

SALT + SMOKE



CHEF + PITMASTER: Haley Riley

APPETIZERS

FRIED HOUSE PICKLES

with FLAXSEED MAYO \$6

HUSH PUPPIES and MAPLE BUTTER \$4

DEVILED EGGS \$5

DRY RUB SMOKED WINGS \$10

BURNT END TOASTED RAVS \$10

TRASHED WINGS \$10

FRIED CHICKEN SKINS

with HONEY GRAIN MUSTARD \$4

SALADS

ADD: BRISKET *or* SMOKED TROUT \$7

ADD: PULLED PORK, FRIED JALAPENO *and* CHEDDAR BOLOGNA *or* SMOKED CHICKEN \$6 each

CAESAR SALAD

BRIOCHE CROUTONS, ROMAINE, PARMESAN

HALF: \$6 FULL: \$9

DAILY SPECIAL SALAD

HALF: \$6 FULL: \$9

SANDWICHES *with one side*

PULLED PORK

COLESLAW, HOUSE PICKLES \$9

BRISKET

BURNT END MAYO, TOBACCO ONIONS \$10

SMOKED TROUTDALE TROUT

PICKLED ONIONS, ROASTED RED PEPPER, ALFALFA SPROUTS, SMOKED TOMATO MAYO \$12

FALAFEL BURGER

FLAXSEED MAYO, ORGANIC GREENS, PEPPER JELLY \$9

PULLED CHICKEN

PIMENTO CHEDDAR, STREET CORN RELISH \$9

BLT

BACON, SMOKED TOMATO, LETTUCE, SMOKED PAPRIKA AIOLI \$9

FRIED JALAPENO *and* CHEDDAR BOLOGNA

CHOW CHOW, GRAIN MUSTARD \$9

S+S DOUBLE BACON CHEESEBURGER \$10

PLATES *with two sides and bacon & cheddar popover*

FRIED JALAPENO *and* CHEDDAR BOLOGNA \$12

PULLED PORK \$14

BRISKET \$15

PULLED CHICKEN \$13

SMOKED WINGS \$14

ST. LOUIS CUT RIBS 1/2 RACK \$15 FULL \$26

BESTIE COMBO 2 FOR \$15 • 3 FOR \$19 • 4 FOR \$23

DESSERT

PECAN PIE \$5 • APPLE PIE \$5 • CHOCOLATE PIE \$5

ICE CREAM:

DAILY SELECTION \$4

A LA MODE \$2

SIDES

GARLIC *and* HERB FRIES \$5

PIT BEANS *with* SMOKED BACON \$4

SWEET PEPPER POTATO SALAD \$4

COLESLAW \$3

WHITE CHEDDAR CRACKER MAC \$5

GREEN BEAN *and* TOMATO SALAD \$4

BBQ SWEET POTATO CHIPS \$3

CREAMED CORN \$4

BRISKET CHILI \$4

SEASONAL SIDE

MEAT

by the POUND

for here or catering to go.

PULLED PORK \$15/lb. CHICKEN \$14/lb. BRISKET \$19/lb. RIBS \$20/slab

Sauces... MY SWEET BESTIE • HOTANGY • WHITE BBQ • MUSTAROLINA • I CAN'T EVEN

Sides... PINT \$8 • QUART \$14 • GALLON \$46