

# SALT + SMOKE



CHEF + PITMASTER: Haley Riley

## APPETIZERS

**FRIED HOUSE PICKLES**  
with FLAXSEED MAYO \$5

**HUSH PUPPIES** and MAPLE BUTTER \$4

**DEVILED EGGS** \$5

**SMOKED WINGS** \$10

**BURNT END TOASTED RAVS** \$10

**CHEDDAR BACON POPOVERS** \$6

## SALADS

ADD: BRISKET *or* SMOKED TROUT \$6

ADD: PULLED PORK, FRIED JALAPENO *and* CHEDDAR BOLOGNA *or* SMOKED CHICKEN \$5 each

**CAESAR SALAD**

HALF: \$5 FULL: \$8

**CHEF'S SPECIAL SALAD**

HALF: \$5 FULL: \$8

## SANDWICHES *with one side*

**PULLED PORK**

COLESLAW, HOUSE PICKLES \$9

**BRISKET**

BURNT END MAYO, TOBACCO ONIONS \$10

**SMOKED TROUTDALE TROUT**

SMOKED TOMATO MAYO, ONION CONFIT \$10

**FALAFEL BURGER**

LOCAL SPROUTS, RED PEPPER JAM \$9

**PULLED CHICKEN**

PIMENTO CHEDDAR, STREET CORN RELISH \$9

**BLT**

BACON, SMOKED TOMATO, LETTUCE,  
SMOKED PAPRIKA AIOLI \$8

**FRIED JALAPENO *and* CHEDDAR BOLOGNA**

CHOW CHOW AND GRAIN MUSTARD \$9

**S+S DOUBLE BACON CHEESEBURGER** \$9

## PLATES *with two sides & popover*

**FRIED JALAPENO *and* CHEDDAR BOLOGNA** \$10

**PULLED PORK** \$12

**BRISKET** \$14

**PULLED CHICKEN** \$11

**ST. LOUIS CUT RIBS** 1/2 RACK \$14 FULL \$23

**BESTIE COMBO** 2 FOR \$14 • 3 FOR \$18 • 4 FOR \$22

## DESSERT

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

**ICE CREAM:**

DAILY SELECTION \$4

A LA MODE \$2

## SIDES

**GARLIC *and* HERB FRIES** \$4

**PIT BEANS *with* SMOKED BACON** \$4

**SWEET PEPPER POTATO SALAD** \$3

**COLESLAW** \$3

**WHITE CHEDDAR CRACKER MAC** \$5

**GREEN BEAN *and* TOMATO SALAD** \$3

**BBQ SWEET POTATO CHIPS** \$3

**CREAMED CORN** \$4

**BRISKET CHILI** \$4



*for here or catering to go.*

**PULLED PORK** \$13/lb. **CHICKEN** \$12/lb. **BRISKET** \$17/lb. **RIBS** \$20/slab  
*Sauces...* MY SWEET BESTIE • HOTANGY • WHITE BBQ • MUSTAROLINA

*Sides..* CUP \$6 • PINT \$10 • QUART \$14