

## Starters

## **BBQ Egg Rolls**

Pulled pork and shredded cabbage tossed in our asian inspired sauce wrapped in egg roll wrappers and fried to perfection. Served with raspberry chipotle dipping sauce. Four for 9.99

#### **ABTs**

Slow smoked Jalapeno halves stuffed with a blend of cheeses topped with a chunk of brisket and wrapped in bacon. Four for 9.99

## ABTs & Egg Rolls

Two BBQ Egg Rolls and two ABTs. 9.99

#### Fresh Local Cheese Curds

Made up the street at Homestead Dairy these white cheese curds are fried to a light golden brown. A must try! Full 9.99 Half 6.99

## Smoked Buffalo Chicken Rangoon's

A hearty mix of smoked chicken, cheeses and buffalo sauce wrapped in wontons fried crispy brown and served with a chipotle raspberry dipping sauce. Five for 9.49

## Fresh BBQ Frips

Fresh fried potato frips dusted with BBQ seasoning and served with house made french onion dip. 8.49

#### **Memphis Cheese plate**

A Beale Street favorite, Smoked hot link sausages, sliced and served with a variety of cheese cubes, pepperoncini peppers and crackers. Finished with a dusting of our pork rub. 10.99

## **Smoked Buffalo Garlic Wings**

Cherry smoked wings smoked to perfection. Try the naked garlic or tossed in our house made buffalo sauce.

Original or Crispy Fried Ten 12.99 Five 7.99

#### **Pulled Pork Sliders**

Juicy Pulled pork stacked on a Hawaiian roll. 3 for 9.99 add some more for 3.49 each

### **BBQ Nachos**

Fresh Fried Tortilla chips topped with pulled pork or brisket and doused with our house sauce and topped with nacho cheese sauce and jalapenos.

Pork Full 11.99 Half 8.49, Brisket Full 13.99 Half 9.49

#### **Fried Dill Pickles**

Thick cut kosher dill pickle chips lightly breaded and fried to perfection. Served with our house made ranch.

Full 8.99 Half 5.99

## **Onion Rings**

Battered onion rings served with our cajun dipping sauce. 8.99





# Ribs

#### St Louis Ribs

Our ribs start with QDogs dry rub then layered with our sweet spritz and finished with QDogs competition rib glaze. These are a thing of beauty and taste even better!

Rib meals come with two sides and cornbread. Add a sausage for 3.99

Full Rack Meal

26.99

Half Rack Meal 18.99

**3 Bone Meal** 12.49

2 Bone Sampler (ribs only)

4.99

# Sammiches

All Sammiches come with one side. Add a sausage for 3.99 or 2 bones 4.99

#### **Pulled Pork**

Third pound of our cherry smoked pulled pork and you add the sauce 10.79

## **Junkyard Dog**

Best of both worlds piled high with pulled pork on top of sliced Brisket. 11.99

## **QDog- The Pit Master's favorite!**

Cherry smoked pulled pork, drizzled with our house sauce and topped with apple cider slaw. 11.49

#### **Brisket**

Third pound of our slow smoked hand rubbed competition brisket. This is a must try if you have been searching for juicy authentic cooked brisket 13.99

## **Texas Style Hot link**

A spicy hot link sausage served on a stadium style bun. Try the mustard sauce on this! 8.49

### **Brisket Philly**

Sliced Brisket topped with caramelized onions and mushrooms and topped with swiss cheese served on a hoagie bun. 13.99

## **Smothered Pork- A joint favorite!**

Our cherry smoked pulled pork drizzled with our spicy sauce and smothered in cheese sauce and topped with jalapenos. 11.49

## **Bacon Wrapped Sausage Link**

An Italian sausage link wrapped in bacon and slow smoked and served on a stadium style bun. 8.49

## **Stuffed Sausage Melt**

A Split Hot Link, grilled and topped with pulled pork, mustard sauce drizzle, sautéed onions and melted swiss cheese served on a toasted hogie bun. 12.49



## Meals

Come with two sides and corn bread. Add a sausage for 3.99 or two bones for 4.99

#### **Pulled Pork**

Half pound of or our slow smoked pulled pork 13.49

### **Chicken Legs and Thighs**

Lightly dusted with our garlic rub and cherry smoked.

2 pc 9.99 3pc 12.49 4pc 14.49

#### **Brisket**

Half pound of our competition style brisket. 16.99

#### **Not sure try our Combo!**

Three ounces of our Brisket and pulled pork and a chicken piece. 16.49

## Other Yummies

#### White Chicken Chili

Our award winning chili. Get some while supplies last! Add a piece of Corn Bread and honey butter for 1.99
Cup 6.99 Bowl 8.99

#### **Chicken Tenders**

Four lightly breaded chicken breast tenders fried golden brown. Choice of one side. 8.99

### **Meat Sampler**

Four ounces of our pulled pork and brisket and two rib bones. Served with garlic toast. 16.49

#### **BBQ Sundae**

Three layers of goodness stuffed in a Mason jar. Smoked beans, apple cider slaw, pulled pork, pickle spear and drizzled with house sauce. Served with cornbread. 9.99

# Sides

## Apple Cider Slaw- A must try!

This is our very own apple cider vinegar coleslaw. 2.49

#### **Tator Salad**

Hearty steak house style potato salad 2.49

## Sweet Southern Cornbread

Served with whipped Honey Butter. Local grown honey! 2.79

## **Q Fries or Tots**

Fries or Tots dusted with our signature brisket rub 5.49

#### Smoked Beans

Loaded with our pulled pork 2.49

## **Cheesy Party Tators**

Smoked to a melty goodness. 2.99

## **Cottage Cheese**

Cold and Creamy 2.49



# **QPups**

These items are for the lil pups 12 and under. All meals come with a drink and fries or tots

Mini Corn dogs 6.99 Two Pork Sliders

**Two Chicken Fingers** 

6.99

Dessert

We Proudly Serve Locally Baked Pies! Ask your server for today's flavors. Slice 3.99

## Drinks

Pepsi Products - Dr Pepper -Lemonade

Free Refills

Fresh Brewed Ice Tea & Southern Sweet Tea

Free Refills

# Heat & Serve

Our heat & serve meats are cooled and ready for you to take home, heat up and enjoy! Pounds and half pounds of our pulled pork and brisket are available on a limited basis. Ask your server of today's availability.



# Live Blues Schedule



Scan with phone camera

## Beer Menu



Scan with phone camera

# A word from the Pitmaster

Our large cuts of meat like brisket and pork shoulder take upwards of 20 hours to reach optimal taste and tenderness. We try very hard to have all items available on our menu, however selling out of a particular selection is common with low and slow authentic BBQ and hope you understand. Cheers QDoq

2)