

FEAST

APPETIZERS

BEEF CARPACCIO 17^{1/2}

Lightly seared beef tender, sliced thin, with smoked mushroom aioli, charcoal infusion, arugula dressed in a onion vinaigrette, crispy shallots and shaved parmesan

PUFFED TACOS 15^{1/2}

Brisket, Chicken or Cauliflower on a puffed flour tortilla, smoked corn salsa, slaw, shredded cheese, poblano crema

SMOKED BRISKET POUTINE TATER TOTS OR FRIES 21^{1/2}

Authentic "Squeaky" cheese curds, sliced brisket, house-made brown gravy, finished with green onions.

Substitute Smoked Chicken 0 Meatless 16

PICKLE FRIES 15^{1/2}

Battered and fried pickle spears, Southwest dip

CHICKEN OR CAULIFLOWER WINGS VG 16^{1/2}

Salt and pepper, chili lime dry rub, bbq, buffalo, rosemary maple chili, hot/honey, dill pickle
Vegan options available

Add blue cheese or ranch dip +2

FRIED MUSHROOMS 14

Blue Oyster Mushrooms from Mr. Mercy in Kalso B.C., Beer battered, fried and served with spicy mayo for dipping

POPCORN GF 6

Choose from Spicy Cheddar, Nutritional Yeast & Onion, Kettle Corn, Dill Pickle or Movie-Theatre Butter

WEEKEND BRUNCH

ONLY available on Saturdays and Sundays from 11am until 2pm

BREAKFAST SANDWICH 19

House sausage patty, fried egg, white cheddar, arugula, tomatoes, pickled onions and garlic aioli on a toasted Kootenay Bakery brioche bun with spiced tater tots or side green salad

SOUTHERN BREAKFAST WAFFLE 21

Two pieces of fried chicken with two fried eggs, sausage gravy and scallions on a fluffy homemade waffle

SMOKED RIB FRENCH TOAST 21

Texas French toast, pulled smoked pork ribs, maple bourbon BBQ sauce, poblano crema slaw, pickled onions, cilantro

FEELING THIRSTY?

MIMOSA 10

Prosecco topped with orange juice

FROM THE SMOKER

ONLY available after 4pm (Fried Chicken all day), while supplies last
Meats (except Chicken) are gluten free

SMOKED DUCK LEG 31

Smoked and confit Brome Lake duck, smoked fingerling potatoes, snap peas, sauted king oyster mushrooms, summer pea puree, balsamic stone fruit jus, peach and bacon mostarda, crispy shallots

BRISKET 26^{3/4}

6oz brisket, southern greens, smoked mashed potatoes, gravy

PORK RIBS 26

1/2 rack BBQ ribs, mac + cheese, coleslaw

FRIED CHICKEN Available all day

Double brined Rossdown boneless chicken legs, fried golden. Served with fries, slaw and served with your choice of Alabama white sauce or Nashville hot dipped

2 Piece 18 | 3 Piece 23 | 4 Piece 27

PLATTERS

THE SHEBANG FOR 2-3.....

Two meats + two sides + assorted pickles
(Brisket, Fried Chicken or 1/2 Rack Ribs)
Chicken served Nashville Hot or Alabama White Sauce

60

THE WHOLE SHEBANG FOR 4-6

All meats + four sides + assorted pickles
(Brisket, Fried Chicken & Full Rack Ribs)
Chicken served Nashville Hot or Alabama White Sauce

115

A LA CARTE

1/2 lb Brisket **20**
1/2 Rack of Ribs **18**

CHICKEN AND WAFFLES

CLASSIC SWEET 2 Piece 18 3 Piece 23 4 Piece 27

Fried Chicken, House made Belgian waffle, bourbon maple syrup, roadhouse butter and powdered sugar

HOT/HONEY 2 Piece 18 3 Piece 23 4 Piece 27

Fried Chicken, House made Belgian waffle, hot honey, scallion

TENNESSEE HOT 2 Piece 21 3 Piece 25 4 Piece 29

Fried Chicken, House made Belgian waffle, slaw, jalapeno honey aioli, bread and butter pickles, scallions

ADD ONS

Bourbon Maple syrup **2**
Hot Honey **2**
Extra Waffle **3**

HANDHELD

Comes with choice of **ONE** side
Gluten free bun +\$2

THE SMOKEY BACON CHEDDAR BURGER 22

House ground chuck and brisket patty, smoked and reverse seared, American cheese, House smoked bacon, lettuce, tomato, red onion, and BH burger sauce, on Kootenay Bakery brioche

THE HOT MESS 22

Sliced to order beef brisket, Bourbon BBQ sauce, slaw, fried onions and pickle on Kootenay Bakery brioche

THE DIRTY BIRD 21^{1/2}

Buttermilk fried chicken, lettuce, tomato, red onion and spicy mayo, on Kootenay Bakery brioche

NASHVILLE HOT CHICKEN SANDWICH 22

Buttermilk fried chicken dipped in Nashville-style hot sauce, smoked jalapeno honey aioli, slaw, red onions, and bread and butter pickles on Kootenay Bakery brioche
Extra Hot +\$1

THE HERBIVORE v 20

Vegan "Wild Onion Nutburgers" patty, smoked beet, bourbon onion jam, goat cheese, mixed greens, vegan dijonnaise, vegan onion bun

ADD ON | HOUSE SMOKED BACON | CHEESE | GRAVY | \$3

SIDES EACH 6^{1/4}

MAC + CHEESE v +\$2^{1/4} | TATER TOTS v | GARDEN GREENS GF/V

COLESLAW GF/V | WEEKLY SOUP | CORNBREAD v

SOUTHERN GREENS GF/V | CAESAR SALAD +\$1^{1/2}

FRIES v | GARLIC OR CAJUN FRIES v +\$1^{1/2} | POUTINE +\$3

HOUSE MADE DIPS \$2 | GARLIC AIOLI, RANCH, BLEU CHEESE, SPICY MAYO, HOUSE HOT, JALEPEÑO HONEY AIOLI

SWEETS

HOUSE MADE PIE 8.5

Plum - Fresh BC Black plums, Butter crust - A la mode +2.5

WAFFLE ICE CREAM SUNDAE 12

House made Belgian waffle, vanilla bean ice cream, pumpkin spice whipped cream, hazelnut chocolate and bourbon caramel drizzles with crushed waffle cone

SOUP/SALAD

WEEKLY SOUP 10

Cajun Cauliflower

CHICKEN BACON CAESAR SALAD 21

House caesar dressing, smoked chicken, crumbled bacon, parmesan, cornbread crumb, lemon

SMOKED CHICKEN OR DUCK SALAD GF 21/28

Substitute for chickpeas (no Charge)

Pulled chicken or smoked & confit duck leg, mixed greens, cabbage, carrots, pickled onion, pepitas, dried cranberries, blue cheese, Buttermilk ranch or sherry vinaigrette.

KIDS

BABY BURGER With fries 13

MAC + BUTTER OR MAC + CHEESE With fries 12

CHICKEN NUGGETS With tangy mustard dip and fries 13^{1/2}

ICECREAM Two scoops of vanilla bean ice cream 5



We serve only the highest quality ingredients sourced locally and sustainably when possible.
All meats are hormone and antibiotic free



An 18% gratuity will be applied to parties of 15 people or more