

WE CATER!

view our menu
& learn more



STARTERS

The Smoke Shop BBQ's Famous Wings 12
(6 wings) agave & pit spices

The Smoke Shop BBQ's Hot Wings 12
(6 wings) fermented habanero, brown butter

Buffalo Fried Ribs 11
(3 ribs) with blue cheese crema & pickled celery

Seasonal Link 9.5
with pimento cheese & crackers

BBQ Peanuts 6
pit spices & chipotle - a perfect bar snack

Mac & Cheese Bites 12.5
(4 pieces) house-cured bacon & kale

BBQ Fries 11.5
cheese sauce, pit beans, pickled jalapeños, pit spices
add meat: pulled pork +3.5, burnt ends +6.5, both +7.5

The Wedge 8.5
house-made dill ranch, house-cured bacon, marinated cherry tomatoes, everything spice

WEEKLY SPECIALS

Friday & Saturday
Big Beef Rib 41
includes two sides

Sunday & Monday
Baby Back Ribs 36
includes two sides

BBQ PLATES

-- all plates include 2 sides --

1st Place Ribs 1/2 slab 24.5, full 36.5

Texas-Style Brisket 26

Pulled Pork 18.5

Pork Belly Burnt Ends 26.5

Burnt Ends 27

Seasonal Link 18.5

Pulled BBQ Chicken 19

Smoked Turkey Breast 20

The Wings 24

(nine wings)

COMBOS

choose from any of the meats under BBQ Plates

PIT CREW

your choice of two meats & two sides

27.5

PIT BOSS

your choice of three meats & three sides

29

PITMASTER

A family-style selection of our BBQ meats & sides.

39.5 per person (minimum of 2 people)

ADD-ONS

Lone Bone 4

1/4lb Brisket 8

1/4lb Burnt Ends 9.5

1/4lb Pulled Pork 7.5

1/4lb Pork Belly Burnt Ends 9

1/4lb Pulled Chicken 7.5

1 Seasonal Link 7.5

3 Wings 7

1/4lb Smoked Turkey Breast 8

SANDWICHES

-- all sandwiches include 1 side --

Fried Chicken 13.5

crispy chicken thigh, pimento cheese, ranch, lettuce, tomato, onion

Ultimate Fried Fish 13

haddock, tartar sauce, B&B pickles, lettuce

House-Smoked Turkey BLT 14.5

smoked turkey, dijonaise, green goddess dressing, pepper-jack cheese & house-cured bacon on Texast Toast

Gardein Sandwich 10.5

crispy chick'n patty, lettuce, tomato, onion, pimento cheese, Nashville aioli

Pulled Pork 13.5

Pork Belly Burnt Ends 14.5

Burnt Ends 15

BBQ Pulled Chicken 13.5

Texas- Style Brisket 16

Seasonal Link 12.5

pimento cheese

SIDES 4.5 SM/7.5 LG

The Cornbread ... \$3 per piece

Sweet & Spicy Coleslaw
minced cabbage, secret dressing

Pimento Mac & Cheese
cornbread crumbles

Pit Beans

slow-cooked with brisket

Zucchini Salad
toasted almonds, fresh herbs, parmesan & lemon vinaigrette

Half Sour Spears

Two Potato Salad
fresh herbs, apple cider, mayo

Gram's B&B Pickles

Texas Toast
frank's garlic butter

Bacon Collards
blackstrap molasses

Crinkle-Cut Fries
tossed in pit spices

BASKETS & BOWLS

Fried Chicken Basket 18.5

crispy boneless chicken thighs, fermented honey hot sauce - includes two sides

Fried Haddock Basket 19.5

crispy haddock & tartar sauce - includes two sides

BBQ Bowl 13

kale, green leaf, zucchini, tomatoes, carrots, olives, almonds, parmesan, white beans, crispy shallots & brown rice with your choice of:

simple vinaigrette, green goddess or buttermilk dill ranch

add pulled chicken or pork +3

add brisket, burnt ends, pork belly burnt ends, seasonal link, turkey +7

Gardein Hot Bowl 17.5

kale, tomatoes, carrots, olives, jalapeños, white beans, red onion & brown rice sautéed with lemon vinaigrette, topped with a vegan chick'n patty and drizzled with a smoky vegan BBQ sauce

DESSERTS

Butter Cake ... 6

Butter Cake "the Crack" ... 7

Caramelized Banana Pudding ... 8

Parties of 8 or more will have an 18% gratuity automatically applied to their bill.

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

We are implementing a 3% Kitchen Appreciation Fee on all transactions. This allows our kitchen staff to share in the success of the restaurant and be compensated for the significant work they do in providing the very best BBQ for our guests. This fee does not represent a tip, gratuity or service charge for our front of house staff, which includes servers, runners, bussers and bartenders. This is completely voluntary; please ask for a manager regarding any questions or to have it removed.

