

LOW COUNTRY

SMOKEHOUSE

CAROLINA STYLE

SMOKED ON SITE WITH HIGH QUALITY LOCAL OAK, HICKORY AND PECAN WOOD

SANDWICH

5 OZ MEAT & 1 SIDE

PLATE

7 OZ MEAT & 2 SIDES & SHELLY'S CORNBREAD

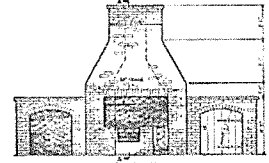
SANDWICH / PLATE

Pulled Pork Shoulder	8 / 12.50
Texas Style Beef Brisket	10 / 14.50
Smoked Chicken Leg Quarter	8 / 12.50
Jalapeño Cheddar Sausage	8 / 12.50

SIGNATURE BBQ SAUCES:

Eastern North Carolina: Spicy Vinegar and Pepper • **Blackberry Habanero:** Spicy and Fruity

South Carolina Mustard: Mustard, Vinegar, Sugar and Spices • **Western North Carolina:** Sweet and Tangy



SMALL BITES

TASTY STARTERS AND SMALL PLATES

Smoked Chicken Wings 11

Tossed in Beerwine BBQ Sauce, Blue Cheese or Ranch Dip, Carrot and Celery Sticks

Fried Cheese Curds, Okra and Pickles 9

Spicy Remoulade

Grilled Watermelon 8

Blue Cheese, Prosciutto, Citrus Ricotta and Fresh Garden Herbs

Beer Cheese 9

Pretzel Sticks and Homemade Beer Mustard

Chilled Spinach and Crab Dip 8

Crispy Wonton Chips

Ale-Steamed Mussels with Garlic and Mustard 13

Fresh Thyme, Tarragon and Focaccia Crostini

Grilled Seasonal Vegetable Flatbread 10

Farm to Table Daily Inspired

Tomato Bruschetta 10

Focaccia, Tomato, Olive Oil and Basil Sea Salt

FRESH SALADS MADE

FRESH FLAVORFUL INGREDIENTS

Grilled Romaine Wedge Salad 12

Crumbled Blue Cheese, Diced Tomato, Pickled Cucumber, Parmesan Croutons and Buttermilk Blue Cheese Dressing

Chopped Salad with Avocado 12

Chopped Romaine, Red Leaf Lettuce, Cherry Tomatoes, Chopped Bacon, Sharp Cheddar Cheese, Radishes, Honey Roasted Peanuts and Ranch Dressing

Spinach & Arugula Salad 12

Heirloom Cherry Tomatoes, Hard Boiled Egg, Pickled Onions with Warm Smoked Bacon Vinaigrette and Parmesan Cheese Crisps

Tomato Salad and BBQ Chicken Toss 12

Crumbled Feta Cheese, Red Onions, Candied Pecans and White Wine Vinaigrette.

KETTLE SOUP

BY THE BOWL

Beef, Cheddar & IPA

Toasted Baguette Crouton and Melted Gruyere Cheese 6

HAND PIZZA TOSSED

11-INCH NEAPOLITAN STYLE PIZZA

Margarita 11

Fresh Mozzarella, Roma Tomatoes and Fresh Basil

Four Cheese 10

Mozzarella, Ricotta, Pecorino, Parmesan, Oregano and Roasted Garlic

Sicilian 12

Tomato Sauce, Sopressata, Pepperoni, Olives, Spicy Peppers, Mozzarella and Pecorino

BBQ 14

Smoked Chicken, Pulled Pork, BBQ Tomato Sauce, Mozzarella, Bacon Onion Jam and Roasted Peppers

Farmer 12

Smoked Sausage, Grilled Corn, and Sweet Onion, White Gravy and Smoked Provolone Cheese and Fresh Garden Herbs

Create Your Own (two toppings) 12

With Marinara Sauce, Bacon, Mushrooms, Extra Cheese, Black Olives, Onion, Pepperoni, Banana Peppers, Sausage. Additional toppings: 2

SANDWICHES

SANDWICHES COME WITH A CHOICE OF ONE SIDE & PICKLE CHIPS

Fried Green Tomato BLT 11

Pimento Cheese, Arugula, Smoked Bacon and Sriracha Aioli. Served on a Brioche Bun.

Spiced Shrimp Po' Boy 14

Tossed in Pepper Sauce, served with Shredded Romaine, Tomato, Spicy Remoulade. Served on a Grilled Hoagie Roll.

Grilled Chicken Sandwich 12

Cranberry-Pecan Chutney, Herb Goat Cheese, Romaine Lettuce and Tomato. Served on a Toasted Ciabatta Bread.

Steam Plant Burger 13

House Beef Blend, Bibb Lettuce, Tomato, Sharp Cheddar, Red Onion and Smoked Bacon. Served on a Seeded Bun.

Fire Starter Spicy Burger 14

House Beef Blend, Lettuce, Pepper Jack Cheese, Habanero BBQ Sauce and Beer Battered Onion Rings. Served on a Seeded Bun.

THE MORE SIDES THE MERRIER

Garlic Smoked Smashed Potatoes, Sweet Potato Fries, Baked Beans, French Fries, Beer Battered Onion Rings, Hushpuppies, Coleslaw, Mac'n Cheese, Collard Greens

HOURS

Monday & Tuesday 5 p.m. - 11 p.m.

Wednesday, Thursday & Sunday 11 a.m. - 11 p.m.

Friday & Saturday 11 a.m. - midnight

