



SMOKER ACES

MEATS Choose any 3

- DARK WHITE - BLUE RIBBON CHICKEN
- 18 HOUR BRISKET
- SMOKED PULLED PORK BUTT
- HOUSE CHEDDAR SAUSAGE
- ST. LOUIS RIBS

- BROILED LOBSTER
warm lemon butter
\$ 23.00
- PRIME TIME PRIME RIB*
texas inspired, generously rubbed and slow roasted
\$ 16.00

THIS

OR

THAT

DAILY SPECIAL

SATURDAY

- BBQ FILET MIGNON *
7 oz KC style whole roasted

SUNDAY

- SMOKED CURED STRIP STEAK *
10 oz center cut, chimichurri

MONDAY

- DOUBLE DOWN STICKY PORK BELLY
whisky and honey glaze

TUESDAY

- ALE & BRICK HALF CHICKEN
buttermilk ranch sauce

WEDNESDAY

- CHAR-BROILED STRIPLOIN *
hot mustard

THURSDAY

- PORK CHOP
smoked & apple cider brined, sausage corn bread stuffing

FRIDAY

- SMOKED SHORT RIBS
onion pepper gravy

ALL TIME FAVORITE

- THE PIG & ANCHOR MELT
pulled pork, sliced brisket, double pork belly bacon, smoked gouda, cheddar, pickles, donkey sauce
- MAPLE & CHILI SALMON
cedar planked and lightly smoked atlantic salmon

ADD SIDES choose any 3

- HOUSE VEGETABLE PICKLES
- CAROLINA SLAW
- CRISPY ONION STRINGS
- MAC DADDY MAC AND CHEESE
- COLLARD GREENS
- BBQ BEANS (*contains meat*)
- FRENCH FRIES
- GREEN BEANS AND BACON

DESSERT

served with vanilla ice cream and fresh whipped cream

- BOURBON BANANA PIE
- APPLE COBBLER
- MISSISSIPPI MUD PIE

KIDS MENU

comes with mac daddy and one side

- JR. RIBS
- P&A SLIDER
- CHICKEN STICKS & FRIES

Please inform your server if you have any food allergies

* Public health advisory: consuming raw or undercooked meats, may increase your risk of foodborne illness, especially if you have certain medical conditions