

Smoke & BARREL

BEER ★ BBQ ★ BOURBON

DRY: Dry Rub ★ **WET:** BBQ Sauce ★ **MUDDY:** Mix of Dry Rub & BBQ Sauce

STARTERS

JALAPEÑO-CHEDDAR GRIT CAKES	Jalapeno Cheddar Grits, Panko, Chipotle Pesto Sauce.....	9
SMOKED CHICKEN WINGS (gf)	1 Lb. flats and drumettes. Choose: <i>Dry, Wet, Muddy, Buffalo Blue Cheese, or Chipotle Honey Butter</i>	11
SMOKED QUESO DIP (gf)	Smokey Nacho Cheese and Blue Corn Tortilla Chips.....	8
BBQ NACHOS (gf)	Nacho Cheese, Fresh Jalapeños, Roasted Red Bell Peppers, Sour Cream, and Salsa. Choose: <i>Pork, Chicken, Brisket (+\$2), Veggie Chili, or Tofu</i>	12
FRIED PICKLES (v)	Hand-Battered Dill Pickle Slices, Chipotle Aioli	8
JALAPEÑO POPPERS (gf)	Bacon-Wrapped Smoked Jalapeños stuffed with Pulled Chicken, Buffalo Sauce, & Gorgonzola. Served with Herbed Buttermilk Dressing.....	10
SMOKED PIG WINGS (gf)	Two Pork Shanks. Choose: <i>Dry, Wet, Muddy, Buffalo Blue Cheese, or Chipotle Honey Butter</i>	10
BRUNSWICK STEW	Smoked Duck, Andouille Sausage, Smoked Chicken, Okra, Corn, Rice.....	9
SMOKED VEGAN "WINGS"	Made from Soy Protein Choose: <i>Dry (v), Wet (v), Muddy (v), Buffalo Blue Cheese, or Chipotle Honey Butter</i>	10
FRIED VEGAN "SHRIMP" (v)	Victory Prima Pils Beer Batter, Horseradish Cocktail Sauce, and Lemon.....	9
HOUSE SALAD (gf)	Fresh Greens, Dried Cranberries, Pecans, Gorgonzola, Red Onion, and Balsamic Vinaigrette. Vegan (v) option available.....	7

BBQ PLATES

BBQ SAMPLER	Serves 1-2: Half portion of Brisket, Pork, Sausage, and a Quarter Slab of Ribs. Choice of <i>Two Sides</i>	22
GRAND SAMPLER	Serves 2-4: Brisket, Pork, Sausage, a Half Chicken, and a Half Slab of Ribs. Choice of <i>Four Sides</i>	42
JUMBO SAMPLER	Serves 4-6: Double Brisket, Pork, Sausage, a Half Chicken, and a Full Slab of Ribs. Choice of <i>Eight Sides</i>	81

For Ribs and Chicken, choose: *Dry, Wet, Muddy, or Chipotle Honey Butter*.

ST. LOUIS STYLE PORK RIBS: HALF SLAB Choice of *One Side*... 16 **FULL SLAB** Choice of *Two Sides*... 30
Choose: *Dry, Wet, Muddy, or Chipotle Honey Butter*

SMOKED MEAT PLATES Choice of <i>One Side</i> .	Add Extra Meat to any BBQ Plate!
PULLED PORK 14	PORK 7
SMOKED BRISKET 16	QUARTER SLAB RIBS 8
SMOKED ANDOUILLE SAUSAGE12	BRISKET 9
	HALF CHICKEN 8
SMOKED HALF CHICKEN Choice of <i>One Side</i> 15	SAUSAGE 6
	DUCK LEG 8
SMOKED DUCK QUARTERS Choice of <i>One Side</i> 18	Add Bread!
Choose: <i>Dry, Wet, Muddy, or Chipotle Honey Butter</i>	TOAST 1.50
	BUN 1.50
	RISE BAKERY GLUTEN-FREE BUN 3.50

SIDES

Make a plate of them! **FOUR SIDES** 14 • **SIX SIDES** 18

MAC & CHEESE	PORK BBQ BAKED BEANS (gf)	COLESLAW (v, gf)
FRIED GRIT CAKE	COLLARD GREENS W/HAM (gf)	VEGGIE CHILI (v, gf)
FRIED OKRA	GARLIC MASHED POTATOES (gf)	SWEET POTATO FRIES (v)
BAKED SWEET POTATO (gf)	JALAPENO-CHEDDAR GRITS (gf)	FRENCH FRIES (v)

(v) = VEGAN, (gf) = GLUTEN FREE

Evening Kitchen Hours: Mon–Thu 5pm–11pm • Fri 4pm–12am • Sat 3pm–12am • Sun 3pm–11pm
Brunch Menu: Sat & Sun 11am–3pm
Bar Hours: Mon–Thu 5pm–2am • Fri 4pm–3am • Sat 11am–3am • Sun 11am–2am
Happy Hour: Mon–Thu 5pm–7pm • Fri 4pm–7pm

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SANDWICHES

All Sandwiches come with Choice of **One Side**.

