

APPETIZERS

FRIED PICKLES 9
Crispy house made beer batter, chili aioli

BRISKET BURNT ENDS HOUSE SPECIALTY 11
10 hour oak-smoked, balsamic BBQ, house pickles, creamy slaw

QUESADILLAS 9
Pepperjack, cheddar, queso fresco, scallions, diced tomatoes, sour cream, fire-roasted salsa
ADD SMOKED CHICKEN, PULLED PORK OR BBQ BRISKET \$3

CHEESE CURDS 10
Local Wisconsin cheddar, beer battered, chili aioli

CHOPPED BRISKET NACHOS GREAT FOR SHARING! 13
House made chips, 3-cheese blend, black beans & corn, jalapeño cheese sauce, fire-roasted salsa, house pickled jalapeños, sour cream, topped with chopped BBQ brisket

CRISPY AVOCADOS 11
Crispy cornmeal crusted avocado slices with jalapeño-cilantro ranch

PULLED PORK POTATO SKINS 11
Oak-smoked pulled pork, creamy merckts cheddar, house made baked potato shells, crispy onions, sour cream drizzle, scallions

NASHVILLE HOT CHICKEN CAUTION HOT 11
Hand-breaded fried chicken tenders tossed in homemade Nashville hot sauce, with pickles and buttermilk ranch

PARMESAN TRUFFLE FRIES 8
Crispy fries, truffle dijon sauce, shaved parmesan, smoked sea salt



SMOKED CHICKEN WINGS SMALL LARGE
BONELESS CHICKEN WINGS 10 | 15
Bourbon BBQ • HellRaiser Hot
Honey Habanero • Dry Rub • Garlic Buffalo
Sticky Curry • Chili Maple • Buffalo

SIDES

HONEY BUTTER CORNBREAD 4 SAUTEED BROCCOLI 6
MAC & CHEESE 5 BOURBON BAKED BEANS 4
FRIES OR TATER TOTS 4 SOUP OF THE DAY 5
SWEET POTATO FRIES 5 ROASTED BRUSSEL SPROUTS 6
HOMEMADE GARLIC MASHED 4 LOADED MASHED OR BAKED POTATO 5
JALAPEÑO COLESLAW 2 Bacon, cheddar, scallion, sour cream



EXECUTIVE CHEF
BRYANT ANDERSON

SALADS

DRESSINGS
bleu cheese, chipotle ranch, oil & vinegar, buttermilk ranch, sherry vinaigrette, balsamic vinaigrette, lemon-dijon vinaigrette

SOUTHWEST 11
Romaine, tomatoes, avocado, pepperjack, tortilla strips, scallions, black beans and corn, chipotle ranch

CHOPPED 11
Romaine, bacon, bleu cheese, scallions, tomatoes, hard boiled eggs, avocado, sherry vinaigrette

SIDE SALAD 3 | 5
Mixed greens, tomato, cucumber, croutons

ADD TO ANY SALAD
grilled marinated chicken 5 pulled pork 5 • sliced smoked brisket 6
smoked turkey 5 • grilled salmon 6 • fried shrimp 6 • skirt steak 10

MAIN EVENT

MAPLE CHIPOTLE SALMON 20
Pan-seared Atlantic salmon, maple-chipotle glaze, served over rustic potato hash with caramelized shallots, roasted garlic and green peas

CHAR-GRILLED SKIRT STEAK 23
10 oz. Steak, cilantro-balsamic marinade, crispy onion strings, garlic mashed potatoes, sautéed broccoli

CAJUN MEATLOAF 17
House made with ground beef and smoked Andouille sausage, bourbon sauce, garlic mashed potatoes, crispy onion strings

FRIED SHRIMP BASKET 17
1/2 Pound of beer battered argentine red shrimp with jalapeño coleslaw, grilled lemon, house cocktail sauce and choice of side

FOREST CHICKEN 18
Twin marinated grilled chicken breasts, sauteed mushrooms and onions, crumbled goat cheese, broccoli, garlic mashed potatoes

BEETS & GOAT CHEESE 11
Fresh arugula, arcadian blend greens, roasted red beets, crumbled goat cheese, toasted walnuts, lemon-dijon vinaigrette

MEDITERRANEAN 11
Arcadian blend greens, kalamata olives, feta, marinated tomatoes, grilled artichokes, cucumbers, balsamic vinaigrette, toasted pita

1ST PLACE
Chicago Wing Fest Best BBQ Wings 2018
Most Creative Dish Bacon Bash 2018
Best Presentation Bacon Bash 2018
Chicago Bacon Fest Peoples Choice 2018
Golden Noodle Chicago Mac & Cheese Fest 2017
Best Presentation Chicago Mac & Cheese Fest 2017
Schaumburg Wing Fest 2016-2017

