



**WE CATER!**

view our menu  
& learn more



## STARTERS

**The Smoke Shop BBQ's Famous Wings ..... 12**  
*(6 wings) agave & pit spices*

**The Smoke Shop BBQ's Hot Wings ..... 12**  
*(6 wings) fermented habanero, brown butter*

**Buffalo Fried Ribs ..... 11**  
*(3 ribs) with blue cheese & pickled celery*

**Cheddar Jalapeño Links ..... 9**  
*with pimento cheese & crackers*

**BBQ Peanuts ..... 6**  
*pit spices & chipotle - a perfect bar snack*

**Nashville Hot Chicken Sliders ..... 8.5**  
*(2 sliders) available spicy or hot as cluck (very hot), one style per order - topped with mayo, pickles & coleslaw on a Martin's potato roll*

**Mac & Cheese Bites ..... 12.5**  
*(4 pieces) house-cured bacon & kale*

**BBQ Fries ..... 11.5**  
*cheese sauce, pit beans, pickled jalapeños, pit spices*  
*add meat: pulled pork +3.5, burnt ends +6.5, both +7.5*

**The Wedge ..... 8.5**  
*house-made dill ranch, house-cured bacon, marinated cherry tomatoes, everything spice*

## WEEKLY SPECIALS

Friday & Saturday  
**Big Beef Rib ..... 41**  
*includes two sides*

Sunday & Monday  
**Baby Back Ribs ..... 36**  
*includes two sides*

## BBQ PLATES

-- all plates include 2 sides --

**1st Place Ribs ..... 1/2 slab 24.5, full 36.5**  
**Texas-Style Brisket ..... 26**  
**Pulled Pork ..... 18.5**  
**Burnt Ends ..... 27**  
**Cheddar Jalapeño Links ..... 17.5**  
**Pulled BBQ Chicken ..... 19**  
**Smoked Turkey Breast ..... 20**  
**The Wings ..... 24**  
*(nine wings)*

*We buy only the very best quality meats, and due to a dramatic escalation in pricing, we unfortunately have had to temporarily raise prices on certain menu items. We apologize and hope for a speedy return to regular pricing.*

## COMBOS

choose from any of the meats under BBQ Plates

**\*\*\*PIT CREW\*\*\***  
*your choice of two meats & two sides*  
**27.5**

**\*\*\*PIT BOSS\*\*\***  
*your choice of three meats & three sides*  
**29**

## PITMASTER

**\*\*\*\*\***  
*A family-style selection of our BBQ meats & sides.*  
**39.5 per person (minimum of 2 people)**

## ADD-ONS

Lone Bone ..... 4  
1/4lb Brisket ..... 8  
1/4lb Burnt Ends ..... 9.5  
1/4lb Pulled Pork ..... 7.5  
1/4lb Pulled Chicken ..... 7.5  
1 Cheddar Jalapeño Link ..... 7.5  
3 Wings ..... 7  
1/4lb Smoked Turkey Breast ..... 8

## SANDWICHES

-- all sandwiches include 1 side --

**Fried Chicken ..... 13.5**  
*crispy chicken thigh, pimento cheese, ranch, lettuce, tomato, onion*

**Ultimate Fried Fish ..... 13**  
*haddock, tartar sauce, B&B pickles, lettuce*

**House-Smoked Turkey & Stuffing Sandwich ..... 14.5**  
*cranberry mayo, cornbread stuffing, pepper jack & a side of gravy for dipping*

