

SALADS

Welcome to the leaner, meaner side of Smokey Bones.
Freshly prepared, big salads with even bigger taste.

Stacked Baked Potato & Salad*

A delicious partnership that's all business. Loaded baked potato topped with house smoked pulled pork or Texas-Style Beef Brisket + cheddar jack + bacon + sour cream + green onions. Then garlic bread** + a Garden Greens or Caesar side salad. Close the deal. 1060-1520 cal

Fire-Grilled Salmon Salad*

This salad is seaworthy. A big, 7 oz fire-grilled salmon fillet + spinach + red onions + candied pecans + crumbled Feta cheese + bacon vinaigrette. Ahoy. 1000 cal
720 cal when ordered with no dressing.

Pulled Chicken Chopped Salad

This hand-pulled chicken salad won't yank your chain. Pulled roast chicken + romaine + avocado + candied pecans + fire-roasted corn + cucumbers + bacon ranch dressing. It's no joke. 800 cal
530 cal when ordered with no dressing.

Nutty Chicken Salad

This salad has a screw loose. Mixed greens + Feta cheese + candied pecans + dried cranberries + red onions + strawberries + honey mustard dressing. Topped with grilled or fried chicken. Delicious lunacy. 860-1000 cal
470 cal when ordered with grilled chicken and no dressing.

Charbroiled Chicken Caesar Salad

The self-appointed king of salads. Grilled garlic-herb chicken breast + romaine + Asiago cheese with our freshly made Cornbread Croutons + Caesar dressing. Calling it "your majesty" is optional. 850 cal
540 calories when ordered with no dressing.
Substitute steak (adds 130 cal) or a 7 oz salmon* fillet (adds 210 cal) for an extra charge*

Steak & Spinach Salad**

A salad with serious sizzle. Top sirloin + spinach + red onions + bleu cheese crumbles + grilled portobello mushrooms + bacon crumbles + bacon vinaigrette. S-s-s-s-satisfying. 970 cal
690 cal when ordered with no dressing.

Side Salad

Garden Greens or Caesar with our freshly made Cornbread Croutons. 70/330 cal
Dressing selections below.

SALAD DRESSINGS

Homestyle Ranch 100 cal / Honey Mustard 130 cal / Balsamic Vinaigrette 60 cal
Bacon Vinaigrette 140 cal / Caesar 190 cal / Chunky Bleu Cheese 160 cal / Bacon Ranch 130 cal

SPECIALTY SOUPS

Homemade Brunswick Stew

This slow-smoked stew is pure, put-your-feet-up comfort food. House smoked pulled pork + chicken + sweet corn + tomatoes. Recliner not included. Cup 170 cal / Bowl 240 cal

Tomato & Grilled Cheese Soup

The king of comfort food. Freshly prepared tomato soup + house-made, hearty Grilled Cheese Croutons + a hint of basil. Bring it on, rainy day. Cup 330 cal / Bowl 490 cal

Specialty Soup & Salad

A classic hot-and-cold combination. Your choice of Garden Greens or Caesar side salad with our freshly made Cornbread Croutons + a cup of one of our specialty soups. Altogether, it's just right. 300-660 cal

Hot Bag O' Donuts

A bag of fresh + fluffy + round + cinnamon-sugary donuts + chocolate and raspberry dipping sauces. 1150 cal

Fried Krispy Cookies

Cream filled cookie + dipped in donut batter + coated in Kellogg's Cocoa Krispies® + lightly fried + paired with chocolate sauce + vanilla ice cream + sprinkled with powdered sugar. 1150 cal

DESSERT

Leaning Tower of Chocolate Cake

Six layers of chocolate cake + dark fudge + sweet chocolate frosting + vanilla ice cream + a chocolate drizzle. 1320 cal

Belgian Waffle Sundae

Belgian Waffle + vanilla ice cream + powdered sugar + warm chocolate sauce. 890 cal

SANDWICHES

All Sandwiches come with one Regular Side.

Substitute a Lettuce Bun, a Premium Side or an Ultra Premium Side for an extra charge. Substitute a cup of one of our specialty soups or side salad or add one for an extra charge (add 40 - 820 cal for sides).

