



APPETIZERS



TRASH CAN NACHOS

pulled pork on house-made tortilla chips, Bourbon Brown Sugar BBQ sauce, pico de gallo, jalapeno, black beans, and SMC (super melty cheese)

\$4.00

FreestyleTravelers.com

AIN'T NO THING BUTTA CHICKEN WING

slowly smoked and fried, dry rubbed and tossed in your choice of: Spicy Sriracha BBQ, Honey BBQ, Bourbon Brown Sugar BBQ

\$4.00

SMOKED SAUSAGE AND CHEESE

house-made smoked pork belly and veal sausage, cheddar, pepper-jack cheese, pickles, pepperoncini, pickled onions, bread & butter pickles, crispy flatbread strips

\$4.00

DRAGON CHILI CHEESE FRIES

smoked beef brisket, pork sausage, crispy hand-cut fries, cheddar, green onions, bacon and sour cream

\$4.00



SMOKEHOUSE

KING  'QUE

SERVED WITH

coleslaw, sweet pickle,
golden honey corn bread or Texas toast

BLUE RIBBON CHICKEN

our exclusive dry rub chicken with bourbon smoked paprika, chipotle habaneros, and muscavado sugar, smoked over hickory and grilled

\$8.00

18-HOUR BEEF BRISKET

cooked in our custom smokers for 18 hours

\$8.00

CHAMPIONSHIP PULLED PORK

hickory smoked with a brown sugar, paprika, garlic and cumin rub made Carolina style

\$8.00

FreestyleTravelers.com

CEDAR PLANK SALMON

cedar smoked with jalepeno and apricot glaze

\$8.00

THE PIG & ANCHOR MELT

pulled pork, sliced brisket, double pork belly bacon, smoked gouda, cheddar, homemade pickles, donkey sauce

\$6.00

THE WHOLE SMOKER

big enough for 2! chicken, beef brisket, pulled pork, house smoked sausage, baby back ribs

\$16.00

☆☆ FLATBREAD ☆☆

100% scratch made dough daily

BBQ CHICKEN RANCH

pickled onions, roasted peppers, charred tomato, ranch dressing, pulled smoked BBQ chicken

\$6.00

THE PIG PIE

pulled pork, caramelized onions, roasted peppers, cheddar, jalepenos

\$6.00

FreestyleTravelers.com

FROM THE PIT MASTER

BABY BACK RIBS

memphis style, marinated for 9 hours and slow smoked

HALF RACK **\$8.00** FULL RACK **\$12.00**

PRIME TIME PRIME RIB

our blue ribbon rubbed prime rib slow cooked over hickory and roasted

HALF POUND **\$10.00** FULL POUND **\$18.00**



SIDES

\$2.00

**MAC DADDY
MAC & CHEESE**

**BEER BRAISED COWBOY
PINTO BEANS**

**SWEET POTATO
BOURBON MASH**

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**BUTTERMILK BROCCOLI SALAD,
BACON, ALMONDS**

**MASHED POTATO, RED
EYE GRAVY, BURNT ENDS**

FRENCH FRIES

§ DESSERTS §

— love —

\$3.00

SERVED WITH

vanilla ice cream and fresh whipped cream

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PECAN PIE

bourbon syrup and orange potpourri

APPLE COBBLER

topped with cinnamon sugar in an almond crust

BANANA CREAM PIE

old fashioned custard pie topped with chantilly cream

**MAYOR OF
FLAVORTOWN**



PARCHED



CRAFT **PIG** BREWS



PARCHED PIG SMOKED PORTER

A full-flavor, robust beer. Brewed with roasted grain and malts smoked in our wood smokers on board.

\$5.75

FreestyleTravelers.com



PARCHED PIG FARMHOUSE ALE

Refreshing and fruity with mild spice character. This complex beer with a dry finish is perfect for a hot summer day.

\$5.75

ASK ABOUT OUR SEASONAL BREWS

- HOG SAMPLER -

\$5.75

Can't make up your mind? We don't blame you.
Try them all and find your new favorite.



PARCHED PIG TOASTED AMBER ALE

Balanced and smooth, this versatile beer has a rich, toasty malt character with biscuit and caramel notes.

\$5.75

FreestyleTravelers.com



PARCHED PIG WEST COAST IPA

High hop content makes this beer bitter and bright, with citrus and pine flavor and aroma notes.

\$5.75

32OZ SOUVENIR GLASS \$12.95 | REFILLS \$8.95

GROWLER \$48.95 | REFILLS \$16.69

