

The
BARN-B-QUE
SMOKEHOUSE

www.thebarnbque.com for carryout
or 573.693.9959

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.

4x4 \$10

Two Smokehouse favorites, 4 baby back ribs and 4 smoked jumbo wings

Cornbread Muffin \$3

Made from scratch with a hint of jalapeno.

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 \$7

Homemade fresh fries topped with queso and bacon pieces.

Quesadillas

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

Served with salsa and sour cream

Pork or Chicken \$8

Brisket \$10

Farm Nachos \$10

Camp beans, pulled pork or chicken, queso cheese and sour cream drizzled with our house sweet sauce. Served with tortilla chips.

Fried Okra \$6

A southern favorite, lightly breaded and fried.

Tater Tots \$4

Potato barrels, deep fried to a golden brown.

BARN-B-QUE SANDWICHES

5 oz or 8 oz, served with one side dish

Pulled Pork \$9/11

Brisket \$11/14

Turkey \$9/11

Sausage \$8

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 \$13

Caramelized onions, provolone cheese. Served with au jus.

The Barn Burner \$14

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

Burnt Ends (while they last) \$14

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

BARN-B-QUE SALAD \$6

Fresh mixed greens served with tomatoes, cheddar cheese, and red onion. Add pork, turkey, or pulled chicken for \$4.

Add brisket \$6

Choice of dressings: Bar-B-Q Ranch, Blue Cheese or Honey Citrus Vinaigrette.

TACOS

Served Pico de Gallo and sour cream and a side dish

Pulled Pork \$12

3 flour tortillas with pulled pork topped with Pico de Gallo, shredded cheese and fresh lime wedges

Brisket \$14

3 flour tortillas, brisket, salsa Verde, cilantro, grilled onions, shredded cheese and fresh lime wedges.

Pulled Chicken \$12

3 flour tortillas with pulled smoked chicken, Pico de Gallo, shredded cheese and fresh lime wedges.

BURGERS

A blend of beef chuck and brisket, 1/3 lb., and griddle-seared. Seasoned with salt, pepper and house rub, served on a toasted bun.

Served with one side

Single \$8

Double \$10

Heart Attack \$13

Double burger topped with pulled pork, bacon and queso cheese sauce.

Brisket \$13

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

BBQ DINNERS

Served with two side dishes.

Brisket Dinner \$16

8 oz brisket, 2 sides

One Meat Dinner \$14

Choose from: Pork, turkey, sausage or half chicken.

Two Meat Dinner \$16

Choose from: 4 ribs, pork, turkey, sausage (sub brisket for \$2 extra)

Three Meat Dinner \$18

Choose from: 4 ribs, pork, turkey, sausage (sub brisket for \$2 extra)

4 Rib Dinner \$11

4 bones, 2 sides

Burnt Ends Dinner (while they last) \$21

10 ounces of double smoked brisket points

Full Slab Dinner \$26

Half Slab Dinner \$16

The Barnyard (feeds 2) \$29

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

KIDS MEALS

Served with a side dish

Chicken Tenders \$5

Brisket Slider \$9

Pork Slider \$7

Mac & Cheese \$5

Turkey Slider \$7

SIDE DISHES \$3

Fresh Fries

Fresh cut and fried to order
Add loaded \$2

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.

Grandma Jayne's Old-Fashioned Mustard Potato Salad

Red potatoes, onions, sweet pickle relish, diced celery, mayo and just a touch of mustard.

Fried Okra

A southern favorite, lightly breaded and fried.

Tater Tots

Potato barrels, deep fried to a golden brown.
Add loaded \$2

Mac -N-Cheese

Macaroni and creamy queso cheese

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!!

Now serving Ice Cream Factory Ice Cream
Ask your server about flavors!

SOFT DRINKS

Coca-Cola products

Fresh brewed sweet and unsweetened tea,

Jones Soda: Root Beer, Orange and Cream, Grape and Cream
(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, Angry Orchard, Shiner Bock
Corona Premier, Blue Moon, Sudwerk Backyard Hero

LIQUOR

Well Liquor, Jack Daniels, Woodford's Reserve, Capt. Morgan, Bacardi, Tito's, Grey Goose, Blanton's, Crown Royal, Patron Silver, Buffalo Trace, Tanqueray, JW Red, Seagrams 7
(Please ask, if you don't see something you like)

WINE

Merlot, Cabernet, Chardonnay, Pinot Grigio

MEAT ONLY

Smoked Meat by The Pound

Pulled Pork \$16

Brisket \$19

Turkey \$16

Jalapeno Cheddar Sausage (4 sausages/lb) \$16

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)

"Any meat" choices are whole pound only.

Combo #1 (feeds 4-6) \$65

2 full racks of ribs, 2 quarts any sides

Combo #2 (feeds 4-6) \$62

1 full rack of ribs, 1 pound pork or turkey or sausage 4 buns,
2 quarts any sides

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

1 full rack of ribs, 2 pounds of pork or turkey or sausage, 8 buns,
2 quarts any sides

Combo #4 (feeds 6-8) \$60

2 pounds of pork, turkey or sausage, 8 buns, 2 quarts any sides

Combo #5 (feeds 4-6) \$85

2 full racks of ribs, 1 pound of pork or turkey or sausage, 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 logo features the word "The" in a cursive script above "BARN-B-QUE" in a large, bold, serif font, with "SMOKEHOUSE" in a smaller, bold, serif font below it, all underlined.

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The Barn was originally built in Oak Harbor Ohio during the early 1850s. Oak Harbor got its name due to the importance of the nearby Portage River and the large stands of virgin White Oak abundant in the area. Oak Harbor had, by 1850, become a community of thirty-eight dwellings with one hundred eighty-seven people. When I look at the barn I like to think of the community at that point in time, wondering how many of those people contributed to building and erecting the barn.

I wish I knew the story of the barn until recent times but I'm afraid it's lost to history... The Barn was last used as self-storage building having been partitioned into 4 separate compartments.

The barn frame is made from White Oak and measures 40' x 60'. The size of the post and beams are amazing when you consider that they were fashioned by hand from single trees. There are 4 rafter plates, each measuring 8" x 8" and 60 ft long, 5 tie beams measuring 12" x 12" and 40 ft long, 20 posts measuring 12" x 12" and 13 ft long.

Since white oak grows about one foot per year reaching heights of 80'-100' and live for 350-500 years, it's easy to assume that these trees started growing in the mid 1600's...