

## SMALL PLATES

### SMOKED WINGS **GF**

\$12

8 wings with buttermilk ranch and carrot sticks on the side. Includes your choice of sauce.

### LOADED BARBECUE WAFFLE

\$9 w/ chicken or pork

\$11 w/ beef

Cornbread waffle, maple brown sugar butter, smoked beans, coleslaw, your choice of meat and sauce.

### PORK BELLY BURNT ENDS **GF**

\$11

5 pieces of what we can only describe as "pork candy" with a maple brown sugar BBQ glaze and a side of cornbread.

### LOADED SMOKEHOUSE KETTLE CHIPS

\$8 w/ pork or chicken

\$10 w/ beef

Locally made kettle chips, house made cheese sauce, smoked beans, your choice of meat and sauce, and seasonal toppings.

## SOUP & SALADS

### SOUP OF THE DAY

\$5/cup, \$8/bowl

Hot, fresh daily. Ask about today's selection!

### THE SMOKEHOUSE WEDGE SALAD **GF**

\$12

Iceberg lettuce topped with house cured beef bacon, blue cheese dressing, marinated tomato and candied nuts.

### THE NEW ENGLANDER SALAD **GF**

\$13

Spring mix, maple mustard vinaigrette, Blackledge blue crumbles, sliced apple and house cured beef bacon.



## COMBO PLATES

### THE PORTLY PLATTER

\$25

Baby back pork ribs, slow smoked sausage, pulled pork and 2 sides of your choice

### BUILD-YOUR-OWN COMBO PLATE

#### 1 Meat Combo

Pick 1 meat and 2 sides

\$16 w/ pulled pork or chicken

\$18 w/ ribs or beef

#### 2 Meat Combo

Pick 2 meats and 2 sides

\$22 w/ pulled pork or chicken

\$24 w/ ribs or beef

## MEATS

### ROTATING MEAT

Price Varies

Not always available, but always good! Ask about our rotating selection

### BABY BACK PORK RIBS **GF**

\$12/half rack

### PULLED PORK **GF**

\$8 sandwich, \$8/half lb, \$15/lb

### SMOKED SAUSAGE **GF**

\$5/link

### SLICED BRISKET **GF**

\$12/sandwich, \$12/half lb

### SMOKED CHICKEN **GF**

\$8 sandwich, \$11/half, \$20/whole

### SMOKED MEATLOAF

\$9/half lb, \$17/lb

## SIDES

### MEXICAN STREET CORN **VEG**

\$7/individual, \$11/pint

### 12 HOUR SMOKED BEANS **VEG**

\$6/individual, \$9/pint, \$15/quart

### MAPLE MUSTARD POTATO SALAD **VEG**

\$5/individual, \$7/pint, \$12/quart

### CORNBREAD WITH BUTTER **VEG**

\$1.50/piece

### GARLICKY GREEN BEANS **GF V VEG**

\$5/individual, \$7/pint, \$12/quart

### ROASTED GARLIC MASHED POTATOES W/ SIDE OF GRAVY **GF VEG**

\$5/individual, \$7/pint, \$12/quart

(Gravy contains meat and wheat products and is served on the side)

### COLESLAW **GF VEG**

\$4/individual, \$7/pint, \$11/quart

## HOUSE

## SPECIALTY

### PORK RIB MAC & CHEESE

\$15

Pulled rib meat tossed with creamy house cheese sauce and ziti, topped with garlic toasted cornbread crumbs and a dusting of honey chipotle rub.

## SANDWICHES & SLIDERS

### SMOKEHOUSE CHICKEN SALAD SANDWICH

\$10

Smoked chicken salad, sliced Gouda, spring greens, marinated tomato, fried chicken skin crisps and our street corn sauce on a halved French loaf.

### SMOKED MEATLOAF SANDWICH

\$11

Smoked meatloaf, smoked peppers and onions, sliced Gouda and smokehouse aioli on a toasted brioche bun.

Looking for just a classic BBQ sandwich with one of our house-smoked meats on a bun? Check the MEATS section of this menu for pricing!

### BRISKET CHEESESTEAK SANDWICH

\$14

Chopped smoked beef brisket with smoked peppers and onions, melted American cheese and smokehouse aioli on a toasted hoagie roll.

### SLIDERS

1 for \$4 or 3 for \$10

Mix & Match!

- Pulled Pork
- Pulled Ribs
- Pulled Chicken
- Sliced Brisket

Served on a mini brioche bun with your choice of sauce

## DESSERTS

### SMOKED CHOCOLATE & BOURBON BREAD PUDDING **VEG**

\$7

Rich dark chocolate custard laced with CT's own Litchfield Distillery bourbon, hand torn brioche and chocolate chunks, smoker baked to perfection.

### SMOKED APPLE CRISP **VEG**

\$6

Our twist on a classic, loaded with fresh, local apples and baked right in our smoker over a blend of hardwoods.

## THE CLASSIC BARBECUE

FEEDS 4-6

\$65

1 pound of pulled pork, 1 rack of ribs, 3 smoked sausage links, choice of sauce, your choice of 4 pints of sides, cornbread and butter.

### DIETARY RESTRICTIONS GUIDE

**GF**  
Gluten Free

**VEG**  
Vegetarian

**V**  
Vegan

## SAUCE

### OPTIONS:

- Classic BBQ
- Sweet Brown Sugar
- Hickory Smoked
- Spicy Bourbon
- Korean BBQ
- Sriracha Buffalo
- Honey Mustard