Pulled Pork Sammy*

This pork has real pull. House smoked + hand pulled + piled high on a toasted bun . It's like a tractor beam of taste. 590 cal
Add fresh made Creamy Cole Slaw for an extra charge 140 cal

Smoked Brisket Sandwich

This Philly-style sandwich is the founding father of flavor. Slow-smoked beef brisket + onions + peppers + provolone + chipotle mayo + toasted hoagie bun. Taste the brotherly love.
While supplies last. 1230 cal

Smokehouse Chicken Sandwich

A chicken sandwich that rules the roost. Fire-grilled chicken breast + bourbon BBQ sauce + cheddar jack cheese + peppered bacon + onion tanglers + fresh toasted bun. It's worth leaving the coop for. 870 cal

Bones Buffalo Chicken Sandwich

First heat then creamy cool, this sandwich breaks the barometer. A perfectly grilled chicken breast dipped in our buffalo BBQ sauce + housemade super chunky bleu cheese dressing + onion tanglers + lettuce + tomato + butter grilled ciabatta bread. We're forecasting deliciousness. 900 cal

Specialty Soup & Sandwich*

A classic hot-and-cold combinaton. Your choice of Garden Greens or Caesar side salad with our freshly made Cornbread Croutons + a cup of one of our specialty soups.
Side not included. 760-1290 cal

Prime Rib French Dip** NEW

Welcome to prime time. Shaved slow-smoked prime rib + provolone cheese + toasted hoagie bun + au jus for dipping. Say "bonjour" to your new meaty amour. 1560 cal

The Cuban*

This steamy, grill-pressed Cuban is revolutionary. House smoked pulled pork + Swiss cheese + pickles + mayo + mustard BBQ sauce. Change it up with smoked chicken instead of pork. Viva la deliciousness! 960 cal

BBQ STREET TACOS

Taco 'bout something delicious.

Three tempting tacos served on flour tortillas with cheddar jack + shredded cabbage + chipotle mayo + homemade salsa + green onions.

House Smoked Pulled Pork Tacos* (3) with KC BBQ sauce 1000 cal

Grilled Chicken Tacos (3) with guacamole 800 cal

Smoked Brisket Tacos (3) with guacamole on the side 1100 cal

Brisket available while supplies last.

Grilled Choice Steak Tacos* (3) with guacamole 900 cal

Pick any three. 800-1100 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

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CATERING & BULK

Smokey Bones offers Pick-Up and Catering Delivery. Order our Party Packs and À La Carte offers and leave the slow-smoking to the pros.

Don't see what you're looking for? No problem—just give us a call and let Smokey Bones give your party some fire-grilled punch.

Depending on the order size, we may be able to handle your request the same day, but 2-3 days in advance is appreciated. The more notice we have, the better.

PARTY PACKS

BBQ Party Pack*

Bring home a BBQ Party Pack. Feeds 10-12. Choose 3 Meats. 3180-7620 cal
BBQ Party Pack* comes with 2 Quarts of Regular Sides (600-4480 cal)
Meats: House Smoked Pulled Pork, BBQ Chicken, Sliced Smoked Chicken Breast, Smoked Wings, Chicken Wings, Texas-Style Beef Brisket **While supplies last.**
Upgrade to Ribs: Two full slabs of St. Louis or Baby Back Ribs 2640-2700 for an extra charge
Upgrade to Premium Sides: (2540-5360 cal) or Ultra Premium Sides (4080-9760 cal) for an extra charge each

Per-Person Party Packs*

Build the pack that'll make the party. 8 person minimum.

Per-Person Party Packs* come with 2 Regular Sides (80-700 cal)

Garlic Bread available upon request (140 cal)

Baby-Q / 1 Meat 130-330 cal per person

Bar-B-Q / Choose 2 Meats 260-660 cal per person

Bubba-Q / Choose 3 Meats 390-990 cal per person

Meats: House Smoked Pulled Pork, BBQ Chicken, Grilled Chicken, Sliced Smoked Chicken Breast
Upgrade to Premium Meats: Smoked St. Louis Ribs or Texas-Style Beef Brisket. **While supplies last.** 440-510 cal per person per meat.

