



SERVING LOCALLY-RAISED, ANTIBIOTIC AND HORMONE-FREE PORK SINCE 2010

SOUPS, SALADS & STARTERS

GUMBO CUP 7 • BOWL 12
WITH HOMEMADE ANDOUILLE SAUSAGE, CHICKEN, OKRA & PEPPERS.
SERVED OVER RICE.

GREEN SALAD ^{GF} HALF 5 • WHOLE 7.5
GREEN LEAF LETTUCE TOSSED WITH OUR BALSAMIC VINAIGRETTE &
GARNISHED WITH BBQ PECANS.

BEET-N-BLUE ^{GF} HALF 7 • WHOLE 12
GREEN LEAF LETTUCE TOSSED WITH OUR BALSAMIC VINAIGRETTE & TOPPED
WITH HOUSE-PICKLED BEETS, CRUMBLD BLUE CHEESE & BBQ PECANS.

VIETNAMESE PORK CHEEK SALAD 14
GREEN LEAF LETTUCE TOSSED WITH OUR BALSAMIC VINAIGRETTE TOPPED WITH
TENDER CHUNKS OF PORK CHEEK, PICKLED CARROTS, JALAPENOS, AND CILANTRO.

PICKLE PLATE ^{GF} 8.5
A VARIETY OF HOUSE-MADE PICKLES INCLUDING GREEN TOMATOES, BEETS,
CUCUMBERS, GREEN BEANS, AND EGGS.

PIMENTO CHEESE FRIES ^{GF} SMALL 5 • LARGE 7.5
A HEAPING PLATE OF OUR HOUSE-CUT FRIES TOPPED WITH MELTED PIMENTO CHEESE.
* ADD HOMEMADE BACON FOR \$2

BBQ-PIMENTO CHEESE NACHOS 11
CORN CHIPS TOPPED WITH BBQ PORK, MELTED PIMENTO CHEESE, TOMATO,
GREEN ONION AND PICKLED JALAPENOS.

PLATES

ALL PLATES COME WITH SLAW, PICKLES & HUSHPUPPIES.
EXTRA BBQ OR SMOKED CHICKEN +\$4

BBQ ^{GF} 12.5
EASTERN CAROLINA STYLE PULLED PORK. SMOKED IN HOUSE AND SEASONED
WITH CIDER-VINEGAR BBQ SAUCE.

SMOKED CHICKEN 12.5
SMOKED, GLAZED AND GRILLED. ALL DARK MEAT.

PORK RIBS ^{GF} 18
DRY RUBBED, HICKORY SMOKED, THEN GLAZED WITH OUR OWN RIB SAUCE AND
FINISHED ON THE GRILL

BEEF BRISKET 16
DRY-RUBBED & SMOKED FOR 10 HOURS. SERVED SLICED WITH SWEET & TANGY
BBQ SAUCE.

FRIED CATFISH 14
BATTER-FRIED & SERVED WITH REMOULADE SAUCE (THINK CREOLE TARTAR SAUCE).

BBQ TEMPEH ^{GF} 12
TEMPEH TOSSED IN OUR OWN MIX OF BBQ SPICES. TOPPED WITH SWEET &
TANGY BBQ SAUCE.

SIDES

..... 4 EACH
"PICK 3" PLATE CHOOSE ANY 3 SIDES 10.5

BEER BAKED BEANS

COLESLAW ^{GF}

COLLARD GREENS

FRENCH FRIES ^{GF}

FRIED GREEN TOMATOES ^{GF}

FRIED OKRA ^{GF}

HUSHPUPPIES ^{GF}

MAC-N-CHEESE ^{GF}

PICKLES ^{GF}

POTATO SALAD ^{GF}

SPROUTS-N-SHROOMS ^{GF}

BBQ
BY THE POUND
15

SANDWICHES

SERVED WITH HOMEMADE PICKLES ON THE SIDE.
GLUTEN FREE LOAF BREAD AVAILABLE UPON REQUEST.

BBQ 7
EASTERN CAROLINA STYLE PULLED PORK. SMOKED IN HOUSE AND SEASONED WITH
CIDER-VINEGAR BBQ SAUCE. TOPPED WITH SLAW & SERVED ON A WHITE BUN.

VIETNAMESE PORK CHEEK 10
TENDER PORK CHEEK WITH PICKLED CARROTS, CILANTRO AND SLICED JALAPENO.

FRIED BOLOGNA 8
HOMEMADE BOLOGNA. THAT'S RIGHT, HOMEMADE. SERVED WITH MUSTARD & SLAW
(OR WHATEVER YOU WANT) ON A WHITE BUN.

BLT THE PIG'S VERY OWN BACON! 8.75
WITH TOMATO, LETTUCE & MAYO ON TOASTED SOURDOUGH BREAD.

BBQ TEMPEH ^{GF} 7
TEMPEH TOSSED IN OUR OWN MIX OF BBQ SPICES. TOPPED WITH SWEET &
TANGY BBQ SAUCE & SLAW ON A WHITE BUN.

PO-BOYS

SERVED ON WARM FRENCH BREAD WITH HOMEMADE PICKLES ON THE SIDE.

CAROLINA-BOY 12
PIMENTO CHEESE, PULLED PORK, COLLARD GREENS & HOT SAUCE.

BRISKET PO-BOY 16
HOUSE-SMOKED BRISKET WITH LETTUCE, TOMATO, BANANA PEPPERS, MAYO & BBQ SAUCE.

CATFISH PO-BOY 14
DEEP-FRIED CATFISH FILET WITH LETTUCE, TOMATO, BANANA PEPPERS & REMOULADE SAUCE.

SHIITAKE PO-BOY ^{GF} 12
BATTERED & FRIED SHIITAKE MUSHROOMS WITH LETTUCE, TOMATO, BANANA PEPPERS
& REMOULADE SAUCE.

CAROLINA CUBANO 14
HOUSE CURED HAM, BBQ PORK, SWISS CHEESE, HOUSE PICKLED GREEN TOMATOES
AND YELLOW MUSTARD.

^{GF} VEGETARIAN ^{GF} GLUTEN FREE