

## Starters

### **4x4**

Four jumbo wings and 4 tender baby back ribs. \$15

### **Chips and Queso**

Seasoned corn tortilla chips with house queso. \$7

### **Onion Rings\***

Thick-cut sweet onions, hand -breaded with seasoned gluten free flour, deep fried to a golden crunch – Served with a classic southern comeback sauce. \$11

### **Quesadilla**

Soft flour tortilla stuffed with mozzarella, sauteed onions and peppers and pork or chicken. Sub brisket +\$3

### **Chicken Tenders\***

Breast filets breaded with seasoned gluten-free flour that crackles with every bite. Served with jezebel sauce. \$13

### **Pork Nachos**

Corn tortilla chips piled high with camp beans, smoky pulled pork or chicken, green onions, creamy queso and a drizzle of our sweet sauce. \$14 / Sub Brisket +\$3

### **Smoked Wings**

Jumbo wings, slow smoked with our house rub until juicy, smoky and tender. 6 for \$10 / 12 for \$19

### **Corn Muffins**

Three muffins with a slightly sweet finish. Served with honey butter.

## Soup, Salad, Bowls & Bakers

Dressing choices, ranch, BBQ ranch, honey citrus vinaigrette and French.

### **Baked Potato Soup\***

Velvety potato soup loaded with tender potato chunks, smoky bacon, cheddar cheese and green onions. Bowl \$7 / Cup \$4

### **Barn-B-Que Salad**

Fresh greens topped with pork or chicken juicy tomatoes, red onion and shredded mozzarella cheese. \$15 / Sub Brisket +\$3

### **Barn-B-Que Bowl**

Pulled pork or Chicken over steamed rice with camp beans, sauteed onions and peppers, finished with shredded white mozzarella cheese and guacamole. Sub Brisket +3

### **Piggy Mac Bowl**

Creamy mac & cheese topped with pulled pork and drizzled with house sweet sauce. \$14

### **Ribby Mac Bowl**

Tender pulled rib meat layered on creamy mac & cheese then drizzled with house sweet sauce. \$15

### **Loaded Baker**

Fluffy baked russet potato loaded with cheddar cheese, green onions pulled pork or chicken and served with a side of sour cream. \$9 / Sub Brisket +\$3

## Tacos & Burritos

### **Brisket Tacos – House Specialty**

Three warm flour tortillas stuffed with smoky brisket, grilled onions, shredded mozzarella cheese and house made salsa Verde. \$15

### **Chicken or Pork Tacos**

Three soft flour tortillas filled with juicy pulled pork or chicken, fresh Pico de Gallo and shredded mozzarella cheese. \$12

### **Barn Burrito**

Large flour tortilla packed with pulled pork or chicken, steamed rice, mozzarella cheese, camp beans and sauteed onions and peppers. Drizzled with queso and served with a side of guacamole and sour cream. \$14 / Sub Brisket +\$3

## BBQ Dinners

Served with two sides

Brisket Dinner \$19  
Burnt Ends Dinner \$27  
Pulled Pork Dinner \$17  
Turkey Dinner \$18

Half Chicken Dinner \$17  
Wing Dinner \$20  
Half Rack Baby Backs \$20  
Full Rack Baby Backs \$33

## Combo Dinners

Served with two sides

Choose from brisket, pulled pork, turkey, 4 wings, 3 ribs, burnt ends +\$3, half chicken +\$7

**2 Meat \$22 / 3 Meats \$27 / 4 Meats \$32**

## Sandwiches

Served with one side dish

Gluten Free Bun +\$2 / Add bacon +\$3 / Add cheese +\$2 /

Add sauteed mushrooms or onions and peppers +\$2

### **Pulled Pork Sandwich**

Slow-smoked and pulled to order, drizzled with our house sweet apricot pork glaze. Sm \$12 / Lg \$15

### **Smoked Turkey Sandwich**

Juicy, hickory and cherry smoked whole turkey breast, piled high and full of flavor. Sm \$12 / Lg \$15

### **Brisket Sandwich**

Tender brisket smoked low and slow, rich and flavorful. Sm \$14 / Lg \$17

### **Brisket Cheesesteak – House Specialty**

Brisket with sauteed onions and peppers, finished with melted provolone cheese. \$16

### **Carolina Sandwich**

Pulled pork drizzled with our sweet apricot glaze and topped with cool crunchy slaw. \$14

### **Pulled Rib Sandwich**

Slow-smoked baby back rib meat piled high on a buttered bun with crisp red onion, tangy pickles and a drizzle of house sweet sauce. \$15

### **Grilled or Fried Chicken Sandwich**

Griddle seared, juicy and lightly charred or gluten free or breaded with our gluten free, seasoned breading and fried to a juicy, golden brown. \$14

### **Brisket Dip**

Brisket with sauteed onions and melted provolone, served with a rich au jus for dipping. \$16

### **The Bull**

Brisket smothered in melted provolone and topped with crispy onion rings\* and a drizzle of house sweet sauce. \$15

### **Turkey Club**

Smoked turkey stacked with crispy bacon, lettuce and tomato and provolone cheese. \$15

### **Single Burger**

Juicy single-patty classic, hot off the griddle. \$12

### **Double Burger**

Double the beef – double the flavor! \$16

### **Minor Heart Attack Burger**

Juicy single burger piled high with pulled pork, crispy bacon and drizzled with warm queso. \$18

### **Major Heart Attack Burger**

Double burger, pulled pork, bacon and queso. Not for the faint of heart! \$22

### **Burnt Ends Sandwich (while they last)**

Caramelized brisket points with a deep, smoky-sweet flavor. \$18

### **Brisket Burger**

Single burger topped with a quarter pound of brisket, melted provolone and drizzled with house sweet sauce. \$17

## Sides \$4

### **Onion Rings\***

Hand breaded with gluten-free season flour.

### **Fresh -Fries**

Hand-cut, never frozen.

### **Cole Slaw**

Cool, crisp, cabbage tossed in a creamy, lightly sweet dressing.

### **Grandma Jayne's Camp Beans**

Five bean medley simmered in smoky sauce, brown sugar and smoked meats.

### **Southern Style Green Beans**

Slow cooked with bacon.

### **Okra**

Southern favorite, lightly breaded and deep-fried.

### **Mashed Potatoes and Gravy**

Velvety mashed potatoes with a hearty brown gravy.

### **Mac & Cheese**

Elbow macaroni in a creamy cheese sauce.

### **Side Salad**

Leafy greens, onion, tomato and shredded cheddar.

### **Tater Tots**

Potato Barrels deep-fried to a golden brown.

## Dessert

### **Goey Butter Cake**

A buttery, tender cake topped with a sweet, crackled cream-cheese layer that baked into a warm, melt-in-your-mouth, goey center—rich and sugary. \$10

### **Blackberry Cobbler**

Warm, blackberries baked beneath a golden, buttery crust. \$10