Upgrade to Ultra Premium Meat: Smoked Baby Back Ribs 450 cal per person per meat

Upgrade to Premium or Ultra Premium Sides: (240-500 cal each) for an extra charge

Pulled Pork Party Pack*

Ain't no party like a wherever-this-is-at party. House Smoked Pulled Pork + fresh buns + BBQ Sauce.

25 person minimum. Please allow 48 hours notice for orders over 50 guests. 600 cal per person

Pulled Pork Party Pack* comes with 2 Regular Sides (80-700 cal)

Upgrade to Premium or Ultra Premium Sides: (240-500 cal each) for an extra charge

Family Feast*

Feed 4 for 29! House Smoked Pulled Pork + a Whole BBQ Chicken + garlic bread + BBQ sauce. 3330 cal

Family Feast* comes with 2 Pints of Regular Sides (300-2240 cal)

Upgrade to Premium Sides: (1270-2680 cal) or

Ultra Premium Sides: (2040-4880 cal) for an extra charge each

Family Reunion*

Feed the whole family tree. 18 lbs of House Smoked Pulled Pork + 12 racks of Smoked St. Louis Ribs

+ 12 Whole BBQ chickens + garlic bread + BBQ sauce. Feeds 80-100. 79740 cal

Family Reunion* comes with 8 quarts each of 2 Regular Sides (4800-35840 cal)

Upgrade to Premium or Ultra Premium Sides: (20320-42880 cal) for an extra charge

SWITCH IT UP:

+ Our award-winning Smoked Baby Back Ribs (16320 cal) for Smoked St. Louis Ribs (15720 cal)

+ 18 lbs of sliced Beef Brisket (21120 cal) for any meat

SIGNATURE ITEMS

Chicken Wings

Our signature Smoked Wings or Chicken Wings tossed in your choice of Tossin' Sauce.
24 wings 2540/2460 cal
48 wings 5080/6800 cal
96 wings 10160/9830 cal

Chicken Fingers

Our famous Chicken Fingers + dipping sauce: honey mustard or homestyle ranch. Try 'em in a Tossin' Sauce.
30 Chicken Fingers 2820 cal

Tossin' Sauces

+ Bones Sweet & Tangy 100 cal
+ KC BBQ 140 cal
+ Chipotle BBQ 110 cal
+ Mustard BBQ 140 cal
+ Carolina Mopping Sauce 90 cal
+ Garlic Parmesan 310 cal
+ Sweet Brown Sugar 240 cal
+ Buffalo 60 cal
+ Memphis Dry Rub 100 cal
+ Buff-A-Que™ 80 cal
+ Spicy Garlic Buffalo 160 cal
+ Sweet Glaze 200 cal

Salads & Apps

Nutty Salad 2150/4600 cal

half pan / full pan

House Salad 640/1270 cal

half pan / full pan

Caesar Salad 1660/3310 cal

half pan / full pan

+ Add fried or grilled chicken

2690/6270 cal half pan / full pan

3110/7250 cal half pan / full pan

Skillet Cornbread (4 pieces) 1040 cal

Bulk Cornbread 4150 cal

Soups

Brunswick Stew or Tomato & Grilled Cheese Soup

Pint (serves 3-4) 390/780 cal

Quart (serves 6-8) 780/1560 cal

Bigger Regular Sides

Pint/Sm Bulk (serves 3-4)

Quart/Lg Bulk (serves 6-8)

+ Natural Cut Fries 800/1600 cal

+ Fresh Steamed Broccoli* 570/1140 cal

+ House Made BBQ Baked Beans 570/1150 cal

+ Fresh Made Creamy Cole Slaw 1120/2240 cal

+ Mashed Potatoes & Brown Gravy 950/1890 cal

+ Fire-Roasted Corn 650/1300 cal

1 Baked Potato 250 cal

Bigger Premium Sides

Pint/Sm Bulk (serves 3-4)

Quart/Lg Bulk (serves 6-8)

+ Cinnamon Apples 630/1270 cal

+ Onion Rings 1330/2650 cal

+ Sweet Potato Waffle Fries 1020/2040 cal

+ Loaded Mashed Potatoes 1340/2680 cal

1 Loaded Baked Potato 500 cal

Bigger Ultra Premium Sides

Pint/Sm Bulk (serves 3-4)

Quart/Lg Bulk (serves 6-8)

+ Big Cheese Macaroni 1020/2040 cal

+ Loaded Cheese Fries 2440/4880 cal

2 Fried Green Tomatoes 220 cal

1 Large Belgian Waffle 600 cal

LATE NIGHT

Enjoy our full menu 'til 1 a.m. or later.

