CHAR BAR
SMOKED MEATS & AMUSEMENTS

SNACKS

CORNBREAD MUFFINS
pan of four cheddar cornbread muffins, chive butter, jalapeño jam, tabasco honey 8

CHEESY “HUSHPUDDIES”
stone-ground grits fritters, beer blanc, jalapeño jam 10

JUMBO SMOKED CHICKEN WINGS
red eye coffee-brined whole wings, spicy bbq drizzle, buttermilk-chive dressing 15

SMOKED CHICKEN NUGGETS
country-fried smoked chicken bites; spicy tiger bbq, barbecue ranch, bama white bbq, carolina gold 11

CHARRED BITS & GRITS
smoked burnt ends, hand-cranked sausage, pickled jalapeños, bourbon-sanded bacon, cheddar cheese grits, bbq butter 15

HAPPY HOUR
weekdays 3-6PM

THREE BUCKS
throwback beers / hard seltzers / well drinks / fireball shot jr. fry / sweet potato fry / bbq pork rinds

FOUR BUCKS
kc local draft beers / 4 roses shot jr. onion rings / jr. fried pickles

FIVE BUCKS
house red & white wine
mini mac & cheese / “loaded” jo-joe potatoes

SIX BUCKS
moscow mules / sippers / cheesy “hushpuppies” pair of pulled rib sliders / pair of crispy chicken sliders

SMOKEHOUSE SANDWICHES

Pickled Pig
pulled pork butt, creamy slaw, deep-fried hot pickles, farm-to-market egg bun 11

Triple Crown
pulled bbq pork, smoked ham, smoked bacon, fontina, caramelized onion, pickles, duke’s mayo, toasted sourdough 12

Brisket Cheesesteak
chopped brisket, gouda schmear, melted provolone, caramelized onions, peppers, hoagie, xo dipping jus 15

Burnt Heaven
smoked burnt ends, smoked sausage, fried jalapeños, chipotle bbq mayo, creamy slaw, egg bun 15

The Jackknife
choice of smoked jackfruit or smoked turkey; melted provolone, sliced avocado, fried jalapeños, egg bun 12

Grilled Pimento Cheese
fried green tomato, avocado, melted tillamook cheddar, homemade pimento cheese, toasted sourdough 10

Salmon BLT Club
wood-grilled salmon, avocado, double-smoked bacon, lettuce, tomato jam, bbq mayo, egg bun 17

CBGB Burger
house-ground smoked brisket, smoked gouda schmear, smoked bacon, caramelized onion, duke’s mayo, egg bun 14

Add a fried egg +1

Meat On Bun
served a la carte; make it a 2-meat combo for $1 extra

Pulled Pork Butt 10
Black Angus Brisket 13
Turkey Breast 10
Smoked Pit Ham 10
Hand-Cranked Sausage 10
Smoked Jackfruit 11

Brown Bag Special
monday-friday 11A-1P // dine-in only

Smoked Meat on Bun
choose from pulled pork, chicken, smoked turkey or smoked rope sausage; served with your choice of a mini nice fixin’ & a handful of fries 12
Sub black angus brisket or burnt ends +3

View the menu online scan now

*This item may be raw or uncooked. Please note that some food items we prepare may contain nuts or trace amounts of nuts.
GREENS
COUNTRY CRUNCH SALAD
crispy country ham, tillamook cheddar, napa cabbage, kale, iceberg, cauliflower, spiced pecans, charred peach vinaigrette 8 / 12
SMOKEHOUSE SALAD
smoked turkey, pork belly “bacon”, smoked gouda, egg, avocado, grape tomatoes, fresh greens, crispy onion straws, bbq ranch 15
SALMON AVOCADO SALAD
wood-fired salmon, avocado, kale, quinoa, red cabbage, broccoli, pickled red onion, fuji apple, sun-dried cranberries, toasted walnuts, lemon vinaigrette 18

SUNDAYS ONLY
OUR FAMOUS FRIED CHICKEN
SOUTHERN FRIED CHICKEN
So good, we only serve it once a week, Sundays from noon ’til out. And when it’s out, it’s out. Served with whipped potatoes, pan gravy, slaw, buttermilk biscuit & tabasco-honey
half bird 18 / whole 34

SMOKED MEATS
SIGNATURE TRAYS
served with pickles, toast & TWO mini nice fixin’s
NAKED BURNT ENDS
kansas city’s claim to fame 22
THE WHOL HOG
three rib bones, pulled pork, hand-cranked sausage 20
THE HOLY TRINITY
three rib bones, black angus brisket, burnt ends 30
HALF SLAB RIBS 24
FULL SLAB RIBS 34
3 RIBS & 3 WINGS COMBO 24

