



PIT MASTER'S WORK

Served with choice of Corn Bread, Pretzel Bun, or Onion Poppy Seed Roll

PULLED PORK BUTTHALF POUND \$13 / FULL POUND \$23

BABY BACK RIBS HALF RACK \$19 / FULL RACK \$28

BEEF BRISKET HALF POUND \$17 / FULL POUND \$29

OGLEBAY HOUSE-MADE SAUSAGE..... 6 INCHES \$10 / X2 \$16

A blend of beef chuck, pork butt, perfect spice, and a hint of heat.
Slow-smoked, rested, and served hot and juicy.

PIT MASTER PLATTER \$28

Choice of three, 5oz each. Choose from Pulled Pork Butt, Baby Back Ribs, Beef Brisket, Oglebay House-Made Sausage.



SIDES

POPPY SEED COLESLAW \$3

Mustard, Apple Cider marinated White and Red Cabbage, Iceberg Lettuce, Onion, and a hint of Maple

CREAMY MAC & CHEESE \$7

A blend of Gruyere, Fontina, and Raquette Cheese topped with Smoky Pretzel Crumbs

PIT MASTER COLLARD GREENS \$5

Braised with Applewood Smoked Bacon, Hominy, Hothouse Tomatoes, and finished with Onion, Garlic, Cider Vinegar, Sugar, and Spice

SWEET & SOUR PICKLED PEPPERS & ONIONS \$3

With Mustard Seeds, Garlic, and Vinegar

CJ'S BOURBON BAKED BEANS \$6

Slow-cooked, Black, Navy, and Cannellini Beans with Smoked Bacon, Carolina Brown Sugar, and Kentucky Bourbon

DAILY-MADE POTATO CHIPS \$3

House-made daily and infused with Hickory Smoke

SAUCES

KANSAS CITY

Lightly sweet with molasses and brown sugar. Great for any beef and rib.

EL SANCHO

A sweet and spicy Texas-style sauce. Ideal for brisket, pork, and ribs.

SWEET MUSTARD

Our take on a tangy South Carolina sauce. Perfect for chicken and pork.

SPECIALS

FRIDAY:

(6) SMOKED JUMBO CHICKEN WINGS \$12

SATURDAY:

(9oz) MARINATED BEEF FLANK STEAK \$18

SUNDAY:

(8oz) CEDAR PLANK ATLANTIC SALMON \$20