



PIT MASTER'S WORK

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

- PULLED PORK BUTT HALF POUND \$12 / FULL POUND \$23**
- BABY BACK RIBS HALF RACK \$17 / FULL RACK \$28**
- BEEF BRISKET HALF POUND \$17 / FULL POUND \$28**
- OGLEBAY HOUSE-MADE SAUSAGE..... 6 INCHES \$10 / X2 \$16**
- BURNT ENDS.....1/4 POUND \$10 / HALF POUND \$18 / FULL POUND \$29**

PIT MASTER PLATTER \$28

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

HOG WILD CHIPS \$16

House-Made Chips topped with Pulled Pork, Beef Brisket, Baby Back Rib Meat, Bourbon Baked Beans, Sweet & Sour Pickled Peppers and Onions finished with Creamy Cheese Sauce



HANDHELDS

PULLED PORK SANDWICH \$11

1/4 Pound served with Chips and a Pickle

BEEF BRISKET SANDWICH \$13

1/4 Pound served with Chips and a Pickle

SMOKED SAUSAGE \$12

Topped with Dijon Mustard, Sweet & Sour Relish served with Chips and a Pickle

Top any sandwich with Coleslaw \$2

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.

SIDES

POPPY SEED COLESLAW \$3

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

CREAMY MAC & CHEESE \$6

A blend of Creamy Cheeses 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