MEAT TRAYS
served with pickles, toast & TWO mini nice fixin’s
PICK 2 MEATS 20
PICK 3 MEATS 25
choice of pulled pork but, hand-cranked sausage, turkey breast, smoked pit ham, black angus brisket, naked burnt ends or smoked vegan jackfruit

THE WHOMP! PLATTER
serves 2-3 people
burnt ends, half slab ribs, pulled pork butt, pit ham, black angus brisket, turkey breast & hand cranked sausage; served with bucket of fries, jar of pickles & two junior nice fixin’s. 65

FROM OUR GRILL
CAMPFIRE SALMON
organic wood-fired salmon, charred cowboy cauliflower, crispy garlic, shaved manchego, beer blanc, chili drizzle 22

NICE FIXIN’S
mini / junior
BBQ PIT BEANS 4 / 7
POTATO SALAD 4 / 7
CABBAGE SLAW 4 / 7
KALE-PECORINO SLAW 4 / 7
BACON-BROCCOLI SLAW 4 / 7

CRISPY STUFF
junior / jumbo
FRENCH FRIES 5 / 8
SWEET POTATO FRIES 5 / 8
CRISPY JO-JO POTATOES 5 / 8
BEER-BATTERED PICKLES 7 / 10
ONION RINGS 7 / 10

SUPER STUFF
JALAPENO CHEESY-CORN BAKE 6
CHARRED COWBOY CAULIFLOWER 8
“PIG-TAIL” MAC N’ CHEESE 8
odd burnt ends +4

SCRATCH DESSERTS
PEACH BREAD PUDDING
caramelized peaches, brown butter caramel, almond brittle, vanilla bean ice cream 9
BUTTED PUDDING
butterscotch custard, fresh blackberries 7

WARNING: THESE ITEMS CONTAIN NO MEAT!
CHAR BAR
SMOKED MEATS & AMUSEMENTS

RISE ‘N’ SHINE COCKTAILS

BLOODY MARY
- house-made mix, vodka, classic accoutrement 7

BAYOU MARY
- habanero-infused moonshine, spicy mix, cajun rim, pickled jalapeño, pickled okra, spicy pickle 9

LIQUID BREAKFAST
- shot of southern comfort & butterscotch schnapps, shot of fresh-squeezed orange juice, smoked bacon 7

ICED JOE
- alchemy cold brew coffee, tito’s handmade vodka, smoked hazelnut, creme de cacao, cream 11

CLASSIC MIMOSA
- orange juice, sparkling champagne 6

PEACH MIMOSA
- peach nectar, crown royal, sparkling champagne, twist 7

BLACKBERRY-BASIL FIZZ
- blackberry brandy, grand marnier, sparkling champagne 9

HOUND DOG
- tito’s handmade vodka, ruby red grapefruit, smoked sea salt 8

THE BEE’S KNEES
- bombay sapphire east, lemon juice, honey syrup 10

WEIGHTED BRUNCH

A.M. SNACKS

THE ICKY STICKY
- cinnamon roll, burnt rum caramel, salted pecans 8

BUTTERMILK BISCUITS & GRAVY
- country sausage or vegetarian mushroom gravy 9

CORNBREAD MUFFINS
- four cheddar muffins, chive butter, jalapeño jam, tabasco-honey 8

CHEESY “HUSHPUPPIES”
- stone-ground grits, fritters, beer blanc, jalapeño jam 10

JUMBO SMOKED CHICKEN WINGS
- bbq drizzle, buttermilk-chive dressing 15

SMOKED CHICKEN NUGGETS
- country-fried smoked chicken bites, spicy tiger BBQ, barbecue ranch, tamales white BBQ, caroline gold 11

CHARRED BITS & GRITS
- burnt ends, hand-cranked sausage, bourbon-candied bacon, pickled jalapeños, cheddar cheese grits, barbecue butter 15

BRUNCH FIXIN’S

AVOCADO OMELET
- seared spinach, fontina, hollandaise, avocado, breakfast potatoes, toasted farm bread 13

WAKE & BACON OMELET
- bacon, mushrooms, jalapeño sofrito, tillamook cheddar, hollandaise, breakfast potatoes, toasted farm bread 14

BRISKET ‘N’ EGGS
- smoked beef brisket, two eggs, hollandaise, breakfast potatoes, toasted farm bread 16

