

SOUPS, SALADS & START	TERS
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GUMBO.

WITH HOMEMADE ANDOUILLE SAUSAGE, CHICKEN, OKRA & PEPPERS.
SERVED OVER RICE.

GREEN SALAD © 6F.

GREEN LEAF LETTUCE TOSSED WITH OUR BALSAMIC VINAIGRETTE &
GARNISHED WITH BBQ PECANS.

BEET-N-BLUE © 6F.

GREEN LEAF LETTUCE TOSSED WITH OUR BALSAMIC VINAIGRETTE & TOPPED

VIETNAMESE PORK CHEEK SALAD.....14

GREEN LEAF LETTUCE TOSSED WITH OUR BALSAMIC VINAIGRETTE TOPPED
WITH TENDER CHUNKS OF PORK CHEEK, PICKLED CARROTS, JALAPENOS,

WITH HOUSE-PICKLED BEETS, CRUMBLED BLUE CHEESE & BBQ PECANS.

AND CILANTRO.

PICKLE PLATE 196F

A VARIETY OF HOUSE-MADE PICKLES INCLUDING GREEN TOMATOES, BEETS,

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

DANK NUGS
DEEP FRIED MAC-N-CHEESE BITES, SERVED WITH KETCHUP

SANDWICHES

CUCUMBERS, GREEN BEANS, AND EGGS.

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

BBQ.
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.

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

HOMEMADE HOGDOG

HOMEMADE HOGOOG CHOICE OF TOPPINGS: COLESLAW, ONIONS, RELISH, SAUERKRAUT, JALAPENOS, MAYO, HOT SAUCE, KETCHUP, MUSTARD, BROWN MUSTARD

BULK ORDERING

I POUND OF MEAT WILL MAKE 2 LARGE PLATES, 3 SMALL PLATES OR 4 SANDWICHES

PULLED PORK. 16.5 / POUND SMOKED CHICKEN. 3.5 / PIECE BEEF BRISKET. 26 / POUND SIDES. 13 / QUART

I QUART OF SIDES WILL SERVE 4-8 PEOPLE

COLESLAW
POTATO SALAD
COLLARD GREENS
MAC-N-CHEESE
BEER BAKED BEANS
SPROUTS-N-SHROOMS

PICKLED BEETS
PICKLED CUCUMBERS
PICKLED GREEN TOMATOES
PICKLED GREEN BEANS
PICKLED EGGS

PLATES

BBQ. GF. 13.5
EASTERN CAROLINA STYLE PULLED PORK. SMOKED IN HOUSE AND SEASONED WITH CIDER-VINEGAR BBQ SAUCE.

SMOKED CHICKEN. GF. 13.5
BONE-IN THIGHS AND DRUMSTICKS. SMOKED, GLAZED AND GRILLED.

BEEF BRISKET. GF. 16
DRY-RUBBED & SMOKED FOR 10 HOURS. SERVED SLICED WITH

ALL PLATES COME WITH SLAW, PICKLES & HUSHPUPPIES.

SWEET & TANGY BBQ SAUCE.

FRIED CATFISH

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

BBQ TEMPEH © 12
TEMPEH TOSSED IN OUR OWN MIX OF BBQ SPICES. TOPPED WITH

TACOS

I FOR 3.5 3 FOR 9 (NO MIXING)

SERVED ON WARM CORN TORTILLAS WITH LIME ON THE SIDE.

SHIITAKE TACOS o

SWEET & TANGY BBO SAUCE

FRIED SHIITAKE MUSHROOMS TOSSED IN THE PIG'S SPECIAL DRY RUB SEASONING AND SERVED WITH ONIONS, CILANTRO, AND HOMEMADE SALSA VERDE.

TONGUE TACOS

TENDER CHUNKS OF PORK TONGUE SERVED WITH ONIONS, CILANTRO, AND HOMEMADE SALSA VERDE.

FISH TACOS

DELICIOUS FRIED CATFISH TACOS SERVED WITH A FRIED LEMON SLICE, CABBAGE, ONIONS, CILANTRO AND SALSA VERDE.

CAULIFLOWER TACOS o

ROASTED CAULIFLOWER TACOS SERVED WITH PICKLED ONIONS, CILANTRO AND PECAN ROMESCO SALSA.

BBQ BAHN MI TACOS

EASTERN CAROLINA STYLE PULLED PORK TOSSED WITH VIETNAMESE NUOC CHAM SAUCE AND SERVED WITH PICKLED CARROTS, CILANTRO, GREEN ONION, AND SALSA VERDE.

PO-BOYS

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

CAROLINA-BOY

PIMENTO CHEESE, PULLED PORK, COLLARD GREENS & HOT SAUCE.

BRISKET PO-BOY

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

CATFISH PO-BOY

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

SHITAKE PO-BOY ©

BATTERED & FRIED SHIITAKE MUSHROOMS WITH LETTUCE, TOMATO, BANANA PEPPERS & REMOULADE SAUCE.

CAROLINA CUBANO

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

SIDES

EACH4.25PICK 3 PLATE CHOOSE ANY 3 SIDES12

BEER BAKED BEANS

COLESLAW © 0F

COLLARD GREENS

FRENCH FRIES ©

FRIED GREEN TOMATOES ©

HUSHPUPPIES ©

MAC-N-CHEESE ©

PICKLES © 0F

POTATO SALAD © 0F

SPROUTS-N-SHROOMS ©

FRIED OKRA O

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

OVEGETARIAN OF GLUTEN FREE