Brussels sprouts roasted and tossed in our house mustard vinaigrette. 7.99

BBQ Queso Dip ^{GF}

Aged cheddar cheese sauce, smoked sausage, Flame-roasted corn, onions, red and green peppers, blended with black beans and tomatoes with fried kettle chips. 12.99

Fried Jalapeño Cornbread

Fried jalapeño cornbread bites with BBQ aioli. 6.49

Fried Green tomatoes & pimento cheese.

Four fried green tomatoes with pimento cheese, topped with shaved brussels and red peppers. 7.23

SMOKED MEATS

We use shagbark hickory, cherry wood and our piggy stardust BBQ rub to create our 35 year old recipe.

Beef Brisket ^{GF}

Slow smoked brisket cooked for up to 14 hours with Ohio hardwoods. 11.75

Brisket Burnt Ends ^{GF}

Beef Brisket double seasoned and double smoked. 11.99

Pulled Pork Shoulder ^{GF}

Pork Shoulder smoked, seasoned, and pulled to order. 9.99

Pulled Chicken ^{GF}

Dark meat smoked and pulled. 9.25

Smoked Kielbasa ^{GF}

Double smoked kielbasa seasoned and grilled. 8.99

Smoked Jackfruit

Our vegetarian BBQ option. 9.99

Smoked Wings

Jumbo Chicken Wings Smoked low and slow then flash fried to order. 5 Wings 9.99 10 Wings 18.99 Sweet BBQ, spicy maple, buffalo, hot buffalo, Alabama white, or salt and vinegar.

Smokehouse Ribs ^{GF}

Our ribs are full of meat and up to 3 pounds a slab before cooking. Rubbed and smoked to perfection. 4 Bones 11.99 Half Slab 15.99 Whole Slab 32.99

Ohio BBQ Feast Family Style

Hushpuppy starter, meat board with brisket, ribs, wings, pulled pork, smoked kielbasa, garlic toast, cornbread, cole slaw, pickles. Shareable for 4-6 people 74.99

Make it a Sandwich!

Split top potato Bun .64 Gluten Free Bun 1.50

House Pickles .75 Garlic Texas Toast 1.25



BURGERS

Our Ohio angus burgers are blended with fresh short rib, chuck, and brisket served with fries, chips, or slaw.

Barrel Burger *

Bourbon candied maple shoulder bacon, bleu cheese, grilled onion, and spicy chipotle BBQ aioli. 17.72

Boar Burger *

Pecan smoked shoulder bacon, smoked gouda, crispy onion, B&B pickles, lettuce, and tomato. 15.22

Classic Cheeseburger *

Half pound burger, american cheese, lettuce, tomato, and onion. 14.42

Black Bean Burger ^{VG}

Black bean vegetarian burger, lettuce, tomato, and onion on a potato bun. 13.72

Top the burger

Sliced Brisket 4.25

Aged Cheddar Cheese .75

Pulled Pork 2.79

Smoked Gouda Cheese .75

Pecan Shoulder Bacon 1.79

American Cheese .75

Fried Egg 1.50

Fried Green Tomato 1.75

Crispy Onions .79

Gluten Free Bun 1.50

* Consumer Advisory - Consumption of raw or undercooked meat, fish, eggs, or poultry may increase your risk of foodborne illness.

HANDHELDS

Served with chips, slaw, or fries except for tacos they are just awesome tacos.

The Big Pig

Pulled pork, smoked kielbasa, smoked shoulder bacon, topped with sharp cheddar, cole slaw, house pickles, spicy chipotle BBQ sauce, and crispy onion straws on a toasted split top potato bun. 17.62

Flying Hawaiian

Pulled chicken mixed with smokey sauce, grilled pineapple, and smoked gouda, on a toasted split top potato bun. 16.75

Smokehouse Cubano

Pulled pork, sliced ham, melted swiss cheese, pickles and yellow mustard on toasted Cuban Bread. 17.62

Alabama Chicken

Pulled chicken piled high, topped with Alabama white sauce, and butter pickles on a toasted split top potato bun. 16.25

Street Taco ^{GF}

Flame-roasted corn, onions, red and green peppers, blended with black beans and tomatoes. Choose brisket, pork, sausage, jackfruit, shrimp, walleye, or Brussels sprouts. Served with a lime. 3.69 Cheese .25

Top the Salad

Brisket ^{GF} 8.49

Roasted Brussels ^{VG} 5.89

Burnt Ends ^{GF} 9.25

Walleye ^{GF} 9.99

Pulled Pork ^{GF} 6.89

Fried Chicken Bites 5.99

Pulled Chicken ^{GF} 6.99

Grilled Shrimp ^{GF} 8.89

Smoked Jackfruit 6.99

SUPPER

BBQ & Mac

Cavatappi pasta and aged cheddar cheese sauce with pork, brisket, burnt ends, or chicken drizzled with smokey bbq sauce. Ask for Spicy Mac! 17.99

BBQ Pimento Mac

Cavatappi pasta, aged cheddar and pimento cheese sauce with pork, brisket, burnt ends, or chicken drizzled with smokey bbq sauce. 18.25

Chicken and Waffles

Smoked pulled chicken in spicy maple syrup over Belgian sugar pearl waffles garnished with green onion. 16.99

