

SALADS:

Pit Master BBQ Salad
Romaine lettuce, cheddar-jack cheese, tomatoes, roasted corn relish. Ranch and bbq sauce. Choice of chicken or pork. 10.00

Smoked Chicken Cobb Salad
bacon, avocado, cheddar cheese, egg, and tomatoes tossed in homemade ranch 11.95

Citrus Marinated Grilled Shrimp Salad
sliced oranges, avocado, red onion, crispy sweet potato strings, lime cilantro vinaigrette 11.95

Romaine Salad*
grated Asiago, garlic croutons and classic caesar dressing
Small 4.00 / Large 6.50

Wedge of Iceberg Lettuce*
diced tomatoes, applewood bacon, and blue cheese dressing
Small 4.00 / Large 6.75

Field Greens*
cucumbers, diced tomatoes, feta cheese, red onions and lemon-oregano dressing
Small 4.00 / Large 6.50

*** Make your Salad a meal!**
Add Smoked Chicken, Pork Shoulder, or Turkey 4.50 Beef Brisket or Grilled Salmon 5.50

TRIMMINGS

Fries
Corn Pudding
Cheese Grits
Baked Beans
Mashed Potatoes
Cole Slaw
Collard Greens
Mixed grilled Veggies
Mac and Cheese
Mashed Sweet Potatoes
Cold Tomatoes n' Cucumbers

STARTERS:

Fried Pickles 4.50
hot pink dipping sauce

Brunswick Stew Cup 3.00 / Bowl 5.00
homemade smoked pork, pulled chicken, beef brisket
lima beans and tomatoes

Spicy Sausage and Chicken Gumbo Cup 3.00 / Bowl 5.00
seasoned with tasso

Ribbies 8.00
Rib ends smoked and sauced, mild or hot

Pork Nachos 7.50
tortilla chips, homemade salsa and cilantro sour cream

Homemade Pimento Cheese 4.50
wood grilled flatbread, saltines and celery sticks

SANDWICHES: INCLUDES 1 TRIMMING

PORK-ZILLA Sandwich
10 ounces of pulled pork topped with homemade slaw, sweet pickle relish, and Carolina bbq sauce 9.95

Blackened Catfish 7.50
mango mayo, slaw on a brioche bun

Smoked Turkey and Bacon Club 8.00
toasted sourdough, romaine, tomato and lemon thyme mayo

Pulled Pork Sandwich 7.50
Carolina mustard sauce

'Q' Bano 8.00
pressed pork, ham, swiss, pickles, peppers and mustard

Pulled Smoked Chicken Sandwich 7.50
cole slaw on a brioche bun with house sauce

Smokejack Burger 8.50
grilled Vidalia onions, aged cheddar, lettuce and tomato

Smoked Brisket Sandwich 7.50
Texas toast with pasilla BBQ sauce

Grilled Salmon Club 8.50
smoked bacon, tomato, lettuce and cilantro mayo

LUNCH PLATES:

Gone Fish'n Tacos 8.50
blackened Catfish, slaw, mango mayo

Wood Grilled Chicken Thighs 6.25
orange habanero sauce, blue cheese dressing and cole slaw

Smoked Pork Quesadilla 6.50
roasted chilies, cilantro sour cream and smoked tomato salsa

BBQ Chicken, Gouda, Mushroom Quesadilla 7.50
ancho chili cream and charred corn relish

Home-style Vegetable Plate 8.50
any four (4) trimmings

Kids Menu

12 years and younger
2.00 up-charge for adults
Includes a side item
and fountain drink.

Kid milk is an additional 1.00

Deep-Fried Chicken Tenders 4.50

Cheesy Grilled Sandwich 4.00

Peanut Butter, Banana, and

Fluffernutter® Sandwich 4.50

Slow n' Low Pork "Slider" 5.00

Kid Ribs 6.00 Only 2.50 when kids eat free!



FROM THE PIT: INCLUDES 2 TRIMMINGS

14 Hour Beef Brisket 9.00
pasilla chili BBQ sauce

Smoked and Roasted Half Chicken 11.50
house bbq sauce

Low and Slow Pulled Pork Shoulder 8.75
Carolina mustard sauce

Burnt Ends (charred brisket chunks) 9.00
Kansas City style

Half Rack Pork Spare Ribs 13.50
Kansas City style or Memphis spice rub

Yabba Dabba "Q" 12.75
Beef Short Rib with house bbq sauce

Chicken and Ribs 13.50
1/3 rack of pork ribs wet or dry,
and a quarter piece of chicken

MojoSMOKE Combo(Choose 3) 13.50
Pulled Pork
Smoke Roasted Chicken
Beef Brisket or Burnt Ends

