

Yes, you should start here.



Want to try the favorites?  
Look for the pig flame.

## STARTERS

- Brisket & Cheddar Crispy Spring Rolls** .....10.75  
BBQ-ranch dipping sauce
- Famous Wings** .....12
- Hot Wings**.....12
- Buffalo Fried Ribs** .....13  
Blue cheese crema, pickled celery
- Mac & Cheese Bites** .....11.5  
Smoked pork belly, ranch dipping sauce
- BBQ Fries** (\*add some meats).....11.5  
Cheese sauce, beans, pickled jalapeño
- BBQ Peanuts** .....5.5
- Loaded Mac** .....13.5  
Brisket, pit beans, BBQ sauce
- Cheddar Jalapeño Link** - .....11  
Pimento cheese, crackers, sausage

## SALADS

It's okay to eat a salad here.  
They are **THAT** good.

- Wedge** ..... 10
- Smoked Turkey Caesar**.....13.5  
Parmesan, cornbread croutons
- Chopped Salad**.....13.5  
Smoked chicken, veggies,  
honey apple cider vinaigrette
- Simple Greens**..... 9

*Dressings*

Caesar, Honey Apple Cider, White Balsamic  
Lemon, Green Goddess, Blue Cheese, Red Wine.

**\*ADD SOME MEATS:**

Choose a meat from the **ADD ONS** below  
to top off any starter or salad.

## BBQ PLATTERS

Served with a piece of Cornbread and 2 Sides

- |  |   |                                     |
|--|---|-------------------------------------|
| <b>Pulled Pork</b> ..... 22            | <b>Smoked Turkey</b> .....24                                | <b>Wings (10 wings)</b> ..... 26    |
| <b>Pulled Chicken</b> ..... 22         | <b>St Louis Pork Ribs ½ slab / full slab</b> .... 27 / 39.5 | <b>Brisket</b> ..... 29             |
| <b>Cheddar Jalapeño Links</b> ..... 21 | <b>Burnt Ends</b> .....29                                   | <b>Shiitake Burnt Ends</b> ..... 21 |

## COMBOS

- |   |   |   |
|---|---|---|
| <b>PIT CREW</b> ..... 30.5<br>2 meats, 2 sides and a piece of cornbread<br>*add \$1 for brisket or burnt ends | <b>PIT BOSS</b> ..... 33.5<br>3 meats, 3 sides and a piece of cornbread<br>*add \$1 for brisket or burnt ends | <b>PIT MASTER</b> .....43 per person<br>Minimum of 2 people; all the BBQ meats & sides<br>*shiitake burnt ends not included |
|---|---|---|

## HONEST MEATS. SLOW SMOKED. COOKED WITH CARE.

### BEEF:

Certified Angus Beef® from DemKota Heritage Elite. Hand-selected for fine marbling, tenderness, and natural flavor.

### PORK:

JBS Premium Pork from open-pen, crate-free farms meeting Mass welfare standards. Naturally tender and marbled for buttery flavor.

**No shortcuts. Just better BBQ. Cuts from American farms that raise with care, smoked overnight on American oak, for a product that proves itself in every bite.**

### RIBS:

Prairie Fresh® Natural Pork. Duroc-influenced for balanced marbling and clean, rich taste. Raised for consistent quality and texture.



### CHICKEN & TURKEY:

All-natural, USA-raised, minimally processed, with full flavor and firm texture that reflect the care that goes into every bird.

## "YOUR CALL" SANDWICHES

Served with a piece of Cornbread and 1 Side

- Smoke Shop Classics** ..... 14.50  
Choice of: Jalapeño Cheddar Links, Pulled Chicken, or Pulled Pork
- Pit Favorites** ..... 15.50  
Choice of: Turkey BLT, Shiitake Burnt Ends, or Ultimate Fried Fish
- Pitmaster Select** ..... 16.50  
Choice of: Sliced Brisket, Burnt Ends, Fried Chicken, or Nashville Hot Fried Chicken

## "CHEF'S CALL" SANDWICHES

Served with a piece of Cornbread and 1 Side

- Smoked Turkey Mac Attack**.....15  
Sliced hot turkey, creamy mac & cheese, sweet victory sauce, and B&B pickles
- Julius Chicken Caesar** .....15  
Pulled chicken, caesar salad, caesar dressing, parmesan, toasted cornbread crumbs
- Dr. Franken Swine**..... 15  
Pulled pork, cheddar-jalapeño link, slaw, on a roll

GLUTEN FREE BUN +1

## BASKETS

Served with 2 Sides

- Fried Chicken Basket** ..... 25
- Fried Haddock Basket** ..... 23

## WEEKLY SPECIALS

Served with a piece of Cornbread and 2 Sides

### FRIDAY & SATURDAY

**Big Beef Rib**  
49

### SUNDAY

**Baby Back Ribs**  
**Full Slab**  
41

## SIDES

- |                                   |                              |
|-----------------------------------|------------------------------|
| Single Portion ..... 5            | Make it a Double ..... 9     |
| <b>The Cornbread (2 pieces)</b>   | <b>Crinkle-Cut Fries</b>     |
| <b>Gram's B&amp;B Pickles</b>     | <b>Pit Beans</b>             |
| <b>Half Sour Pickles</b>          | <b>Texas Toast</b>           |
| <b>Sweet &amp; Spicy Coleslaw</b> | <b>Bacony Collard Greens</b> |
| <b>Mac &amp; Cheese</b>           | <b>Zucchini Salad</b>        |
| <b>Two Potato Salad</b>           | <b>Side Salad</b>            |

## ADD ONS

- Lone Bone** ..... 4
- ¼ lb **Brisket** ..... 9
- ¼ lb **Burnt Ends** ..... 9.75
- ¼ lb **Pulled Pork** ..... 8
- ¼ lb **Pulled Chicken** ..... 7.5
- Cheddar Jalapeño Link**..... 7.5
- 3 Wings** ..... 7
- ¼ lb **Turkey Breast** ..... 8.5
- ¼ lb **Shiitake Burnt Ends** ..... 7.5

## DESSERTS

- Each Dessert ..... 6.95
- Seasonal Goopy Butter Cake - Signature Dessert**
- Caramelized Banana Pudding**
- S'Layer Bar**
- Seasonal Goopy Butter Cake "The Crack"**

### WE CATER

Let us cater your next event in your home or office. Check out our menu online or contact our catering team  
catering@thesmokeshopbbq.com



Parties of 8+: 18% gratuity will automatically be applied to the 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 foodborne illness.