



BBQ • BEER • BIKES

## STARTERS

### PIMENTO CHEESE \$6

SERVED WITH BUTTER-FRIED CRACKERS

### TABASCO FRIED PICKLES \$6.5

SERVED WITH RANCH DRESSING

### CRISPY PORK RINDS \$5.5

FRIED PORK RINDS TOSSED IN MAC'S DRY RUB WITH  
BBQ RANCH DRESSING

### \*NEW\* BACON-WRAPPED STUFFED JALAPEÑOS \$10

STUFFED WITH PULLED PORK & PIMENTO CHEESE,  
SMOKED & TOSSED WITH VTX

### BRISKET BURNT ENDS \$12

DRY-RUBBED BRISKET BURNT ENDS TOSSED WITH  
WESTERN NC BBQ & SERVED WITH COLE SLAW

\*LIMITED AVAILABILITY

### MAC'S NACHOS \$11

CHOICE OF PULLED CHICKEN OR PULLED PORK  
WITH BLACK BEANS, GREEN ONIONS, PICKLED JALAPEÑOS,  
QUESO BLANCO, VTX, SERVED WITH SALSA & SOUR CREAM

ADD GUACAMOLE \$2

SUB FRIES OR TOTS \$2

SUB CHOPPED BRISKET \$3

### BRUNSWICK STEW CUP \$4 BOWL \$6

A SOUTHERN FAVORITE, SERVED WITH TEXAS TOAST

### BRISKET & BLACK BEAN CHILI CUP \$4 BOWL \$6

SERVED WITH TORTILLA CHIPS

## SALADS

### THE CHOPPER \$6

CHOPPED ICEBERG, GRAPE TOMATOES, BLUE CHEESE  
& APPLEWOOD-SMOKED BACON

### THE THUNDERBIRD \$6.5

MIXED GREENS, ROASTED CORN,  
APPLEWOOD-SMOKED BACON, GRAPE TOMATOES,  
CHEDDAR CHEESE & CRISPY ONIONS

### SEEDS & STEMS \$7

MIXED GREENS, PICKLED RED ONIONS,  
GRAPE TOMATOES, BLACK BEANS,  
ROASTED CORN & TOASTED PUMPKIN SEEDS

ADD ONE OF THE FOLLOWING:

PULLED PORK \$6

USDA PRIME BEEF BRISKET \$8

PULLED CHICKEN \$5

SEARED OR BLACKENED SALMON\* \$6

CRISPY OR BLACKENED SHRIMP \$7

DRESSINGS: RANCH, BBQ RANCH, BLUE CHEESE,  
HONEY DIJON, BALSAMIC VINAIGRETTE,  
LEMON OREGANO VINAIGRETTE

AWARD-WINNING  
WORLD CHAMPIONSHIP BBQ

SINCE 2005

## BBQ & PLATTERS

SERVED WITH YOUR CHOICE OF 2 SIDES AND TEXAS TOAST

### SEARED SALMON\* \$17

SERVED WITH A SWEET MUSTARD SAUCE & GREEN ONIONS

### USDA PRIME BEEF BRISKET \$19

DRY-RUBBED, SLOW-SMOKE FOR 12 HOURS, SLICED TO ORDER,  
SERVED WITH CARAMELIZED ONIONS & WESTERN NC BBQ

### BEER CAN CHICKEN QUARTER \$9 HALF \$12

CHOICE OF LIGHT OR DARK, SLOW-SMOKE, FINISHED ON THE  
GRILL, SERVED NAKED OR WITH YOUR CHOICE OF SAUCE

### HICKORY-SMOKE PULLED PORK SM \$11 LG \$13

DRY-RUBBED, SLOW-SMOKE FOR 12 HOURS, LIGHTLY TOSSED  
WITH CAROLINA BBQ

### \*NEW\* CRISPY CORNMEAL SHRIMP \$14

MARINATED IN BUTTERMILK, CRUSTED IN CORNMEAL FLOUR,  
SERVED WITH COCKTAIL SAUCE & NC WHITE BBQ

### ST. LOUIS RIBS HALF RACK \$15 WHOLE RACK \$25

DRY-RUBBED, SLOW-SMOKE FOR 6 HOURS, FINISHED ON THE  
GRILL WITH WESTERN NC BBQ

### KANSAS CITY BEEF RIB \$36

DRY-RUBBED, SLOW-SMOKE FOR 6 HOURS, FINISHED ON THE  
GRILL WITH WESTERN NC BBQ

### COMBO PLATTERS:

#### LIL' BIT (2 SIDES) \$27 WHOLE LOT (4 SIDES) \$37

CHOOSE 4: PULLED PORK, PULLED CHICKEN, BEER CAN CHICKEN,  
ST. LOUIS RIBS, USDA PRIME BEEF BRISKET, CHOPPED BRISKET,  
TEXAS BEEF SAUSAGE

