

STARTERS

The Smoke Shop BBQ's Famous Wings 11 (6 wings) agave & pit spices

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Andy Husbands

The Smoke Shop BBQ's Hot Wings 11 (6 wings) fermented habanero, brown butter

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

Cheddar-Jalapeño Link 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 PLATES

-- all plates include 2 sides --

Ist Place Ribs 1/2 slab 24.75, full 36.75 Texas-Style Brisket 26.25 Pulled Pork 18.75 Pork Belly Burnt Ends26.5 Burnt Ends 27.25 Cheddar-Jalapeño Links 18.75 Pulled BBQ Chicken 19.25 Smoked Turkey Breast 20.25 The Wings 23 (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)

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 BLT 14.5 sliced turkey, house-cured bacon, lettuce, tomato, red onion, pepperjack cheese, with dijonnaise & green goddess dressing on Texas toast

Crispy Plant-Based Chicken VFC ψ 10 *lettuce, tomato, onion, pimento cheese, Nashville aioli*

Pulled Pork 13.5

Pork Belly Burnt Ends 14.5



AWARDED BOSTON MAGAZINE'S

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

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

WE CATER!

view our menu & learn more



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

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 Chicken7.5 1 Cheddar-Jalapeño Link 7 3 Wings 5 1/4lb Smoked Turkey Breast 8

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 dressing:

simple vinaigrette, green goddess,

buttermilk dill ranch, or bleu cheese add pulled chicken or pork +3 add brisket, burnt ends, pork belly burnt ends, hot link, turkey +7

Burnt Ends 15

Pulled BBQ Chicken 13.5

Texas- Style Brisket 16

Cheddar-Jalapeño Links 11.75 pimento cheese

SIDES 4.5 SM/7.5 LG

The Cornbread ... \$3.5 per piece

Sweet & Spicy Coleslaw minced cabbage, secret dressing

Pimento Mac & Cheese cornbread crumbles

Pit Beans slow-cooked with brisket **Zucchini Salad** toasted almonds, fresh herbs, parmesan & lemon vinaigrette

Half Sour Spears

Vidalia Onion Mashed Potato with smoked brisket fat

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

Crispy Plant-Based Chicken Hot Bowl VFC 17.5

kale, tomatoes, carrots, olives, jalapeños, white beans, red onion & brown rice sautéed with lemon vinaigrette, topped with 2 plant-based chicken patties & drizzled with a smoky vegan BBQ sauce

DESSERTS

Gooey Butter Cake ... 6 rich pound cake with a baked-on cream cheese topping

Gooey Butter Cake "the Crack" ... 7 caramelized edges of the Gooey Butter Cake

Mississippi Mud Mousse ... 8 chocolate mousse, crushed Oreos, candied pecans

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.