

SALT + SMOKE



CHEF: Haley Riley PITMASTER: Jon Dreja

APPETIZERS

FRIED HOUSE PICKLES
with FLAXSEED MAYO \$5

HUSH PUPPIES & 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, JALAPENO + 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 CHEDDAR BALOGNA \$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