# CHAR BAR

## ★ GLUTEN-FREE 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 product. 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 **18**

### LOADED BRISKET CHILI
[no saltine crackers]

slow-smoked black angus brisket, chili beans, tillamook cheddar, sour cream, scallions **9**

## GREENS

***ADD*** campfire-crusted chicken breast +5

***ADD*** wood-grilled organic salmon filet +10

### ☠ AVOCADO SALAD
avocado, kale, quinoa, red cabbage, pickled red onion, broccoli, fuji apple, sun-dried cranberries, toasted walnuts, lemon vinaigrette **14**

### HATCH CHILE CAESAR
[no croutons]

poblano dressing, crisp romaine, cotija, parmesan **half 8 // full 14**

### COUNTRY CLUB SALAD
[no crispy chicken / sub campfire-crusted chicken breast]

applewood smoked bacon, tillamook cheddar, cherry tomato, hard-boiled egg, mixed greens, dueling ranch & country mustard dressing **18**

### SUPERFOOD SALMON*
pan-seared organic salmon, avocado, kale, quinoa, red cabbage, broccoli, pickled red onion, fuji apple, sun-dried cranberries, toasted walnuts, lemon vinaigrette **23**

## FRESH SEAFOOD

### CHARRED SALMON & ROASTED ROOTS
[no beer blanc]

wood-grilled organic salmon, carrots, parsnips, fennel, caramelized onions, roasted potatoes, smoked garlic carrot-pecan vinaigrette **23**

## COMPETITION TRAYS

all trays served with pickles & **TWO** mini nice fixin's

[no texas toast]

### PICK 2 MEATS 24 // PICK 3 MEATS 29
choice of three rib bones, pulled pork butt, smoked ham, hand-cranked rope sausage *OR* smoked turkey breast

***SUB*** hand-carved black angus brisket *OR* competition-style burnt ends +2

### NAKED BURNT ENDS
a whole platter of competition-style burnt ends **half-lb. 27 // full-lb. 38**

### THE HOLY TRINITY
three rib bones, hand-carved black angus brisket, burnt ends **32**

### THE KINGDOM TRAY
serves 2-3; burnt ends, half-slab of ribs, four jumbo wings, with choice of two junior nice fixin's **46**

### ST. LOUIS-STYLE SMOKED RIBS half-slab 25 // full-slab 36

### 3 SMOKED RIBS & 3 JUMBO WINGS COMBO 25

## NICE FIXIN'S

mini // junior

**BBQ PIT BEANS 5 // 8**

**☠ POTATO SALAD 5 // 8**

**☠ CREAMY CABBAGE SLAW 5 // 8**

**BACON-BROCCOLI SLAW 5 // 8**

[no ramen noodles]

## SUPER STUFF

### ☠ CHARRED STREET CORN
garlic rajas, lime crema **8**

### ROASTED ROOT VEGGIES
roasted carrots, parsnips, fennel, caramelized onion, roasted potatoes, smoked garlic carrot-pecan vinaigrette **9**

### ☠ GARDEN SALAD 8
G-free dressings: lemon vinaigrette, bbq ranch, smoked garlic carrot-pecan vinaigrette

# ★ SMOKEHOUSE SANDWICHES ★

— LISTED PRICES INCLUDE A $2 UP-CHARGE FOR GLUTEN-FREE BUN —

### ★ 'CBGB' BRISKET BURGER* ★
[no gouda / sub provolone or cheddar]

house-ground brisket, smoked bacon, caramelized onion, duke's mayo **20**

***ADD*** a fried egg* +2

## JUST MEAT ON BUN

served à la carte; make it a 2-meat combo for $1 extra

**PULLED PORK BUTT 14**

**'SLOPPY' BRISKET 14**

**HAND-CRANKED SAUSAGE 14**

**SMOKED TURKEY BREAST 14**

**COMPETITION-STYLE BURNT ENDS 18**

**HAND-CARVED BLACK ANGUS BRISKET 18**

## BROWN BAG SPECIAL

mon-fri 11am–2pm

***CHOOSE*** pulled pork, 'sloppy' brisket, hand-cranked sausage, or smoked turkey with a Mini Nice Fixin' & a handful of fries **15**

***SUB*** hand-carved black angus brisket or burnt ends +3

**☠ WARNING: THESE ITEMS CONTAIN NO MEAT! ☠**

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

### BURNT HEAVEN
[no fried jalapeño / sub pickled jalapeño]

competition-style burnt ends, smoked sausage, chipotle bbq mayo, creamy slaw **20**

### BRISKET CHEESESTEAK
chopped brisket, gouda schmear, melted provolone, caramelized onions, peppers, XO dipping jus **20**

### PICKLED PIG
[no fried pickles / sub regular pickles]

pulled pork butt, creamy slaw, spicy table sauce **16**

### TRIPLE CROWN
pulled pork, smoked ham, smoked bacon, fontina, pickles, caramelized onion, duke's mayo, table sauce **17**

### CAMPFIRE CHICKEN
campfire-crusted chicken breast, fontina cheese, tomato jam, 'shrettuce, burnt mayo **17**

### SMOKED TURKEY CLUB
hand-sliced turkey, fontina, avocado, smoked bacon, romaine, tomato, burnt mayo **17**

### ☠ THE JACKKNIFE
[no fried jalapeño / sub pickled jalapeño]

sustainably-sourced smoked organic jackfruit, provolone, avocado, pickled jalapeños, table sauce **16**

***SUB*** smoked turkey for smoked jackfruit +1