Bread locally made by **Gold Crust Baking Company**
 Substitute a locally baked **Rise Bakery Gluten-Free Bun**: 3.50

CLASSIC BBQ SANDWICH Choose: Pork, Chicken, Brisket, Sausage, or Tofu (v) . Topped with Coleslaw, BBQ Sauce, and Pickles.....	12
BUFFALO CHICKEN Smoked Chicken, Buffalo Sauce, Blue Cheese, and Coleslaw.....	13
BAR-B-CUBANO Smoked Pork, Peppered Ham, Swiss Cheese, Pickles, Mustard, and BBQ Sauce.....	14
CHIPOTLE SANDWICH Choose: Pork, Chicken, Brisket, Sausage, or Tofu (v) . Topped with Red Pepper, Chipotle Aioli, and Fresh Greens.....	13
BISON MELT 6 oz. Bison Patty, Aged White Cheddar, Roasted Red Pepper Aioli, and Malbec-Braised Red Onions....	15
BRISKET STEAK & CHEESE Smoked Brisket, Nacho Cheese, Red Peppers, Onions, and Fresh Jalapeño.....	14
SWEET POTATO & OAT BURGER (v) Sweet Potato and Oat patty with Red Onion and Toasted Pecans. Topped with Lettuce, Tomato, Red Onion, and Pickles	12
VEGAN CHICKEN CUTLET SANDWICH (v) With Pickles, Red Onion, and Coleslaw	12

SPECIALTIES

STUFFED SPUD (gf) Choose: Pork, Chicken, Brisket, Veggie Chili, or Tofu . Baked Russet Potato, Nacho Cheese, Butter, Sour Cream, and BBQ Sauce. Served with Asparagus	14
FRIED HALF CHICKEN Served with a Grit Cake, Coleslaw, Chipotle Pesto, and Chipotle Honey Butter	17
COLD-SMOKED AHI TUNA (gf) With Wasabi Aioli. Served with Roasted Garlic Mashed Potatoes.....	18
VEGAN SPARE RIBS (v) Soy and Seitan, with Peppers, Onions, and Pine Nuts. <i>Choice of One Side</i>	15

DESSERTS & SNACKS

SWEET POTATO DONUTS Topped with Cinnamon-Sugar and Praline-Pecan Honey Butter. Vegan (v) option available.....	8
CRÈME BRULÉE OF THE DAY (gf) Ask your server for details!.....	8
ROASTED BANANA PUDDING Topped with Vanilla Wafers and Whipped Cream	7
DOUBLE CHOCOLATE CHEESECAKE With Chocolate Ganache, Oreo Crust, and Whipped Cream	8
CLASSIC CARROT CAKE With Pecans and Cream Cheese Frosting	7
LOCALLY MADE! JERKFACE ARTISANAL BEEF JERKY 2 oz. serving. Infused with Smoke & Barrel's Smoked Jalapeño hot sauce	9
LOCALLY MADE! SNACKLINS (v, gf) Vegan "pork rinds" made with Mushrooms, Onions, and Yuca Root. Choose: BBQ, Chesapeake Bay, or Soy-Ginger	3

BEVERAGES

MEXICAN COKE	3	DR. BROWN'S CEL-RAY SODA	3	COFFEE	2
DIET COKE	2	GINGER BEER	4	HOT TEA	2
SPRITE	2	ICED TEA	2	MILK	2
GINGER ALE	2	JUICE (Orange, Pineapple, Grapefruit, Cranberry)	2	SOY MILK	3

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We strive to accommodate all dietary needs. Please inform your server of any allergies or special requests before ordering. Our menu items are smoked for many hours, and everything is subject to availability. When it's gone for the night, it's gone. We appreciate your understanding.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Especially if you are pregnant or have certain medical conditions.

A 20% gratuity will be added for parties of 6 or more.