



## STARTERS

**BBQ CHICKEN QUESADILLA**- Our smoked pulled chicken, house recipe BBQ sauce and shredded cheddar in a grilled jalapeno cheddar tortilla. Served with sour cream— 9.79 (add extra sour cream- .65 | smoked jalapenos- .91)

**FOOTHILLS BBQ NACHOS**— Corn tortilla chips, piled high with scratch made smokehouse chili, queso cheese, lettuce, tomato, red onion, shredded cheddar cheese and a drizzle of our house sweet bbq sauce. Served with sour cream—8.88. Try it with pulled pork (12.88), with chopped chicken (11.88) or with sliced brisket (14.88)

**THE DRESSER**-- A large, fresh baked potato loaded with shredded cheddar, chopped bacon and served with sour cream – 4.75 | With pulled pork (add 4.00), smoked chicken (add 3.00) or sliced brisket (add 6.00).

**CHIPS AND DIPS**—A basket of corn tortilla chips with your choice of our scratch made chili- 6.15 / queso- 6.15

**YEE-HAW DUNKEL BEER CHEESE**—Warm YEE-HAW DUNKEL beer cheese served with soft baked pretzels- 7.29

**FRITO PIE**—The Shed's take on a classic favorite. A bed of Fritos corn chips, topped with scratch made smokehouse chili and queso – 7.97 | With pulled pork (add 4.00), smoked chicken (add 3.00) or sliced brisket (add 6.00).

## HOT OFF THE GRILL

**ALL SANDWICHES SERVED WITH YOUR CHOICE OF ONE SIDE AND LETTUCE, TOMATO, ONION AND PICKLE.**

**BURNOUT BURGER**-- An 8oz, chargrilled angus beef patty on a toasted brioche bun- 8.43 Add cheddar, smoked gouda, Swiss or hot pepper cheese- .91

**BLACK AND BLUE BURGER**-- An 8oz, blackened and chargrilled angus beef patty, topped with crispy bacon, caramelized onion and melted blue cheese crumbles on a toasted brioche bun- 9.57

**FATBOY**—An 8oz, chargrilled angus beef patty, topped with our house smoked pork, crispy bacon and smoked gouda on a toasted brioche bun- 10.79

**MUSHROOM AND SWISS BURGER**—An 8oz, chargrilled angus beef patty, topped with sautéed mushrooms and melted Swiss cheese on a toasted brioche bun- 9.34

**CHILI CHEESEBURGER**—An 8oz, chargrilled angus beef patty, topped with scratch made smokehouse chili, queso and smoked jalapenos on a toasted brioche bun- 10.79

**THE FIREBIRD**—A blackened and chargrilled chicken breast, tossed in our house spicy red vin sauce, topped with melted hot pepper cheese and tabasco onions on a toasted brioche bun- 10.71

**THE ROOSTER**—A blackened and chargrilled chicken breast, tossed in our house BBQ sauce, topped with melted cheddar cheese and crispy bacon on a toasted brioche bun- 10.71

**GRILLED CHICKEN SANDWICH** – A blackened and chargrilled chicken breast on a toasted brioche bun – 9.79

## SIDES- 3.42

Smokehouse baked beans

Collard Greens

Sweet coleslaw

Smoked potato salad

Bag o' chips

Bacon mac-n-cheese

Cup of soup

Side salad (add 1.37)

## SMOKED MEAT SANDWICHES AND SPECIALTIES

### ALL SANDWICHES AND SPECIALTIES COME WITH YOUR CHOICE OF ONE SIDE

**THE SHEDWICH** – Your choice of our house smoked pulled pork or pulled chicken piled high on a toasted brioche bun – 9.25 Substitute sliced brisket (add 4.75)

**BRISKET DIP**—Our house smoked, sliced brisket topped with melted Swiss cheese on a toasted hoagie roll. Served with Au Jus- 15.00

**SCREAMING PIG**—Thick cut sliced ham, pulled pork, chopped pickles, melted Swiss cheese and our signature Hogg Sauce on toasted hoagie roll- 12.00

**MAD MAX**—A layer of house smoked brisket topped with cheddar cheese, pulled pork and sweet coleslaw on a toasted brioche bun- 14.75

**SMOKED BOLOGNA SANDWICH**—A ¼ pound slice of our house smoked bologna, chargrilled and served with lettuce, tomato and garlic dill aioli on Texas toast- 9.50

**PULLED PORK TACOS**—A grilled flour tortilla, loaded with pulled pork, tabasco onions, sweet coleslaw and shredded cheddar – 10.00

**SOFT TAIL WRAP**— Our house smoked pulled chicken, shredded lettuce, diced tomato, shredded cheddar and your choice of ranch or chipotle ranch, wrapped up in a jalapeno cheddar tortilla- 10.75

## SMOKED MEAT PLATTERS

**SMOKEHOUSE PLATTER**—One of our house smoked meats served with scratch made cheddar cornbread, chow chow and your choice of two sides – pork platter 15.25 | pulled chicken platter 14.00 | bologna platter 15.00 | brisket platter 31.75

**SMOKEHOUSE PLATE**—One of our house smoked meats served with scratch made cheddar cornbread, chow chow and your choice of one side – pork plate 10.00 | pulled chicken plate 8.00 | bologna plate 9.75 | brisket plate 17.25

**THE BONEYARD**— Choose a half or full rack of our house smoked baby back ribs, served with scratch made cheddar cornbread and your choice of one side- ½ rack 16.50 | Full rack 28.50

**BOSS HOGG**— A full rack of our house smoked baby back ribs, pulled pork and sliced brisket. Served with baked beans, sweet coleslaw, pickles, chow chow and two pieces of scratch made cheddar cornbread- 47.32

**SHED SAMPLER**—House smoked pulled pork, pulled chicken, sliced brisket and smoked bologna, served with scratch made cheddar cornbread and chow chow- 22.50

**MAC N PORK PLATE**- House smoked pulled pork served with bacon mac-n-cheese and cheddar cornbread – 10.00

## SOUPS & SALADS

### ASK ABOUT OUR SOUP OF THE DAY!

**SOUTHERN STYLE PINTO BEANS with HAM HOCK** – Bowl with hoecake 7.97 | Cup 3.42

**PINTO BEAN PLATE** – A bowl of our scratch made, southern style pinto beans, collard greens and two hoecakes served with a side of chow chow – 10.93

**HOUSE SALAD**-- Mixed salad greens, topped with diced tomato, cucumber, bacon, boiled egg, shredded cheddar and house made croutons- 9.00

**BUFFALO CHICKEN SALAD**—Our house salad topped with buffalo smoked chicken- 13.00

**CLUB SALAD**—Our house salad topped with chopped ham and Swiss cheese- 11.00

**DRESSINGS**—RANCH, CHIPOTLE RANCH, BLUE CHEESE, HONEY MUSTARD, ITALIAN, BALSAMIC VINAIGRETTE