FROM THE PIT

ALL SMOKED MEATS ARE EXPERTLY CRAFTED IN-HOUSE, SEASONED WITH OUR 11-SPICE RUB AND SLOW SMOKED OVER HICKORY AND OAK. SLICED, CHOPPED, AND PULLED BY HAND FOR EVERY ORDER. BBQ ENTRÉES SERVED WITH CORNBREAD, FRESH COLESLAW AND BAKED POTATO. UNLESS OTHERWISE NOTED*

BEEF BRISKET
Sandwich, choice of fries or tots 12
Platter, served with baked potato and cornbread 18

12 HOUR PULLED PORK
Sandwich, choice of fries or tots 12
Platter, served with baked potato and cornbread 16

SMOKED ANDOUILLE LINKS 17

SMOKED BEEF SHORT RIBS* 29
Loaded mashed potatoes and beef stock gravy

BABY BACK RIBS Full Slab 24 • Half Slab 18

BBQ PIT COMBOS Double 19 • Triple 24
Short Rib + 2

THE GREAT SMOKY MOUNTAIN PLATTER* 50

Pulled pork, sliced brisket, smoked beef short rib, half slab ribs, andouille link, bourbon bbq wings, brisket burnt ends, two baked potatoes, four cornbread slices, coleslaw

Award-Winning!

MAC + CHEESE

Made to order with rotini pasta and smoked sharp cheddar 15
Choose two of the following toppings • *premium toppings \$2
Smoked Turkey • Smoked Corned Beef
Smoked Chicken • Crispy Onions • Caramelized Onions
Bacon • Diced Tomatoes • Pickled Jalapeños
Chopped BBQ Brisket • Pulled Pork
Fried Avocados* • Andouille Link*
BBQ Boneless Wings*
ADDITIONAL TOPPINGS \$3 MORE

BURGERS & SANDWICHES

CHOICE OF FRIES OR TATER TOTS

THE BYO 11

Build your own burger served with lettuce, tomato, onion, pickles. Cheeses and toppings \$.50 ea. *Premium toppings \$1.00

PROTEIN

BEEF • CHICKEN • BLACK BEAN BURGER

CHEESES

SWISS • CHEDDAR • BLEU CHEESE • PEPPER JACK
MERKTS CHEDDAR • MUENSTER • GOAT CHEESE*

TOPPINGS

FRIED EGG • PICKLED JALAPEÑOS • FRIED PICKLES • BACON
CRISPY ONION • CARAMELIZED ONIONS • SAUTEED MUSHROOMS
CHOPPED BRISKET* • FRESH AVOCADOS*
PULLED PORK* • FRIED AVOCADO*

THE RACK BURGER 13
1/2 Pound patty, merckts cheddar, bacon, tomato, arugula, onion king ring, chipotle mayo, toasted pretzel bun

THE FLYING SWINE 12
Smoked pork belly, truffle dijon sauce, crispy chicken skin, house pickles, cilantro, scallions, lemon zest, toasted french roll

A-BLT 12
applewood smoked bacon, fresh avocados, pesto mayo, crispy fried tomatoes, shredded lettuce, toasted sourdough
ADD FRIED EGG \$2

SOUTHWEST WRAP 12
Grilled chicken, romaine, tomatoes, avocado, pepperjack, tortilla strips, green onions, black beans and corn, chipotle ranch, sun-dried tomato tortilla

FISH TACOS (3) 11
Cajun catfish, red cabbage slaw, melted 3-cheese blend, corn tortilla, chips and salsa

TOASTED PORK CUBAN 14
Hickory-smoked pork and turkey, melted swiss and meunster, roasted garlic dijon aioli, pickles, toasted cuban bread

CRISPY BUFFALO CHICKEN 12
Cornmeal-crusted chicken thigh, spicy garlic buffalo sauce, buttermilk ranch, arugula, red onion, pickles, parker house bun

SMOKED REUBEN 12
8 hour smoked corned beef, sauerkraut, swiss cheese, Russian dressing, toasted marble rye

PRIME RIB MELT 13
Cajun-crusted oak-smoked shaved prime rib, chipotle mayo, caramelized onions and arugula, giardiniera, muenster cheese, toasted rosemary ciabatta

TURKEY CLUB WRAP 11
Smoked turkey, buttermilk ranch, bacon, arugula, tomato, avocado, sun-dried tomato tortilla

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.
20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.