Blackened Midwest Walleye ^{GF}

Great Lakes Walleye blackened, creamy grit cake, and chef's vegetable. 21.89

Shrimp & Grits

Stone ground grits with aged cheddar, smoked kielbasa, and red Argentinian wild shrimp in a cajun tomato cream sauce, garnished with green onion. 22.99

Loaded Baked Potato ^{GF}

Idaho Baked potato topped with aged cheddar cheese sauce, brisket, pork, or pulled chicken, sour cream, and green onion. 13.99

Cowboy Ribeye ^{GF} *

Stockyards Chicago cut 16 oz. Bone-in Ribeye seasoned and grilled to temperature with chef's vegetable. 43.99

RIDE WITHS

Collard Greens ^{GF}

Collard greens, onions, smoked pork, vinegar, and sugar. 4.99

House Fries

Skin on house fries seasoned with our piggy stardust or salt and vinegar. 4.49

Chef's Vegetable ^{GF}

Fresh vegetables prepared by our chef's at their discretion. 6.49

Sweet Potato Fries

Sweet potato fries seasoned with salt & pepper 5.99

Aged Cheddar Mac & Cheese

Cavatappi pasta, aged cheddar cheese sauce, salt & pepper. 5.99

Spicy Mac

Cavatappi pasta, aged cheddar cheese sauce, jalapeños, and sriracha Sambal sauce. 6.49

Side Salad

Romaine lettuce, tomatoes, shredded cheddar cheese, and jalapeño cornbread croutons. 4.95

Creamy Slaw

Creamy house made slaw dressing with EDTA free mayo, sugar, vinegar, and celery seed. 4.49

Cornbread Cake

topped with honey butter, smoked sugar, and cinnamon 5.49



Sunday Brunch

11-2PM

Belgian Sugar Pearl Waffles

Two Belgian pearl sugar waffles, sweetened strawberries, and whip cream. 11.78

Burnt End Potato Hash

Burnt end pieces, charred corn, roasted poblano, onions, and potato hash topped with medium fried egg. 9.99

The Charleston

Stone ground grits with aged cheddar, smoked kielbasa, shrimp, cajun tomato cream sauce and two fried eggs. 22.99

Southern Biscuits and Gravy

Two cheddar biscuits with red eye gravy and scrambled Eggs. 10.99

Chef's Egg Fritata

A mixture of vegetables and smoked meats from our brunch chef served with a jalapeño cheddar biscuit. Ask your server for details. 12.99

Chicken and Waffles

Smoked pulled chicken in spicy maple syrup over Belgian sugar pearl waffles garnished with green onion. 16.99

Cheddar Biscuit	1.79
Pecan Shoulder Bacon 2 Pieces	2.99
Fried Breakfast Potato	2.59
Belgian Pearl Sugar Waffle	2.79
Red Eye Gravy	1.99

Brunch Feast (for the table)

8 scrambled eggs, kielbasa, 10pc of bacon, cheddar grits, diced potatoes w/peppers & onions, 6 pancakes, 3 belgian pearl sugar waffles (halved), strawberries & mixed berries, grapes, 1 banana, chocolate chips & syrup. Shareable for 4-6 people 59.84

WEEKLY FEATURES

BAR HAPPY HOUR

3pm - 6pm Monday - Friday.

SUNDAY BUCK FIFTY A BONE

Dine in only limit 6 per order.

BURGER & BEER MONDAYS

\$6 burgers \$2 domestic drafts \$2.50 domestic bottles.

TACO TUESDAY

3 street tacos for 9 and 5 for 14. \$6 Specialty margaritas all night.

WINE DOWN WEDNESDAYS

\$4 Glass Pours, half price bottles, and \$15 wine flights.

THIRSTY THURSDAY BOURBON NIGHT

Discounts on selected bourbons and whiskey. Special flights determined by availability.

LUNCH SPECIALS

MONDAY - FRIDAY 11-3PM

Half Salads

Choose a half order of any of our signature salads. 5.99

Half Salad and Cup of Soup

Choose a half size of any of our salads and a cup of the soup of the day. 9.99

Ohio BBQ Sandwiches

OHIO BBQ selections come on a split top potato bun with house fried Barrel Chips at no additional charge. 10.99

Sandwiches and Burgers

All Burgers and sandwiches with fries, chips, or slaw. 10.89

Mondays \$6 Burger

Classic Burger

Taco Tuesdays ^{GF}

Enjoy our smoked meat or vegetarian tacos on special with house margaritas all day. 2.99 each or 5 for 14 Cheese .25

BBQ Lunch Box

Choose 2 or 3 sample portions of your favorite smoked meats. Served with house fried barrel chips.

Burnt Ends ^{GF} 3.49

Pulled Chicken ^{GF} 2.99

Brisket ^{GF} 3.49

Smoked Wings 3.29

Pulled Pork ^{GF} 3.29

Ribs 3.99

DRINKS

COCA-COLA PRODUCTS 2.99

SPARKLING WATER 2.25

Watermelon and Mango (not available at all locations)

LEMONADE 2.99

BROWN SUGAR SWEET TEA 2.99

UN-SWEET TEA 2.99