VV - VEGAN

- ON REQUEST

V - VEGETARIAN

DF - DAIRY FREE

GF - GLUTEN FREE

\$27.00

\$29.00

DIETARY REQUIREMENTS:

If you have a specific allergy, please inform staff when ordering

KITCHEN CLOSES 8PM

BURGERS

(Served w/ Fries & Tomato Relish)

CHEESEBURGER GF* // Smash Patty, Lettuce, Double	\$27.00
American Cheddar, Pickles, House Burger Sauce	
BBQ BEEF BURGER GF* // Jack and Coke Braised BBQ	\$27.00
Beef Chuck with Swiss Cheese and Pickles	
BLACK BEAN BURGER VV, GF* // House-made Black	\$27.00
Bean Rice Pattie, Vegan Cheese, Avocado, Pico de Gallo	
SMOKED BRISKET CHEESESTEAK SUB // Sliced Smoked	\$27.00
Brisket, Fried Onion, Peppers, Cheese Sauce,	
Jalapeños, New York Cut Pepper	
BACON BURGER // Smash Patty, Middle Bacon, Swiss	\$27.00
cheese, IPAioli, Lettuce, Tomato, Pickled Red Onions	
CHICKEN BURGER // Crispy Southern-Fried Chicken,	\$27.00
Smoked Tomato Sauce, Swiss, Lettuce, Parmesan-Ranch	

FRIES

PASTRAMI MELT // House-Smoked Cured Brisket,

Jalapeno-Beer Mustard, 4 Cheese Sauce, Kosher Pickles

FRIES VV*,V,DF,GF // Served with House Tomato Relish	\$10.00
KATSU FRIES VV // with Japanese Curry Sauce,	\$14.00
Crispy Shallots, Togarashi	
BRISKET LOADED FRIES // with BBQ Brisket Chop,	\$19.00
Cheese Sauce & House Gravy PASTRAMI LOADED FRIES // House Pastrami with	400 00
Smoked Cheese Sauce, Jalapenos and Crispy Shallots	\$20.00
POUTINE // Chips, Cheese Curds and Gravy	\$18.00

MAINS

	SMOKED BRISKET PAPPARDELLE PASTA // 12H	\$29.00
	Slow-Cooked Beef Brisket, Smoked Tomato Sauce, Shaved	3
	Grana Padano, Winter Herbs	
1	POTATO GNOCCHI VV* // Brown Butter Gnocchi, Smoked	\$29.00
	Pumpkin Puree, Seeds, Roasted Garlic, Rosemary Oil	7
	CHICKEN & WAFFLES // Southern Fried Chicken,	\$29.00
	Waffles, Grilled Bacon, Maple Glaze	
	STEAK SANDWICH // 250g Beef Sirloin on Garlic	\$35.00

Bread, Smoked Tomato Butter, Spicy Green Bean Salad,

Meatloaf, Mash and Gravy, Roast Onions and Mushrooms

MEATLOAF // Smoked Beef, Pork, Bacon and Lamb

Fries

LOW N SLOW BBQ TRAYS

(Served w/ House Ranch-Slaw & Jalapeno Beer Mustard)

MEAL FOR 1 // 2x Slider Buns, Your Choice of 3 \$40.00

Meats, Pickles and 2 Small Sides

MEAL FOR 2 // 4x Slider Buns, Deep Fried Pickles, \$75.00 Your Choice of 4 Meats and 3 Small Sides

MEAL FOR 4 // x8 Slider Buns, Deep Fried Pickles, \$150.00 Your Choice of 6 Meats and 4 Large Sides

MEAT OPTIONS

SIDE OPTIONS

Smoked Beef Brisket
x2 St Louis Pork Ribs
Pulled Pork
Jerk Lamb Shoulder
Dill Pickle Chicken Wings
Beef & Jalapeno Sausage
Crispy Maple Glazed Pork Belly
Pastrami
Dry Cured & House Smoked Ham
Jack & Coke BBQ Beef Chuck

Mac n Cheese
Onion Rings
Mashed Potatoes and Gravy
Crumbed Smoked Potato Gratin
Smoked Pumpkin
Boston Beans
Spicy Green Bean Salad
Deep-Fried Brussel Sprouts

Double-Ups for Meat Available on Meal for 4 Only

BITES

۱	DEEP FRIED PICKLES V // with Honey Mustard Ranch	\$15.00
1	GRATINEED MAC & CHEESE // Four Cheese Sauce,	\$19.00
l	House-Smoked Bacon	155
ı	SMOKED PORK BELLY BITES GF // Maple Glaze, Bacon	\$17.00
ı	and Togarashi Praline, Rhubarb and Radish Salad	DA VX
I	6X BBQ PULLED PORK SLIDERS // with Ranch Slaw	\$24.00
ı	BATTERED SQUID // Aioli and Lemon	\$18.00
١	FRIED CHICKEN // Nashville, Southern or Maple Glaze	\$18.00
	SALT COD CROQUETTES // Panko Crumbed Brandade, Shaved Dry Cured Ham, Fennel, Smoked Tomato, Citrus	\$24.00
	SMOKED MUSHROOMS V // Crumbed Fried Mushrooms, Roasted Garlic and Herb Cream Cheese Dip	\$19.00
	DILL PICKLE CHICKEN WINGS // Pickle Brined,	\$19.00
	Smoked then Fried Chicken Wings with Lemon and Dill Seasoning, House Ranch	
		\$19.00
J	Smoked Bacon, Mustard Vinaigrette	