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grated Asiago, garlic croutons and classic caesar dressing
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Wedge of Iceberg Lettuce *

diced tomatoes, applewood bacon, and blue cheese dressing
Small 4.00 / Large 6.75

Field Greens *

cucumbers, diced tomatoes, feta cheese, red onions and lemon-oregano dressing
Small 4.00 / Large 6.50

* Make your Salad a meal!
Add Smoked Chicken, Pork Shoulder, or Turkey 4.50 Beef Brisket or Grilled Salmon 5.00

SOUPS

Spicy Sausage and Chicken Gumbo

seasoned with tasso
Cup 3.00 / Bowl 5.00

Brunswick Stew

Home Made smoked pork, pulled chicken, beef brisket, lima beans and tomatoes
Cup 3.00 / Bowl 5.00

TRIMMINGS

Fries
Corn Pudding
Cheese Grits
Baked Beans
Mashed Potatoes
Cole Slaw
Collard Greens
Mixed grilled Veggies
Mac and Cheese
Mashed Sweet Potatoes
Cold Tomatoes n' Cucumbers

Kids Menu

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2.00 up-charge for adults
Includes a side item
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Kid milk is an additional 1.00
Deep-Fried Chicken Tenders 4.50
Cheesy Grilled Sandwich 4.00
Peanut Butter, Banana, and Fluffernutter® Sandwich 4.50
Slow n' Low Pork "Slider" 5.00
Kid Ribs 6.00 Only 2.50 when kids eat free!

Locally Owned and Operated. My commitment to you is to provide value through quality food and outstanding service.

Dave Filipowicz

STARTERS

Fried Pickles	5.00
hot pink dipping sauce	
Hickory Grilled Chicken Thighs	6.00
orange habanero glaze and blue cheese dressing	
Ribbies	8.00
Rib ends smoked and sauced, mild or hot	
Smoked Pork Quesadilla	7.00
roasted chilies, cilantro sour cream and smoked tomato salsa	
BBQ Chicken, Gouda, Mushroom Quesadilla	7.50
ancho chili cream and charred corn relish	
Gone Fish'n Tacos	8.50
blackened Catfish, slaw, mango mayo	
Lump-Crab Fritters	9.50
charred corn relish and smoked tomato remoulade	
Pork Nachos	7.50
tortilla chips, homemade salsa and cilantro sour cream	
Homemade Pimento Cheese	5.00
wood grilled flat bread saltines and celery sticks	

FROM THE WOOD GRILL

PORK-ZILLA Sandwich	9.95
10 ounces of pulled pork, homemade slaw, sweet pickle relish	
BBQ Glazed Salmon	17.75
mashed potatoes and grilled vegetables	
Meyer Ranch Hanger Steak	16.75
fries and home made steak sauce	
Bacon Wrapped Shrimp Skewers	16.75
stone ground cheese grits and pasilla bbq sauce	
North Georgia Rainbow Trout	15.75
sweet corn pudding, green beans and a pecan brown butter	
Hickory Smoked Ribeye	18.75
mashed potatoes and crispy onion rings	

FROM THE PIT: ALL ITEMS HICKORY SMOKED INCLUDES 2 TRIMMINGS

Low and Slow Pulled Pork Shoulder	12.75						
Carolina mustard sauce							
Smoked and Roasted Half Chicken	12.75						
house bbq sauce							
Burnt Ends (Charred brisket chunks)	16.75						
Kansas City style							
Chicken and Ribs	13.50						
1/3 rack of pork ribs wet or dry, and a quarter piece of chicken							
Yabba Dabba "Q"	one-bone 12.50/ two-bone 20.00						
beef Short Rib with house bbq sauce							
14 Hour Beef Brisket	16.75						
pasilla chili bbq sauce							
Pork Spare Ribs	<table><tr><td></td><td><u>HALF</u></td><td><u>FULL</u></td></tr><tr><td>wet Kansas City style or Dry Memphis spice rub</td><td>14.95</td><td>19.95</td></tr></table>		<u>HALF</u>	<u>FULL</u>	wet Kansas City style or Dry Memphis spice rub	14.95	19.95
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MojoSMOKE Combo (Choose 3)	17.75						
Pulled Pork Smoke Roasted Chicken Beef Brisket or Burnt Ends							
MojoBONES Combo	24.50						
Kansas City Style Pork Ribs Memphis Spice Rubbed Pork Ribs Beef Short Ribs							
Home-style Vegetable Plate	8.50						
any four (4) trimmings							
Add 5 citrus marinated shrimp to any entrée	6.75						

DINNER

Executive Chef: John Umberger

SMOKE JACK