The Smoke Shop BBQ's Signature Old Fashioned

brisket-infused* bourbon stirred with smoked sugar & bitters, served in an oak-smoked glass

11

*made with actual brisket

PICK-A-WHISKEY OLD FASHIONED

choose a style below...
try it with any of our private barrels 15
or pick a whiskey from our list +3

The Classic

pre-prohibition style...

the "old fashioned" cocktail consists of four basic components... spirit, sugar, bitters & water (ice); topped with lemon peel

The Mad Man

popularized in the mid-20th century, this style of old fashioned calls for the addition of muddled cherry & an orange slice; served over cracked ice

The New-Age Old Fashioned

your choice of whiskey with cherry liqueur, dry curacao, bitters & a dash of sugar; topped with orange peel

BEER & CIDER

PINT | PITCHER

Draft...

SMOKE SHOP "WATERMELON WHEAT", UFO (MA)	5.0%	7 26
Sam Adams Seasonal, Varied (MA)	5.3%	8 30
Jack's Abby "Post Shift", Pilsner (MA)	4.7%	7 26
Downeast Blackberry, Cider (MA)	5.0%	7 26
Urban Artifact "Spyglass", Lemon-Lime Sour (OH)	4.5%	7 26

Bottled & Canned...

Crisp & Crushable...

Bud Light, Lone Star, High Life	x.x%	12oz	5.5
The Silver Bullet... aka Coors Light (CO)	4.2%	16oz	5.5
Red Stripe, Lager (JAM)	4.7%	11oz	5.5
Von Trapp "Bohemian", Pilsner (VT)	5.4%	12oz	6
Pabst "Blue Ribbon", Lager (WI)	4.9%	16oz	6
Corona "Extra", Lager (MEX)	4.4%	16oz	6.5
Bell's Amber Ale (MI)	5.5%	12oz	7
Sam Adams "Boston Lager", Lager (MA)	4.9%	12oz	7
Pontoon "Sol Crusher" (GA)	5.3%	16oz	7
Medusa "Duchovni", Pilsner (MA)	5.5%	16oz	10

Wheats and Belgians...

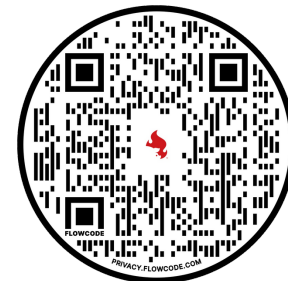
Old Nation "Pret", Belgian Wit (MI)	5.5%	16oz	6
Allagash White, Wheat Ale (ME)	5.1%	12oz	7
Boulevard "Tank 7", Farmhouse Ale (MO)	8.5%	12oz	10

Sour...

Dogfish Head "Seaquench", Sour Ale (DE)	4.9%	12oz	6
Avery "El Gose", Gose (CO)	4.5%	12oz	6
Victory "Sour Monkey", Wild Ale (PA)	9.5%	12oz	8

WHISKEY MENU

view our extensive whiskey menu



SPECIALTY COCKTAILS \$14 each

Pomegranate Sangria

A summery red sangria with Privateer rum, Archer Roose malbec, pomegranate, lime & orange

Bloom

A smokey, spiced, lychee margarita with Vida mezcal, grenadine salt rim, and Ghost chilis

Clara Bow

a pomegranate whiskey punch with Four Roses Bourbon, lemon & mint

Violet's Dagger

a floral twist on a bee's knees with Prairie gin, elderflower & a cava float

Desperado

A seasonal Manhattan with Ezra Brooks Rye, Lillet Blanc, Drambuie, Carpano Antica & bitters

Wild Ohio

Wild Ohio Brewing's Black Cherry Bourbon barrel aged tea on ice with a touch of lemon

Backyard Luau

a Flor de Caña aged dark rum tiki cocktail with pineapple, spice notes & a strong finish

Johnny D

Tito's vodka, peach sweet tea & lemon-limeade

Please ask your server about our
Frozen Cocktails of the Week!

PRIVATE WHISKEY BARRELS

collaborations available exclusively at the Smoke Shop

Sagamore Spirit Smoke Shop x Gordon's Rye

a single barrel rye privately selected at the Sagamore distillery - 14

Journeyman Smoke Shop BBQ Private Barrel Whiskey

a private selection of the Michigan distillery's Corsets, Whips + Whiskey - 14

Knob Creek x the Smoke Shop BBQ Private Barrel

a single barrel bourbon selected by our team in June 2021 - 14

REFRESHMENTS 3.5

Fountain Sodas

cola, diet cola, orange soda, root beer, lemon-lime soda or ginger ale

Bottled Sodas

coke, diet coke, sprite, root beer or fanta

Peach Sweet Tea

Unsweetened Iced Tea

Lemon-Limeade

Half & Half

Topo Chico Sparkling Water

Bottled Water - 2.5

Fazenda Nitro Cold Brew (12 oz can) - 6

WINE by the glass/bottle

White - 8oz

Underwood, Pinot Gris (OR)	12
Archer Roose, Sauvignon Blanc (CHI)	12

Red - 8oz

Rib Shack Red, Blend (SA)	10 36
Merf, Cabernet Sauvignon (WA)	11
Archer Roose, Malbec (ARG)	12

Bubbles - 6oz

Poema Cava, Brut (SP)	9 36
Champy, Brut (CA) - bottle only	52
La Marca, Prosecco (IT)	9
Scarpetto "Frico", Lambrusco (IT)	10 (8oz)
Rosé - 8oz	
Angels & Cowboys (CA)	10 36
Underwood, Rose (OR)	12