## LUNCH MENU/

MEATS

SMOKED IN-HOUSE OVER HICKORY WOOD

SIDES

THESE ARE THE CHAMPIONS

CHAMPIONSHIP PORK BUTT

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

MAC DADDY MAC D CHEESE

BLUE RIBBON CHICKEN
DRY-RUBBED AND GRILLED

SCRATCH-MADE SLAW

SMOKED BEEF LOW AND SLOW COOKED BEEF, THINLY SLICED OLD SKOOL POTATO SALAD

SMOKED ANDOUILLE SAUSAGE

COLLARD GREENS
WITH SMOKED TURKEY

OUR SMOKE!
IS NO JOKE!

MOLASSES BAKED BEANS
LIGHTLY SMOKED WITH BACON
AND BURNT ENDS