**Gardein Sandwich ..... 10.5**  
*crispy chick'n patty, lettuce, tomato, onion, pimento cheese, Nashville aioli*

**Pulled Pork ..... 13.5**

**Burnt Ends ..... 15**

**BBQ Pulled Chicken ..... 13.5**

**Texas- Style Brisket ..... 16**

**Cheddar Jalapeño Links ..... 11.5**  
*pimento cheese*

## SIDES 4.5 SM/7.5 LG

**The Cornbread ... \$3 per piece** **Zucchini Salad**  
*toasted almonds, fresh herbs, parmesan & lemon vinaigrette*

**Sweet & Spicy Coleslaw**  
*minced cabbage, secret dressing*

**Pimento Mac & Cheese**  
*cornbread crumbles*

**Pit Beans**  
*slow-smoked with brisket*

**Half Sour Spears**

**Sweet Potato Mash**  
*Hollis Hills Farm maple syrup*

**Gram's B&B Pickles**

**Texas Toast ... 4.5**  
*frank's garlic butter*

**Brussels Sprouts**  
*with onion jam & lemon vinaigrette*

**Crinkle-Cut Fries**  
*tossed in pit spices*

## BASKETS & BOWLS

**Fried Chicken Basket ..... 18.5**  
*crispy boneless chicken thighs, fermented honey hot sauce - includes two sides*

**Fried Haddock Basket ..... 19.5**  
*crispy haddock & tartar sauce - includes two sides*

**BBQ Bowl ..... 13**  
*kale, green leaf, cucumbers, tomatoes, carrots, olives, almonds, parmesan, white beans, crispy shallots & brown rice with your choice of:*  
**simple vinaigrette, green goddess**  
**or buttermilk dill ranch**  
*add pulled chicken or pork +3*  
*add brisket, burnt ends or turkey +7*

**Gardein Hot Bowl ..... 17.5**  
*kale, tomatoes, carrots, olives, jalapeños, white beans, red onion & brown rice sautéed with lemon vinaigrette, topped with a vegan chick'n patty and drizzled with a smoky vegan BBQ sauce*

## DESSERTS

**Seasonal Butter Cake ... 6**

**Seasonal Butter Cake Crack ... 7**

**Mississippi Mud Pie ... 8**  
*topped with chocolate cookie crumbles & candied pecans*

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

We are implementing a 3% Kitchen Appreciation Fee on all transactions. This allows our kitchen staff to share in the success of the restaurant and be compensated for the significant work they do in providing the very best BBQ for our guests. This fee does not represent a tip, gratuity or service charge for our front of house staff, which includes servers, runners, bussers and bartenders. This is completely voluntary; please ask for a manager regarding any questions or to have it removed.

## The Smoke Shop BBQ's Signature Old Fashioned

brisket-infused\* bourbon stirred with smoked sugar & bitters, served in an oak-smoked glass

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\*made with actual brisket  
substitute another whiskey for list price +3

## PICK-A-WHISKEY OLD FASHIONED

choose a style below...  
try it with any of our private barrels  
or pick a whiskey from our list +3

### The Classic

pre-prohibition style...  
the "old fashioned" cocktail consists of four basic components... spirit, sugar, bitters & water (ice); topped with lemon peel

### The Mad Man

popularized in the mid-20th century, this style of old fashioned calls for the addition of muddled cherry & an orange slice; served over cracked ice

### The New-Age Old Fashioned

your choice of whiskey with cherry liqueur, dry curacao, bitters & a dash of sugar; topped with orange peel

## BEER & CIDER

### Draft...

Notch Session Pils, Czech Style Pilsner (MA)  
Founders Porter (MI)  
Castle Island "White", White Ale (MA)

### PINT | PITCHER

4.0%	8   30	Shipyard "Pumpkinhead", Pumpkin Ale (ME)	4.5%	8   30
6.5%	8   30	Fiddlehead, IPA (VT)	6.2%	8   30
5.5%	8   30			

### Bottled & Canned...

#### Crisp & Crushable...

The Silver Bullet... aka Coors Light  
Jack's Abby "Post Shift", Pilsner (MA)  
Lone Star, Lager (TX)  
Miller "High Life", Lager (WI)  
Modelo "Especial", Lager (MEX)  
Shiner Bock (TX)  
Toppling Goliath "Pseudo Sue", Pale Ale (IA)  
Zero Gravity "Green State", Lager (VT)