BURNED END BENNY
- two poached eggs, burnt ends, hollandaise, buttermilk biscuit, breakfast potatoes 16

BARBACOA BRUNCH BURRITO
- burrito, crispy potato, scrambled eggs, cheddar, green chile ranchera, avocado, pico 14

FRIED CHICKEN & WAFFLE
- crispy smoked chicken, bacon-goula-maple waffle, maple syrup, chopped bacon, goula gravy 16

SIDES

TWO FRIED EGGS 4
CB BRUNCH POTATOES 4
DOUBLE-SMOKED BACON 5
BUTTERMILK BISCUITS & JAM 5

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*This item may be raw or uncooked. Please note that some food items we prepare may contain nuts or trace amounts of nuts.
**GREENS**

**COUNTRY CRUNCH SALAD**
crispy country ham, tillamook cheddar, napa cabbage, kale, iceberg, cauliflower, spiced pecans, charred peach vinaigrette 8/12

**SMOKEHOUSE SALAD**
smoked turkey, pork belly "bacon", smoked gouda, egg, avocado, grape tomatoes, fresh greens, crispy onion straws, bbq ranch 15

**SALMON AVOCADO SALAD**
wood-fired salmon, avocado, kale, quinoa, red cabbage, broccoli, pickled red onion, fuji apple, sun-dried cranberries, toasted walnuts, lemon vinaigrette 18

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**SUNDAYS ONLY**

**OUR FAMOUS FRIED CHICKEN**

**SOUTHERN FRIED CHICKEN**
so good, we only serve it once a week, sundays from noon ‘til out. And when it's out, it's out. served with whipped potatoes, pan gravy, slaw, buttermilk biscuit & tabasco-honey

half bird 18 / whole 34

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**SIGNATURE TRAYS**
served with pickles, toast & TWO mini nice fixin's

**NAKED BURNT ENDS**
Kansas city's claim to fame 22

**THE WHOL HOG**
three rib bones, pulled pork, hand-cranked sausage 20

**THE HOLY TRINITY**
three rib bones, black angus brisket, burnt ends 30

**HALF SLAB Ribs 24**

**FULL SLAB Ribs 34**

**3 RIBS & 3 WINGS COMBO 24**

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**MEAT TRAYS**
served with pickles, toast & TWO mini nice fixin's

**PICK 2 MEATS** 20

**PICK 3 MEATS** 25
choice of pulled pork butt, hand-cranked sausage, turkey breast, smoked pit ham, black angus brisket, naked burnt ends or smoked vegan jackfruit

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**THE WHOMP! PLATTER**
serves 2-3 people

burnt ends, half slab ribs, pulled pork butt, pit ham, black angus brisket, turkey breast & hand cranked sausage;
served with bucket of fries, jar o' pickles & two junior nice fixin's 65

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**FROM OUR GRILL**

**CAMPFIRE SALMON**
organic wood-fired salmon, charred cowboy cauliflower, crispy garlic, shaved manchego, beer blanc, chile drizzle 22

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**SMOKEHOUSE SANDWICHES**

**PICKLED PIG**
pulled pork butt, creamy slaw, deep-fried hot pickles, farm-to-market egg bun 11

**BURNT HEAVEN**
smoked burnt ends, smoked sausage, fried jalapenos, chipotle bbq mayo, creamy slaw, egg bun 15

**THE JACKKNIFE**
choose of smoked jackfruit or smoked turkey, melted provolone, sliced avocado, fried jalapenos, egg bun 12

**CBGB BURGER**
house-ground smoked brisket, smoked gouda schmear, smoked bacon, caramelized onion, duke's mayo, egg bun 14
Add a fried egg +1

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**SCRATCH DESSERTS**

**PEACH BREAD PUDDING**
caramelized peaches, brown butter caramel, almond brittle, vanilla bean ice cream 9

**BURNT PUDDING**
butterscotch custard, fresh blackberries 7
CHARBAR
GLUTEN-FREE & VEGAN MENU

This menu is based on the most current information from our suppliers and their stated absence of wheat/gluten within these items. Due to kitchen operations involving shared cooking & prep areas, food items could come in contact with other food products. Therefore, we are unable to guarantee that any menu item can be completely free of allergens.

PRIOR TO PLACING YOUR ORDER, PLEASE ALERT OUR MANAGER TO ANY FOOD AllERGIES.

