

The
BARN-B-QUE
SMOKEHOUSE

STARTERS

Wings

6 Wings \$7, 12 Wings \$13 24 Wings \$22

Juicy, jumbo wings seasoned with our house rub and slowly smoked. Served with Blue Cheese or Ranch Dressing.

Blue Cheesy Tots \$7

Tater-tots smothered in our house made blue cheese dressing, bacon pieces and sprinkled with blue cheese crumbles and chives.

Loaded Fries \$5

Homemade fresh fries topped with queso and bacon pieces.

Quesadillas

Pork & Chicken \$8

Brisket \$10

Chicken, Pork or Brisket in a Soft flour tortilla folded over with melted mozzarella, sautéed onions and peppers.

Hog Trough Nachos \$10

Pork Rinds topped with our camp beans, pulled pork or chicken, queso cheese, sour cream and drizzled with our house sweet sauce.

Cornbread Muffin \$2

Made from scratch with a hint of jalapeno.

Fried Okra \$8

A southern favorite, lightly breaded and fried.

Pork Rinds \$4

Fried to order

BARN-B-QUE SANDWICHES

5 oz or 8 oz, served with one side dish

Pulled Pork \$9/11

Brisket \$11/13

Turkey \$9/11

Pulled Chicken \$9/11

Sloppy Joe \$9

Pulled pork, rib meat, crushed pineapple and green peppers in our house sweet bbq sauce.

SPECIALTY SANDWICHES

Served with one side

Brisket Cheesesteak \$13

Philly style with sautéed onions, peppers and melted provolone cheese.

Carolina \$11

Pulled pork topped with our pork glaze and picnic cole slaw.

Brisket Dip \$12

Caramelized onions, provolone cheese. Served on a hoagie with au jus.

Turkey Club \$11

Smoked bacon, lettuce and tomato on 9 grain whole wheat bread.

The Barn Burner \$12

Brisket, Jalapeno Cheddar Sausage, our horseradish and sweet BBQ sauces.

Burnt Ends (while they last) \$13

Brisket tips marinated in a blend of house sauces and spices, double rubbed and double smoked.

BARN-B-QUE SALAD \$10

Fresh mixed greens served with grape tomatoes, cheddar cheese, and croutons. Your choice of pork, brisket, turkey, or pulled chicken. Choice of dressings: Bar-B-Q Ranch, Blue Cheese or Honey Citrus Vinaigrette.

TACOS

Served with one side.

Pulled Pork \$10

3 flour tortillas with pulled pork, pico de gallo, shredded cheddar and fresh lime wedges

Brisket \$12

3 flour tortillas, brisket, salsa verde, cilantro, green onions, shredded cheddar and fresh lime wedges.

Pulled Chicken \$10

3 flour tortillas with pulled pork, pico de gallo, shredded cheddar and fresh lime wedges

BURGERS

A blend of beef chuck and brisket, hand-pattied and griddle-seared. Seasoned with sea salt, pepper and house rub and served on a toasted bun. Served with one side

Single \$8

Double \$10

Heart Attack \$11

Double burger topped with pulled pork and queso cheese sauce.

Brisket \$12

Single burger topped with brisket, sliced provolone and our house sweet BBQ sauce.

BBQ DINNERS

Served with one side and a corn bread muffin

One Meat Dinner \$14

Choose from: pork, turkey, brisket, sausage or half chicken.

Two Meat Dinner \$16

Choose from: 4 ribs, pork, brisket, turkey, sausage or ¼ chicken.

Three Meat Dinner \$19

Choose from: 4 ribs, pork, brisket, turkey, sausage or ¼ chicken.

Ribs and Burnt Ends (when available) \$18.00

4 ribs and burnt ends

Burnt Ends Dinner (when available) \$16

RIBS AND CHICKEN DINNERS

Our baby back ribs are marinated then slow smoked to competition standards: nice bite and easily separated from the bone.

Served with one side and a corn bread muffin

Slab Dinner \$26

Half Slab Dinner \$16.50

4 Rib Dinner \$10

Half Smoked Chicken Dinner \$14

Half & Half \$26

Perfect combination! Half smoked chicken and half slab of ribs.