#### Hop-Forward...

Castle Island "Hi-Def", DIPa (MA)  
Greater Good "Greylock", DIPa (MA)  
Harpoon IPA (MA)  
Notch "Raw Power", Session IPA (MA)  
Night Shift "Santilli", IPA (MA)  
Founder's "All Day IPA", Session IPA (MI)

#### Wheats and Belgians...

4.2%	16oz	5.5	21st Amend. "Hell or High Watermelon", Wheat (CA)	4.9%	12oz	7
4.7%	16oz	7	Boulevard "Tank 7", Farmhouse Ale (MO)	8.5%	12oz	10

#### Sour...

4.0%	12oz	5.5	Anderson Valley "Briney Melon", Gose (CA)	4.2%	12oz	8
4.4%	12oz	5.5	Night Shift Picnic Weisse, Sour Ale (MA)	5.3%	16oz	12
4.4%	12oz	6	Night Shift Orchard Weisse, Sour Ale (MA)	5.6%	16oz	12

#### Darker & Malty...

4.8%	16oz	10	The Shed "Mountain Ale", Brown Ale (VT)	7.4%	12oz	6
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#### Cider & GF...

8.4%	16oz	10	Artifact "Wolf at the Door", Craft Cider (MA)	6.0%	16oz	11
12.0%	16oz	12	Far from the Tree "MACachusetts", Cider (MA)	6.9%	16oz	10
6.0%	16oz	7	Glutenberg, GF Pale Ale (CAN)	5.5%	16oz	9

#### Non-Alcoholic...

4.0%	12oz	6	Athletic Brewing "Upside Dawn", Golden Ale (CT)	0.5%	12oz	5.5
6.0%	16oz	9				
4.7%	12oz	6				

## REFRESHMENTS 3.5

### Fountain Sodas

cola, diet cola, orange soda, root beer,  
lemon-lime soda or ginger ale

### Bottled Sodas

coke, diet coke, sprite, root beer or fanta

### Peach Sweet Tea

### Unsweetened Iced Tea

### Lemon-Limeade

### Half & Half

### Bottled Water - 2.5

## SPECIALTY COCKTAILS

\$13 each

### Baltimore Buck

Sagamore Spirit Smoke Shop Rye with  
spiced apple syrup & lemon

### Ride or Chai

a Maker's Mark Smoke Shop Select sour with  
chai, orange, cinnamon & egg white

### Clara Bow

a pomegranate whiskey punch made with our  
Savage & Cooke private blend, lemon & mint

### Violet's Dagger

a floral twist on a bee's knees with Prairie  
gin, elderflower & a cava float

### Hasta Manzana

a smoky fall margarita with apple & a  
cinnamon sugar rim

### Backyard Luau

a Flor de Caña dark rum tiki cocktail with  
pineapple, spice notes & a strong finish

### Cherry Valance

a twist on a julep made with Vida mezcal,  
cherry, fernet & mint

### Johnny D

Wheatley vodka, peach sweet tea  
& lemon-limeade

## PRIVATE WHISKEY BARRELS

collaborations available exclusively at the Smoke Shop

### Maker's Mark Smoke Shop Select Bourbon

created by adding 10 custom wood finishing staves to each barrel - 15

### Sagamore Spirit Smoke Shop x Gordon's Rye

a single barrel rye privately selected at the Sagamore distillery - 14

### Savage & Cooke Second Glance Consumer Blend

a unique blend of wine cask-finished whiskeys picked by our very own guests - 14

### Knob Creek x the Smoke Shop BBQ Private Barrel

a single barrel bourbon selected by our team in June 2021 - 14

## WINE by the glass

### Bubbles

CastelForte, Prosecco (IT)	9
Scarpetto "Frico", Lambrusco (IT)	10

### White

Archer Roose, Sauv. Blanc (CHI)	12
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### Rosé

Archer Roose, Rosé (FR)	12
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### Red

Underwood, Pinot Noir (OR)	12
Archer Roose, Malbec (ARG)	12