ONLINE ORDERING

Order To-Go at smokeybones.com

*Also offered without butter.

#Can be cooked to order (must be 18 years or older).

**Turkey and Prime Rib require seven day notice.

*Notice: consuming raw or undercooked beef, seafood, shellfish, poultry or pork may increase your risk of foodborne illness.

TO-GO MENU

BONEISM ^{No.} 073

Patience is overrated.
Order one of our Signature Bourbon Cocktails while you're waiting.



Order online at smokeybones.com

For delivery call or visit smokeybones.com/catering

SMOKEY BONES[™]

THIS IS HOW YOU MEAT.[™]

FIRE STARTERS

Consider this kindling for your soon-to-be roaring inferno of an appetite. Come on, let's get that flame going.

Crowd Pleaser

A killer opening act. Loaded Cheese Fries + Chicken Fingers + Onion Rings + mini Loaded Nachos + dipping sauces. Curtain up. 2340 cal **Add house smoked pulled pork* for an extra charge 110 cal**

Pretzel Bones

A picture perfect start. Bavarian soft pretzel sticks + housemade queso dipping sauce. Say cheese. 1040 cal

Loaded Nachos

Say "hola" to your taste buds. Tortilla chips + housemade queso + cheddar jack cheese + tomatoes + cilantro + green onions + sour cream + homemade salsa + sliced jalapeños. Muy bueno. 1470 cal

Add more toppings for an extra charge each:

- + Double cheddar jack cheese 440 cal
- + Pulled roasted chicken seasoned with our homemade salsa 390 cal
- + House smoked pulled pork* 330 cal

The Mag-Nacho includes: double cheddar jack cheese + pulled roasted chicken + house smoked pulled pork*. 2340 cal **Add a side of fresh guacamole for an extra charge 80 cal**

Fried Green Tomatoes

Hold on to your britches. Fried green tomatoes + garlic + freshly chopped parsley + topped with grated parmesan cheese + tomato dipping sauce. A true Southern delight! 600 cal

Fried Pickles

These tangy dill pickles have pop. Fried golden brown + cool ranch dipping sauce. Lip, meet zip. 930 cal

Onion Rings

Circle the wagons. Golden brown rings served with chipotle mayo + chipotle ketchup + smokey bacon ranch. Yee-haw. 1030 cal

Loaded Cheese Fries

Bases are loaded with these tasty fries. Seasoning + cheddar jack cheese + bacon + chipotle mayo + BBQ glaze + diced green onions + tomatoes + ranch dipping sauce. Score! 1720 cal

Skillet Cornbread

The cornerstone of Southern cuisine. Skillet-baked cornbread + honey-pecan butter. It's a sweet foundation. 1040 cal

*Notice: consuming raw or undercooked beef, seafood, shellfish, poultry or pork may increase your risk of foodborne illness. # Can be cooked to order (must be 18 years or older). Before placing your order, please inform us if a person in your party has a food allergy. *Also offered with and without butter. **Garlic bread is optional and calories are excluded from ranges above (140 cal per slice). 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

CHICKEN & SEAFOOD

Upgrade to Premium Sides or Ultra Premium Sides for extra charge each. Substitute a cup of one of our specialty soups or side salad or add one for an extra charge (add 40 - 820 cal per side).