FAMILY MEALS
(No substitutions)

The Barnyard (feeds 2) \$24

4 RIBS, a jalapeno cheddar sausage, brisket, pulled pork, turkey and 2 sides.

The Hog Trough (Feeds 3) \$36

1 lb pork, 1 slab ribs and 3 sides

The Feedbag (Feeds 4) \$48

8 oz brisket, 8 oz turkey, half slab ribs, half chicken and 4 sides.

KIDS MEALS

Served with a side dish

Grilled Cheese \$5

Brisket Slider \$7

Pork Slider \$6

Chicken Tenders \$5

Mac & Cheese \$5

Turkey Slider \$6

SIDE DISHES \$3

Fresh Fries

Fresh cut and fried to order

Grandma Jaynes Camp Beans

5 bean varieties, house sweet bbq sauce, brown sugar and chunky tomatoes in Grandma Jayne's award-winning recipe.

Chunky Apple Sauce

Sweet applesauce with chunks of apple.

Picnic Cole Slaw

Finely chopped cabbage and carrots in a slightly sweet, light dressing.

Southern Style Green Beans

Traditional southern-style green beans with bacon.

Loaded Potato Salad

Red potatoes, green onions, shredded cheddar, bacon, sour cream and ranch dressing.

HOMEMADE DESSERTS

Grandma Jayne makes all of our desserts from scratch, no cake mix and never canned icing...

Desserts change weekly so ask your server what's available today!!

SOFT DRINKS

Coca-Cola products, sweet and unsweetened tea, root beer, orange, lemon lime bottled soda.

(Free refills on Coca-Cola products and tea)

BEER

Bud, Bud Light, Bud Select, Busch Light, Mich Ultra, Miller Lite, Coors Light, Sam Adams, Deschutes Mirror Pond Pale

Ale, Blvd Wheat, Blvd Tank 7, Logboat Snapper IPA,

Corona Premier, Blue Moon

LIQUOR

Well Liquor, Jack Daniels, Woodford's Reserve, Capt. Morgan, Bacardi, Tito's, Grey Goose, Blanton's Original Single Barrel, Weller's Special Reserve

(Please ask, if you don't see something you like)

WINE

Merlot, Cabernet, Chardonnay, La Fiera Pinot Grigio

Carry Out and Bulk

Smoked Meat by The Pound

Pulled Pork \$16

Brisket \$18

Turkey \$16

Jalapeno Cheddar Sausage (4 sausages/lb) \$20

Full Rack Baby Back Ribs \$24

Half Rack Baby Back Ribs \$14

Half Chicken \$12

BULK SIDES

Quart (of any side feeds 6 to 8 people) \$11

Gallon (of any side feeds 25-30 people) \$30

EASY CARRY OUT COMBOS

(CARRY OUT ONLY AND NO SUBSTITUTIONS)

Combo #1 (feeds 4-6) \$60

2 full racks of ribs, 2 quarts any sides

Combo #2 (feeds 4-6) \$60

1 full rack of ribs, 1 pound any meat, 4 buns, 2 quarts any sides

Combo #3 (feeds 6-8) \$85

1 full rack of ribs, 2 pounds any meat, 8 buns, 2 quarts any sides

Combo #4 (feeds 6-8) \$66

2 pounds any meat, 8 buns, 2 quarts any sides

Combo #5 (feeds 4-6) \$82

2 full racks of ribs, 1 pound any meat, 4 buns, 2 quarts any sides

HOUSE BBQ SAUCES

House Sweet - a sweet slightly tangy sauce

Mustard Sauce - Carolina style vinegar-based sauce, excellent with pork, turkey or chicken.

Alabama White Sauce - our take on a mayonnaise, horseradish and vinegar sauce.

Tangy - Similar to our sweet sauce but slightly thinner and more vinegar.

Tennessee Hot - Sweet start with a little heat on the back end, but not too much.

The
BARN-B-QUE
SMOKEHOUSE

www.thebarnbque.com for carryout
or 573.693.9959