SHARES & MORE

SWEET CORN FRITTERS \$9 served with sambal jelly and pimento cheese

BBQ NACHOS \$11/\$15 (half / full order) house tortilla chips topped with burnt end beans, queso, pulled pork, smoked corn pico, and sour cream (gf) vegetarian + \$1

PORK CRACKLINS & PIMENTO \$13 housemade pimento cheese, pork cracklins, and house sweet pickles (gf)

SMOKED PORK EGG ROLLS \$9 crispy egg rolls filled with pulled pork, jalapeños, carrots, and shredded cabbage, with hoison bbq sauce and sweet hot chili sauce

STUFFED JALAPENOS \$11 bacon wrapped smoked jalapeños, cheddar & cream cheese filling, with ranch dressing (gf)

LOADED FRIES \$10

crispy steak fries topped with queso, bacon, and smoked jalapeños (gf)
"nacho style" corn pico, lettuce, sour cream + \$3
add pulled pork, pulled chicken, or jackfruit + \$4
add brisket + \$6

FISH & CHIPS \$13 fried cornmeal crusted whiting fillet with steak fries, served with alabama white sauce

SMOKEHOUSE CHILI BOWL \$10 our special recipe with brisket and house sausage, topped with cheddar cheese and sour cream served with homemade cornbread (*gfo*)

BACKYARD SALAD \$10 lettuce, cheddar, smoked corn salsa, shredded carrots, jalapeño slaw, chips, and alabama white dressing (*gf, vo*) add pulled pork, chicken, or jackfruit +\$4 add brisket +\$6





HANDHELDS

BUTTER BURGER** or BOLOGNA BURGER \$12 a 5oz 7 Hills beef patty or griddle fried bologna burger topped with your choice of cheddar or gouda cheese, pickles, onions, and mustard with choice of side double patty + \$3 add bacon + \$2 add an egg** + \$1

GRILLED CHICKEN \$14 grilled chicken breast, bacon, lettuce, tomato sweet pickles, and garlic aioli with choice of side

BBQ BANH MI \$13 pulled pork, hoisin bbq, pickled carrots, cilantro, fresh jalapeños and pork cracklins with choice of side (*vo*)

PILE HIGH \$15 chopped brisket, pulled pork, bratwurst sausage, sliced green apple, cheddar cheese, and apple bbq sauce with choice of side

BBQ PHILLY \$13 choice of pulled pork, chicken, jackfruit, or brisket (+ \$2), with peppers & onions, and cheese sauce with choice of side

LETTUCE WRAPS \$12 choice of pulled pork, chicken, or jackfruit with hoisin BBQ sauce, sambal jelly, peanuts, shredded carrots, cilantro, and jalapeños (gf, vo)

BBQ TACOS \$12 choice of pulled pork, chicken, or jackfruit topped with jalapeño slaw and grilled corn pico (gf, vo)

please alert us of any allergies or dietary restrictions

*all smoked proteins are gluten free (v) vegan, (vo) vegan option, (gf) gluten free, (gfo) gluten free optional

SMOKED PLATTERS

pulled pork * chicken * brisket * jackfruit 1/4 rack ribs * 7 wings * 3 sausage links

two from the smoker section, two sides and cornbread \$35

three from the smoker section, three sides and cornbread \$45

FROM THE SMOKER

VA ANGUS BEEF BRISKET sandwich...\$13 1/2 pound...\$15 pound...\$27

PORK SPARE RIBS 1/4 rack......\$11 1/2 rack......\$18 rack.....\$32

HOUSE SAUSAGES choice of: smoked chorizo or bratwurst 1 link......\$5 3 links....\$12 6 links..\$21

PIG CRAFTER'S PULLED PORK sandwich.....\$8 1/2 pound...\$12 pound...\$21

PULLED CHICKEN sandwich.....\$8 1/2 pound...\$12 pound...\$21

RED FRESNO JACKFRUIT (ν) sandwich.....\$8 1/2 pound...\$12 pound...\$21

House Sauces:

Alabama White, Smokin' Hot, Carolina Gold Mustard, Big Daddy's Vinegar, Apple BBQ, Hoisin BBQ

PIE BY THE SLICE \$7

BANANA PUDDING PIE bananas, vanilla wafer crust, whipped cream

KEY LIME PIE graham cracker crust, whipped cream

DARK CHOCOLATE TART graham cracker crust and raspberry coulis (v)

add a scoop of vanilla ice cream \$2 bowl of ice cream \$4

FLOATS \$7 COCA COLA CLASSIC FLOAT

ABITA ROOT BEER FLOAT

ORANGE CREAM FLOAT

ADULT FLOATS IN COCKTAIL SECTION

N/A BEVS \$2.50 / free refills

COKE, DIET COKE, SPRITE,
GINGER ALE, ICED TEA, LEMONADE
RASPBERRY LEMONADE \$3.50
STRAWBERRY LEMONADE \$3.50
PASSIONFRUIT LEMONADE \$3.50

ABITA ROOT BEER \$4

SIDES(single serving/ serves 2-3/ serves 4-6)

\$4/\$8/\$14

apple slaw
jalapeño slaw (v)
southern potato salad
tea braised collards (v)
steak fries (v)
cornbread
4 dinner rolls

burnt end baked beans smokehouse chili mac 'n cheese jalapeño mac pork cracklin's salad cup (vo)

