

LUNCH MENU

MEATS

SMOKED IN-HOUSE OVER HICKORY WOOD

CHAMPIONSHIP PORK BUTT

BONE IN BUTT, DRY-RUBBED,
SLOW SMOKED AND PULLED

BLUE RIBBON CHICKEN DRY-RUBBED AND GRILLED

SMOKED BEEF LOW AND SLOW COOKED BEEF, THINLY SLICED

SMOKED ANDOUILLE SAUSAGE

SIDES

THESE ARE THE CHAMPIONS

MAC DADDY MAC N CHEESE

SCRATCH-MADE SLAW

OLD SKOOL POTATO SALAD

COLLARD GREENS WITH SMOKED TURKEY

MOLASSES BAKED BEANS LIGHTLY SMOKED WITH BACON AND BURNT ENDS

OUR SMOKE
IS NO JOKE!

-Guy!