**ADD ON SAUSAGE LINK: TEXAS BEEF OR KIELBASA \$5**

**ADD ON 1/4 RACK OF ST. LOUIS RIBS \$6**

## HICKORY-SMOKE WINGS

### 6 PIECE FOR \$8 12 PIECE FOR \$16 18 PIECE FOR \$20

ALWAYS GRILLED, NEVER FRIED- SERVED WITH BLUE CHEESE  
OR RANCH, CELERY & CARROTS

AS A TRUE SMOKEHOUSE, WE SMOKE ALL MEAT LOW AND SLOW.  
SMOKED CHICKEN DOES HAVE A PINKISH TINT FROM THE PROCESS.  
THE PINK MEANS IT'S REAL.

### TOSSSED IN YOUR FAVORITE SAUCE

#### \*NEW\* NC WHITE BBQ CREAMY, TANGY

#### WESTERN NC BBQ CLASSIC, RED

#### CAROLINA BBQ SWEET, TANGY

#### SC MUSTARD TANGY, ZESTY

#### VTX SMOKY, SPICY

#### HONEY BBQ SWEET, MILD

#### BURN OUT SPICY, TANGY

#### BUFFALO BUTTERY, TANGY

#### DRY RUB NO SAUCE / SMOKY, SALTY



# DAILY SPECIALS

**MONDAY:**  
MAC 'N' CHEESE BOWL

**THURSDAY:**  
\*NEW\* PATTY MELT

**TUESDAY:**  
DIP TRIO

**FRIDAY:**  
BRISKET, SAUSAGE &  
CHEESE SAMMIE

**WEDNESDAY:**  
\*NEW\* BRISKET DIP SAMMIE

**SATURDAY:**  
MAC DADDY 2.0

**SUNDAY:**  
FRIED  
CHICKEN & WAFFLES

\*NEW\* SMOKED SHRIMP & GRITS

# SAMMIES

SERVED WITH YOUR CHOICE OF 1 SIDE

**CHOPPED BRISKET SAMMIE \$13**

SLOW-SMOOKED, CHOPPED, USDA PRIME BEEF BRISKET TOSSED IN WESTERN NC BBQ

**\*NEW\* FRIED CHICKEN SAMMIE \$10**

PICKLE-BRINED, MARINATED IN BUTTERMILK, CRUSTED IN CORNMEAL FLOUR, WITH FRIED PICKLES & NC WHITE BBQ

**PORKTACULAR \$13**

PULLED PORK, PIMENTO CHEESE, BACON, ONION RINGS, SERVED ON CUBAN BREAD WITH CHIPOTLE AIOLI & VTX

**THE CUBAN \$11**

HAM, PULLED PORK, SWISS, PICKLES, CUBAN SAUCE, PRESSED ON CUBAN BREAD

**BRISKET PHILLY WRAP \$13**

CHOPPED BRISKET, PEPPERS, ONIONS, WHITE AMERICAN & QUESO

**HICKORY-SMOKE PULLED PORK BBQ SAMMIE**

SERVED WITH COLE SLAW ON THE SIDE

LIL' PIG \$8 BIG PIG \$10 MAC DADDY \$12

**ROUTE 66\* \$13.5**

1/2 LB. BURGER, WHITE AMERICAN, APPLEWOOD-SMOOKED BACON, MAYO, LETTUCE, TOMATO & ONION

**SPARK PLUG\* \$13.5**

1/2 LB. BURGER, PEPPERJACK, APPLEWOOD-SMOOKED BACON, JALAPEÑOS, CHIPOTLE AIOLI, LETTUCE, TOMATO & ONION

\*SUB IMPOSSIBLE PATTY FOR ANY BURGER

# DESSERTS

**BLUEBERRY COBBLER \$6**

SERVED WARM WITH VANILLA ICE CREAM

**CHOCOLATE BROWNIE \$6**

SERVED WARM WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

**BANANA PUDDING \$6**

WITH VANILLA WAFERS AND WHIPPED CREAM

# SIDES

**INDIVIDUAL \$4**

MAC 'N' CHEESE

CHEDDAR Grits

GREEN BEAN CASSEROLE

COLLARD GREENS

BRUNSWICK STEW

\*NEW\* CREAMED CORN

FRENCH FRIES

ONION RINGS

SWEET POTATO FRIES

TATER TOTS

\*NEW\* BBQ BEANS

COLE SLAW

SIDE SALAD

BRISKET CHILI

(+\$1 FOR THE WHOLE SHEBANG)

# COMBOS

YOUR CHOICE OF SIDES SERVED WITH

TEXAS TOAST

3 SIDE \$10

4 SIDE \$13

MANY ATTEMPT  
FEW SUCCEED

\*ITEM IS COOKED TO ORDER

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.