



AWARDED BOSTON MAGAZINE'S
BEST OF BOSTON 2022
 BEST BARBECUE
 4X WINNER

WE CATER!

view our menu & learn more



STARTERS

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

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

Sticky Fried Pork 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 9.5
(4 pieces) house-cured bacon & kale

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 10
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

BBQ Meatballs 8
(3 meatballs) smoked beef & pork meatballs, sweet tomato jam, fried basil leaves

WEEKLY SPECIALS

Friday & Saturday
Big Beef Rib 41.5
includes two sides

Sunday & Monday
Baby Back Pork Ribs Full Slab 36
includes two sides

BBQ PLATES

-- all plates include 2 sides --

1st Place St. Louis Pork 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

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)

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 Cheddar-Jalapeño Link 7

3 Wings 5

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

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

Pulled Pork 13.5

Pork Belly Burnt Ends 14.5

Burnt Ends 14.75

Pulled BBQ Chicken 13

Texas-Style Brisket 16

Cheddar-Jalapeño Links 11.75
pimento cheese

SIDES 4.5 SM/7.5 LG

The Cornbread ... \$3.5 per piece **Cucumber Salad**
pickled red onions, dill

Sweet & Spicy Coleslaw
minced cabbage, secret dressing **Half Sour Spears**

Pimento Mac & Cheese
cornbread crumbles **Two Potato Salad**
fresh herbs, apple cider, mayo

Pit Beans
slow-cooked with brisket **Gram's B&B Pickles**

Texas Toast
 Frank's garlic butter

Bacon Collards
 blackstrap molasses

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, cucumber, 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

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

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

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