DRINKS

COCKTAILS

PASSIONFRUIT LONG ISLAND.......\$15 ONLY SERVED FROZEN: vodka, rum. tequila, gin, triple sec, passionfruit syrup, sour mix

MANGO HABANERO MARGARITA..\$12 FROZEN OR ON THE ROCKS: Hornitos Reposado Tequila, agave, mango puree, habanero simple, lime juice, sugar rim

APPLE OLD FASHIONED......\$12 Bulleit Rye Whiskey, orange and cherry, bitters, hard apple cider

CUCUMBER VINE......\$10 Cirrus Vodka, fresh cucumber, fresh basil, simple syrup, lime juice, sprite

WHITE SANGRIA......\$10 Broadbent Vino Verde wine, limoncello, basil, lime, orange

PURPLE HAZE.....\$10 Sutler's Gin, lemon juice, pea flower, simple syrup

JOYFUL PEACH......\$9
Bacardi Rum, Malibu Coconut Rum, peach
schnapps, peach puree, raspberry lemonade

ELECTRIC LEMONADE

***"ELECTRIFY" any lemonade for \$4*

WINE

WHITE

BROADBENT VINHO VERDE \$8/\$22 2004 / Vihno Verde, Portugal The most popular white wine from Portugal, is a deliciously refressing, light wine. "Verde", meaning "Green" refers to the hints of lime color. It is an ideal warm weather wine

SIMONET SPARKLING \$8/\$22

NV / Alsace France
100% chardonnay grapes. An expressive sparkling
made in the classic Champagne style that prodcues rich
and complex wine. Green apple, peach, and pear flavors
with nice acidity, sophisticated texture, and fine bubbles

ROSÉ

GRUET BRUT ROSÉ \$10/\$28 NV / A beautiful garnet in color, this Rosé has a number of aromatics from simple floral notes to mouth watering strawberry all while maintaining a zesty acidity and delicate finish

RED

EXCELSIOR CABERNET SAUVIGNON \$7/\$21 2020 / South Africa

Dark plum in color with aromas of ripe black currant and plumy fruit. Toasty oak aromas and sweet fruit balanced by soft ripe tannins

ADULT FLOATS

\$12.....(Non-Alcoholic options on front) All Floats topped with Whipped Cream

ORANGE DREAM

Captain Morgan's Spiced Rum, amaretto, orange juice, grenadine

STRAWBERRY STUMBLE

Smirnoff strawberry vodka, strawberry puree, ginger beer

TROPICAL CREAM

Malibu Rum, pineapple juice, cream of coconut

OLD MAN CHILD FLOAT

Iack Daniel's, Abita Root Beer

CIDER

LOCAL

BOLD ROCK VIRGINIA APPLE Nellysford, Virginia / 4.7% abv / 16oz can / \$6

BOLD ROCK INDIA PRESSED APPLE Nellysford, Virginia / 4.7% abv / 16oz can / \$6

POTTER'S FARMHOUSE DRY Free Union, Virginia / 8.5% abv / 750mL / \$22

POTTER'S GRAPEFRUIT HIBISCUS Free Union, Virginia / 9% abv / 500mL / \$15

SLY CLYDE INKJET BLACKBERRY MOJITO Hampton, Virginia / 6.7% abv / 12oz can / \$7

IMPORTED / DOMESTIC

DOWNEAST STRAWBERRY 12oz	\$6.5
BLACK WIDOW BLACKBERRY 12oz	\$6.5
ACE GUAVA CIDER 12oz	\$6.5

HAPPY HOUR WEEKDAYS 3-6pm

1/2 off 12oz drafts \$3 well liquor drinks \$2 off wine by the glass \$1 wings (minimum 3) \$2 pork or chicken sliders \$7 baskets (2 sliders, slaw, fries)

BEER

LOCAL

ARDENT PILSNER Richmond, Virginia / 5% abv / 16oz can / \$7.5

HARDYWOOD RICHMOND LAGER Richmond, Virginia / 5% abv / 16oz can / \$6.5

DEVILS BACKBONE VIENNA LAGER Nelson County, Virginia / 5.2% abv / 12oz can / \$5.5

STEAM BELL EXTRA PLENTY GOSE Midlothian, Virginia / 5.4% abv / 12oz can / \$7

STARR HILL ROXANNE RASPBERRY SOUR Crozet, Virginia / 4.7% abv / 12oz can / \$6

STONE DELICIOUS IPA - gluten reduced Richmond, Virginia / 7.7% abv / 12oz can / \$6

STONE IPA Richmond, Virginia / 6.9% abv / 12oz / \$6

VIRGINIA BEER COMPANY FREE VERSE IPA Williamsburg, Virginia / 6.8% abv / 12oz can / \$6

IMPORTED / DOMESTIC

ALLAGASH WHITE Portland, Maine / 5.2% abv / 12oz can / \$6.5

SIERRA NEVADA HAZY LITTLE THING IPA Chico, California / 6.7% abv / 12oz can / \$5.5

WHITE CLAW 12oz	\$5.5
TOPO CHICO HARD SELTZER 12oz	\$5.5
PABST BLUE RIBBON 16oz	\$5
MILLER LITE 16oz	\$5
MICH ULTRA 12oz	\$5
BUD LIGHT 16oz	\$5
BUDWEISER 16oz	\$5
MODELO ESPECIAL 12oz	\$5.5
ATHLETIC GOLDEN N.A. 120z	\$5.5
ATHLETIC RUN WILD N.A. 12oz	\$5.5