



AWARDED BOSTON MAGAZINE'S
BEST OF BOSTON 2022
 BEST BARBECUE

WE CATER!

view our menu & learn more



4X WINNER

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

Sticky Fried Ribs 11
(3 ribs) Szechuan sauce, toasted sesame seeds, jasmine rice salad

Hot Link 9.5
with pimento cheese & crackers

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

Nashville Hot Chicken Sliders 9
(2 sliders) available spicy or hot as cluck (very hot), one style per order - topped with mayo, pickles & coleslaw on a potato roll

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

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

The Wedge 7.75
house-made dill ranch, house-cured bacon, marinated cherry tomatoes, everything spice

MONTHLY SPECIALS

New & exciting specials every month!

Ask your server for our current offerings.

WEEKLY SPECIALS

Friday & Saturday
Big Beef Rib 41.5
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 24.75, full 36.75
Texas-Style Brisket 26.25
Pulled Pork 18.75
Pork Belly Burnt Ends 26.5
Burnt Ends 27.25
Hot Links 18.75
Pulled BBQ Chicken 19.25
Smoked Turkey Breast 20.25
The Wings 24
(nine wings)

COMBOS

choose from any of the meats under BBQ Plates

PIT CREW

your choice of two meats & two sides
27.75

PIT BOSS

your choice of three meats & three sides
29.25

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 Pork Belly Burnt Ends 9
 1/4lb Pulled Chicken 7.5
 1 Hot Link 7.5
 3 Wings 7
 1/4lb Smoked Turkey Breast 8

SANDWICHES

-- all sandwiches include 1 side --

Fried Chicken 14
crispy chicken thigh, pimento cheese, ranch, lettuce, tomato, onion

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

House-Smoked Turkey & Stuffing 14.5
smoked turkey, cranberry mayo, cornbread stuffing, pepper jack, & a side of That gravy for dipping

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

Pulled Pork 13.5

Pork Belly Burnt Ends 14.5

Burnt Ends 15

Pulled BBQ Chicken 13.5

Texas- Style Brisket 16

Hot Links 11.75
pimento cheese

SIDES 4.5 SM/7.5 LG

The Cornbread ... \$3.5 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-cooked with brisket

Half Sour Spears

Sweet Potato Mash
Hollis Hills Farm maple syrup

Gram's B&B Pickles

Texas Toast
Frank's garlic butter

Brussels Sprouts
with onion jam & lemon vinaigrette

Crinkle-Cut Fries
tossed in pit spices

BASKETS & BOWLS

Fried Chicken Basket 19.25
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 14
kale, green leaf, zucchini, 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, pork belly burnt ends, hot link, 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 & drizzled with a smoky vegan BBQ sauce

DESSERTS

Seasonal Butter Cake ... 6

Seasonal Butter Cake "the Crack" ... 7

Caramelized Banana Pudding ... 8

Parties of 8 or more will have an 18% gratuity automatically applied to their bill.

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.