



★ SMOKER ACES ★

MEATS

Choose any 3

BLUE RIBBON CHICKEN

DARK WHITE

18 HOUR BRISKET

SMOKED PULLED PORK BUTT

HOUSE CHEDDAR SAUSAGE

THIS
OR
THAT

WORLD FAVORITE

FULLY LOADED FUNDERTOTS
crispy fried tator tots, pulled pork, SMC (super melty cheese), guacamole, pico, jalapeños, Bourbon BBQ sauce, sour cream

THE PIG & ANCHOR MELT
pulled pork, sliced brisket, double pork belly bacon, smoked gouda, cheddar, pickles, donkey sauce

MAPLE & CHILI SALMON*
chedar planked and lightly smoked atlantic salmon



Grip!
PITMASTER

ST. LOUIS RIBS

memphis style, marinated for 9 hours and slow smoked

HALF RACK \$10.00 FULL RACK \$17.00

PRIME TIME PRIME RIB*

Texas inspired, generously rubbed and slow roasted

8-OZ. \$12.00 16-OZ. \$20.00

ADD SIDES choose any 3

- CAROLINA SLAW
- CRISPY ONION STRINGS
- MAC DADDY MAC AND CHEESE
- COLLARD GREENS
- BBQ BEANS *beef brisket trimmings*
- FRENCH FRIES
- GREEN BEANS AND BACON

DESSERT

- BOURBON BANANA PIE
- APPLE COBBLER
- MISSISSIPPI MUD PIE
- THE BACKYARD BROWNIE \$5.00**
hot fudge – vanilla ice cream whipped cream

KIDS MENU

Served with fries

- MAC DADDY MAC N CHEESE
- P&A SLIDER
- CHICKEN TENDERS

Please inform your server if you have any food allergies

** Public health advisory: consuming raw or undercooked meats, fish may increase your risk of foodborne illness, especially if you have certain medical conditions*

18% service charge will automatically be added to your order

Surcharge of \$5.00 for third entree or more applies