SNACKS
CHARRED BITS & GRITS
burnt ends, hand-cranked sausage, bourbon-candied bacon, pickled jalapeños, cheddar cheese grits, bbq butter 15

GREENS
COUNTRY CRUNCH SALAD
crispy country ham, tillamook cheddar, napa cabbage, kale, iceberg, cauliflower, spiced pecans, charred peach vinaigrette 8 / 12

SMOKEHOUSE SALAD
[n] pork belly bacon or crispy onion straws] smoked turkey, smoked gouda, grape tomatoes, fresh greens, bbq ranch 14

SALMON AVOCADO SALAD
wood-fired salmon, avocado, kale, quinoa, red cabbage, broccoli, pickled red onion, fiji apple, sun-dried cranberries, toasted walnuts, lemon vinaigrette 18

G-F dressings: charred peach vinaigrette, cider vinaigrette, lemon vinaigrette, bbq ranch, balsamic vinaigre & EVOO

HANDWRICHES
served on a dairy-free & gluten-free bun
PICKLED PIG
[n] fried pickles / sub regular pickles] pulled pork butt, sliced hot pickles, creamy slaw 13

TRIPLE CROWN
pulled bbq pork, smoked ham, smoked bacon, fontina cheese, caramelized onion, pickles, duke’s mayo 14

BRISKET CHEESESTEAK
[n] gouda / sub provolone] chapped brisket, provolone, peppers, caramelized onion, XO jus 17

BURNET HEAVEN
[n] fried jalapeño] smoked beef short rib, hand-cranked sausage, creamy slaw, chipotle bbq 17

EGG BURGER
[n] gouda / sub provolone or cheddar] house-ground smoked brisket, smoked bacon, caramelized onion, duke’s mayo 16
Add a fried egg 11

SALMON BLT CLUB
wood-grilled salmon, avocado, double-smoked bacon, lettuce, tomato jam, bbq mayo 19

THE JACKNIFE
[n] fried jalapeño / sub pickled jalapeño] choice of smoked jackfruit or smoked turkey; provolone, avocado 14

GRILLED PIMENTO CHEESE
[n] fried green tomato] avocado, melted tillamook cheddar, homemade pimento cheese 12

MEAT ON BUN
served on a dairy-free & gluten-free bun, all sandwiches served on a wire rack; make it a 2-meat combo for $1 extra
PULLED PORK BUTT 17
BLACK ANGUS BRISKET 15
TURKEY BREAST 12
SMOKED PIT HAM 12
HAND-CRANKED SAUSAGE 12
SMOKED JACKFRUIT 13

SIGNATURE TRAYS
served with pickles & TWO mini nice fries
NAKED BURNED ENDS
kona city s claim to fame 22

THE WHOLE HOG
three rib bones, pulled pork, hand-cranked sausage 20

THE HOLY TRINITY
three rib bones, black angus brisket, burnt ends 30

HALF SLAB RIBS 24

FULL SLAB RIBS 34

PICK 2 MEATS 30 // PICK 3 MEATS 35
choice of pulled pork but, hand-cranked sausage, turkey breast, smoked pit ham, black angus brisket, naked burnt ends or smoked vegan jackfruit

FROM OUR GRILL
CAMPFIRE SALMON
[n] boneless] organic wood-fired salmon, charred cowboy cauliflower, crispy garlic, shaved manchego, chile drizzle 22

NICE FIXIN’S
mini / junior
BBQ PIT BEANS 4 / 7
POTATO SALAD 4 / 7
CACTUS SLAW 4 / 7
KALE-PECORINO SLAW 4 / 7
BACON-BROCCOLI SLAW 4 / 7

SUPER STUFF
JALAPEÑO CHEESY-CORN BAKE 6
CHARRED COWBOY CAULIFLOWER 8

SCRATCH DESSERTS
BURNT PUDDING
buttercrunch crust, fresh blackberries 7
VANILLA ICE CREAM 4

VEGAN GFFS
COUNTRY CRUNCH SALAD
[n] country ham] tillamook cheddar, napa cabbage, kale, iceberg, cauliflower, spiced pecans, cider vinaigrette 8 / 12

AVOCADO-QUINOA SALAD
avocado, kale, quinoa, red cabbage, broccoli, pickled red onion, fiji apple, sun-dried cranberries, toasted walnuts, lemon vinaigrette 18

vegan dressing: cider vinaigrette, lemon vinaigrette, balsamic vinaigrette & EVOO

HANDWRICHES
SMOKED JACKFRUIT SANDWICH
[n] sub grilled sourdough or farm bread] add pickled jalapeños +1 // add avocado +2

NICE FIXIN’S
mini / junior
KALE-PECORINO SLAW 4 / 7

WARNING: THESE ITEMS CONTAIN NO MEAT!

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