Fire-Grilled Salmon*

This fish is mouthwatering magic. A big, 7 oz fire-grilled salmon with citrus butter sauce + two Regular Sides. You'd swim upstream to get this one. 590 cal **570 cal when ordered with broccoli (no butter) and no butter on salmon.**

Fish & Chips

A fish fry to inspire folktales. Samuel Adams Boston Lager beer battered, golden fried white fish + Natural Cut Fries + Fresh Made Creamy Cole Slaw + tartar sauce. Tell it to your taste buds. 1600 cal



Smokehouse Chicken

A big bird that's no bull. Fire-grilled double breast + bourbon BBQ glaze + peppered bacon + cheddar jack + onion tanglers + two Regular Sides. Cluck yeah. 1020 cal

BBQ Chicken

This plump half chicken has full-on flavor. Marinated inside and out + basted in sweet BBQ glaze + slow roasted + two Regular Sides + served with garlic bread. It's the total package. 650 cal

Chicken Fingers

These fingers are on point. Breaded and lightly fried chicken fingers + Natural Cut Fries + dipping sauce: honey mustard or homestyle ranch. Try 'em in a Tossin' Sauce and grab 'em by the handful. 1190-1160 cal

PASTA

Our fresh-made, palate-pleasing pasta dishes are surefire, al dente all-stars.

Tomato Basil Cavatappi

Embrace your inner Italian. Cavatappi pasta topped with zesty tomato sauce + basil + Asiago cheese + garlic bread. Get ready to say, "Grazie!" 690 cal **Add grilled chicken, grilled sirloin,** or grilled sausage for an extra charge 160/290/280 cal**

Gourmet Mac & Cheese

A formidable favorite for all foodies. Savory quadruple blended cheeses (Smoked Gouda + Jack & Wisconsin Cheddar + Parmesan) + cavatappi pasta + one of our favorite combinations below. This gourmet great has certainly arrived. 1000 cal

Southwest Chicken Mac & Cheese: Jalapeños + chicken + homemade salsa + Cheddar Jack + crushed tortilla chips. 1370 cal

Sausage & Asiago Melt: Grilled sausage + Asiago + tomato sauce drizzle + cracked black pepper. 1400 cal

Spicy Bacon Chicken Melt: Bacon + Chicken Fingers + Pepper Jack. 1440 cal

Four Cheese Mac & Cheese: Meat not your thing? Smoked Gouda + Jack & Wisconsin Cheddar + Parmesan. 1000 cal **One meat included upon request.**

SLOW-SMOKED BBQ

With two in-house smokers constantly being hand-fed 18" hickory logs every day and night—we're on a non-stop mission to raise the Bar-B-Q.

All BBQ items come with any two Regular Sides. Upgrade to Premium Sides or Ultra Premium Sides for an extra charge each. Substitute a cup of one of our specialty soups or side salad or add one for an extra charge (add 40 - 820 cal per side).

★★★ RIBS ★★★

Smoked Baby Back Ribs

These award-winning baby backs are superstars of the smoker. Smoked 4 hrs. + fire grilled to order + brushed with a sweet BBQ glaze + served with garlic bread. Lights. Camera. Eat these. ½ Rack 450 cal / ⅓ Rack 900 / Full Rack 1350 cal

Smoked St. Louis Ribs

Straight from the "Show Me" state. Seasoned and hand rubbed + slow smoked 4 hrs. + brushed with a sweet, smokey BBQ sauce + served with garlic bread. Show these to your mouth. ½ Rack 440 cal / ⅓ Rack 880 cal / Full Rack 1310 cal

Double Trouble

A tag team of taste. ½ rack of baby back + ½ rack of house-smoked, St. Louis-style ribs + served with garlic bread. A tempting twosome. 880 cal

★ **LOOKING FOR SOMETHING DIFFERENT? ★**
Spice up your ribs with **Brown Sugar** or **Memphis Dry Rub**.

BBQ PLATTERS

Hand-Pulled Pork*

This pile of premium pork packs a punch. House smoked 9 hrs. + hand pulled + seasoned with salt & pepper + served with garlic bread. Pow. 330 cal **410 cal when ordered with broccoli (no butter) and no garlic bread.**

Texas-Style Beef Brisket available after 4 p.m.

