



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

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
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

Sweet & Spicy Coleslaw
minced cabbage, secret dressing

Pimento Mac & Cheese
cornbread crumbles

Pit Beans
slow-smoked with brisket

Zucchini Salad
toasted almonds, fresh herbs, parmesan & lemon vinaigrette

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 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 oreos & 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

11

*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...

Jack's Abby "Post Shift Pils", Pilsner (MA)
Castle Island "White", White Ale (MA)
Sam Adams, Rotating Seasonal (MA)
UFO Rotating Seasonal, Hefeweizen (MA)

PINT | PITCHER

4.7%	7 26	Shiner Bock (TX)	4.5%	9 34
5.5%	8 30	Fiddlehead, IPA (VT)	6.2%	10 48
4.4%	9 44	Cambridge Brewing Co., Amber Ale (MA)	4.9%	8 30
5.1%	8 30	Harpoon "Boston Irish Stout", Nitro (MA)	4.3%	8 30

Bottled & Canned...

Crisp & Crushable...

The Silver Bullet... aka Coors Light
Red Stripe, Lager (JAM)
Lone Star, Lager (TX)
Night Shift "Lime Lite", Lime Lager (MA)
Devil's Purse "Hardline", Kolsch (MA)

Hop-Forward...

Aeronaut "Double Hop Hop", DIPA (MA)
Mighty Squirrel "Cloud Candy", IPA (MA)
3 Floyds "Gumballhead", Pale Wheat (IN)
Sweet Water "420 Strain: G13", IPA (GA)
Mikkeller "Burst", West Coast IPA (CA)
Harpoon IPA (MA)

Belgian Style...

Boulevard "Tank 7", Farmhouse Ale (MO)

Sour...

Ommegang "ApriPêche", Sour Ale (NY) 6.3% 12oz 9
New Belgium "Dominga", Mimosa Sour (CO) 6.0% 12oz 9

Dark & Malty...

The Shed "Mountain Ale", Brown Ale (VT) 7.4% 12oz 6
Boulevard, Whiskey Barrel Stout (MO) 11.8% 16oz 11

Cider & GF...

Glutenberg, GF Pale Ale (CAN) 5.5% 16oz. 10
Daura Damm, GF Lager (SP) 5.4% 12oz 8
Far from the Tree "MACachusetts", Cider (MA) 6.9% 16oz. 10
Carlson's "Shapley's Gala", Semi-Sweet Cider (MA) 4.5% 16oz 8
High Noon, Watermelon Vodka & Soda 5.0% 12oz 8
Truly, Mixed Berry Hard Seltzer 5.0% 16oz 9

Non-Alcoholic...

Athletic Brewing "Run Wild", IPA (CT) 0.5% 12oz 6
Buckler, Lager (NLD) 0.5% 12oz 5

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, fanta or topo chico

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/bottle

Bubbles

Le Grand Courtâge, Blanc de Blancs Brut (FR) 11
Le Grand Courtâge, Brut Rose (FR) 11
Scarpetto "Frico", Lambrusco (IT) 10

White

Beyond, Sauvignon Blanc (ZA) 9 | 36
Tormaresca, Chardonnay (IT) 9 | 36
Lagaria, Pinot Grigio (IT) 9 | 36

Rosé

Minimalista, Rosé Blend (ARG) 8 | 32

Red

Mio de M.O., Tinto de Toro (SP) 9 | 36
Pavette, Pinot Noir (CA) 10 | 40
Dough, Cabernet Sauvignon (CA) 10 | 40