

# 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

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

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

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

**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

**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.