Catch this ½ lb brisket while you can. It's hand carved + hand rubbed + slow smoked 14 hrs. + served with signature BBQ sauce and garlic bread. Get this fast-moving favorite while supplies last. 590 cal

Sliced Smoked Chicken Breast

This chicken has a wild side. Premium chicken breast + savory spices + house smoked for 3 hrs. + sliced thin and piled high + served with garlic bread. Tame it. 190 cal **270 cal when ordered with broccoli (no butter) and no garlic bread.**

SIDES

Regular

Natural Cut Fries 270 cal / Fresh Steamed Broccoli* 40-140 cal
House Made BBQ Baked Beans 180 cal / Baked Potato 250 cal
Fresh Made Creamy Cole Slaw 350 cal
Mashed Potatoes & Brown Gravy 290 cal / Fire-Roasted Corn 200 cal

Premium

Loaded Baked Potato 500 cal
Cinnamon Apples 240 cal / Onion Rings 440 cal
Sweet Potato Waffle Fries 340 cal
Loaded Mashed Potatoes 420 cal

Ultra Premium

Big Cheese Macaroni 390 cal / Fried Green Tomatoes 220 cal
Loaded Cheese Fries 820 cal / Large Belgian Waffle 350 cal
+ Syrup 260 cal + Butter 140 cal

*Offered with and without butter. **Garlic bread is optional and calories are excluded from ranges above (140 cal per slice).

CREATE YOUR OWN COMBO

Any Two Favorites

Any Three Favorites

One Favorite + 1/3 Rack Smoked St. Louis Ribs

One Favorite + 1/3 Rack Baby Back Ribs

FAVORITES

House Smoked Hand-Pulled Pork* 250 cal	Slow-Smoked Spiced Sausage (2) 560 cal
Smoked Wings 410 cal	¼ BBQ Chicken 330 cal
Texas-Style Beef Brisket 330 cal available after 4 p.m.	Chicken Wings 420 cal
Grilled Bourbon BBQ Chicken Breast 160 cal	Sliced Smoked Chicken Breast 130 cal
	Chicken Fingers 380 cal

Combos come with any two Regular Sides (add 40-350 cal per side) and garlic bread. Add another Favorite for an extra charge.

FIRE-GRILLED FAVORITES

All Fire-Grilled Favorites come with any two Regular Sides. Upgrade to Premium Sides or Ultra Premium Sides for extra charge each. Substitute a cup of one of our specialty soups or side salad or add one for an extra charge (add 40 - 820 cal per side).

USDA Choice Sirloin**

10 oz 620 cal / 6 oz 370 cal

Flavor Your Sirloin

Steakhouse Butter 120 cal / Mushroom Red Wine Sauce (extra) 130 cal / Teriyaki Glaze 10 cal / Garlic Butter Sauce 380 cal / Blackened with Bleu Cheese & Bacon (extra)

Slow-Smoked Prime Rib** (16 oz) **NEW**

A cut that needs no introduction. Robust seasoning + marinated 12 hours + slow-smoked in house. 1580 cal

1 LB Smoked Pork Chop**†

1 LB Smoked Pork Chop. Sweet brined for 24 hours then slow smoked and grilled to perfection. Served with two Regular Sides. On your mark, get set, pork! 1080 cal

Giant Hawaiian Ribeye**†

Real meat eaters wanted. A juicy, tender 14 oz. Ribeye marinated for 48 hours in pineapple + soy sauce + ginger + brown sugar + grilled to perfection. Served with two Regular Sides. Bring out the big knife. 760 cal

†Weights shown are pre-cooked.

BONES BURGERS

Our juicy gift to big burger lovers: ½ lb beef patties, stacked high and wrapped in paper. We hope your appetite is bigger than your eyes.

All burgers come with your choice of lettuce + tomato + red onion + pickles + one Regular Side. Substitute a Lettuce Bun, a Premium Side or an Ultra Premium Side for an extra charge each. Substitute a cup of one of our specialty soups or side salad or add one for an extra charge (add 40 - 820 cal per side).



½ lb Loaded BBQ Burger**

A real BBQ bad boy. ½ lb Memphis-spiced burger + cheddar + pile of house smoked pulled pork + onion rings + KC BBQ sauce + toasted bun. Boom. 1320 cal **Add fresh made Creamy Cole Slaw for an extra charge 140 cal**

½ lb Big Time BLT**

The CEO of BLTs. ½ lb burger + Swiss + peppered bacon + lettuce + tomato + avocado + red onion + pickles + garlic mayo + toasted bun. You're hired. 1310 cal

½ lb Smokehouse Burger**

This burger is bona fide. ½ lb patty basted in BBQ sauce + cheddar + BBQ'd onions + peppered bacon + onion tanglers + toasted bun. Bring it. 1250 cal

Avocado Turkey Burger

This turkey's no birdbrain. All-white-meat patty + avocado + Swiss cheese + lettuce + tomato + red onion + pickles + garlic mayo + toasted bun. Gobble-gobble. 1000 cal

½ lb Morning Glory Burger**

A real eye opener. ½ lb burger + American cheese + bacon + chipotle ketchup + fried egg. Wake up and chow down. 1170 cal

Smoke Stack**

We triple burger dare you. Three (THREE!) ½ lb patties + cheddar + pile of house smoked pulled pork + onion rings + onion tanglers + cole slaw + toasted bun. Take the ultimate carnivore challenge. 2970 cal

Waffle Brunch Burger**

Are you ready? Fresh made Belgian waffle + ½ lb burger + American cheese + bacon + fried egg + waffle sweet fries + drizzled maple syrup + sprinkled powdered sugar. Includes one Regular Side. Quit waffling and dig in! 1500 cal

Chicken n' Waffle

Hungry for some southern charm? Fresh made Belgian waffle + chicken tenders + drizzled maple syrup + sprinkled powdered sugar. Includes one Regular Side. Seal the deal with sweet and savory. 1110 cal



Smoked Wings

You've never tasted wings like these. Giant + juicy + rubbed + slow smoked to double the intense flavor + drizzled with a sweet glaze + dusted with house seasoning. Get them in your hands on the double. 8 wings 820 cal / 16 wings 1640 cal

Chicken Wings

These wings freaking soar. Giant + juicy + golden fried + your choice of mouthwatering Tossin' Sauce. Enjoy your flight. 8 wings 850 cal / 16 wings 1690 cal

BUILD-A-BURGER

Welcome to Pimp my Burger. Featuring fire-grilled patties tricked-out to your specifications. Feel free to strut after eating. All burgers come with one Regular Side (add 40 - 350 cal).

PATTY grilled to order

Angus Beef**	½ lb 670 cal	1 lb 1330 cal
Premium Beef**	½ lb 670 cal	1 lb 1330 cal
Turkey	440 cal	double 880 cal
Grilled Chicken	160 cal	double 320 cal
Veggie (Vegan) NEW	210 cal	double 420 cal

BUN

Traditional 210 cal
Ciabatta 240 cal
Lettuce 5 cal (extra charge)
Belgian Waffle Bun 350 cal (extra charge)

TOPPINGS / ON THE HOUSE

Lettuce 5 cal
Tomato 5 cal
Red Onion 5 cal
Pickles 5 cal

CHEESE / EXTRA EACH

American 70 cal
Cheddar 90 cal
Pepper Jack 80 cal
Swiss 80 cal
Provolone 70 cal
Smoked Gouda 80 cal
Mozzarella 80 cal
Bleu 100 cal
Feta 80 cal
Asiago 100 cal
Shredded Cheddar Jack 110 cal
Housemade Queso 90 cal

SAUCE / EXTRA EACH

Garlic Mayo 200 cal
Chipotle Mayo 180 cal
Bones Sweet & Tangy 100 cal
Chipotle Ketchup 40 cal
Spicy Garlic Buffalo 80 cal
Mushroom Sauce 50 cal
Tomato Sauce 20 cal
Homemade Salsa 15 cal

COLD TOPPINGS / EXTRA EACH

Sliced Avocado 60 cal
Fresh Made Creamy Cole Slaw 140 cal
Fresh Guacamole 80 cal
Baby Spinach 5 cal

Many people judge us by our big, meaty wings. They're the people licking their fingers, delivering the "I wish I could eat these forever" verdict. So, case closed.

TOSSIN' SAUCES

Bones Sweet & Tangy 200 cal	Chipotle BBQ 120 cal	Sweet Brown Sugar 160 cal
KC BBQ 140 cal	Mustard BBQ 140 cal	Buffalo 80 cal
Carolina Mopping Sauce 90 cal	Buff-A-Que™ 60 cal	Memphis Dry Rub 80 cal
Garlic Parmesan 310 cal	Spicy Garlic Buffalo 160 cal	Sweet Glaze 200 cal

Or mix a couple to create your own flavor.

**Per 1/2 lb patty.