

-EST. 2007-

BLACK HOG®

BBQ 101

With terms like mopping, St. Louis Style, Memphis Style and Dry Rub, we thought we would clear some things up for you.



ST. LOUIS STYLE RIBS

This refers to the cut of the rib. These spare ribs are a good mix of meat and fat. While this meat won't be falling off the bone it will be close.



MEMPHIS (AKA DRY)

Neither too sweet or too hot, these ribs come from our hickory smoker, dusted with spice rub and served with a side of sauce.



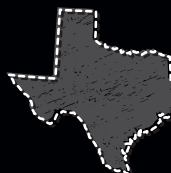
KANSAS STYLE (AKA WET)

This refers to being finished on the grill and mopped with our extra sweet sauce.



CAROLINA STYLE CHOPPED

This refers to pork, whole hogs, shoulders and or butts. Typically chopped or pulled and served with a vinegar based sauce. We offer Eastern, which is a vinegar and spice sauce.



TEXAS STYLE

This refers to beef (typically brisket) that is seasoned with just salt and pepper then smoked for many hours. Texans usually shun this style being served with sauce, the thought being that the meat should be able to stand on its own.

At Black Hog BBQ we prepare and smoke fresh meats every day. We are a **"From Scratch"** kitchen that focuses on high quality products. Good BBQ takes time. We smoke in Small Batches to ensure **"Fresh"** darn good BBQ! We run out from time to time so please be patient.

Enjoy your meal,



Mike Tauraso | Owner/Pitmaster | Black Hog BBQ
Tauraso Food Group | taurasofoodgroup@gmail.com

WE USE QUALITY PRODUCTS



NATURAL HEREFORD BEEF BRISKETS
Midwestern grass fed/grain finished



FARMLAND NATURAL PORK SHOULDERS
No hormones & steroid free



KOCH NATURAL CHICKENS
All Natural Chicken

BHB LOCATIONS

Black Hog BBQ was established in 2007 and is locally owned and operated.



DOWNTOWN FREDERICK

118 South Market St
Frederick, MD 21701
301.662.9090



URBANA VILLAGE CENTER

3323 Worthington Blvd
Ijamsville, MD 21754
240.699.0070



MARKET SQUARE FREDERICK

221 Shorebird St
Frederick, MD 21701
301.662.9600



MIDDLETOWN MARYLAND

100 Middletown Pkwy
Middletown, MD 21769
240.490.8147

STARTERS

LUKE'S CHILI

Texas red, ground chuck, brisket, no beans. Yeah it's spicy dude!
Comes with cornbread! - **6.75**

GUMBO

The real deal, house-made roux, smoked chicken & sausage.
Comes with cornbread! - **6.75**

JUMBO WINGS

SERIOUSLY? (and we aren't even a wing joint!) Buffalo, Dry Rub, BBQ, or Mustard
10 Wings - **13.95** 20 Wings - **24.95** 30 Wings - **36.65**

BBQ PORK FRIES

Smoked pork shoulder, bacon, cheddar cheese - **7.95**

SALADS

Choice of blue cheese, ranch and BBQ vinaigrette

HOUSE SALAD

Romaine hearts, sweet onion, cucumber, tomato, croûtons - **6.95**

BLACK HOG BBQ SALAD

House salad w/choice of any smoked meat - **12.25**

SIDE SALAD - 3.50

BBQ SANDWICHES

All sandwiches come with 1 side

BEEF BRISKET - 12.85

SMOKED SAUSAGE - 11.45

ARKANSAS BRISKET - 12.85

PIT HAM - 11.45

PULLED PORK SHOULDER - 11.45

TWO MEAT - 12.85

CAROLINA CHOPPED PORK - 11.45

SPECIALTY SANDWICHES

All sandwiches come with 1 side

DOUBLE SMOKED BEEF BOLOGNA

Pork shoulder, cole slaw, fries on TOP! - **11.65**

TRIPLE MEAT MOFO!

Brisket, pork shoulder, pit ham, swiss cheese, sautéed onions, griddled roll,
BBQ mayo, Whaaaaat! - **13.35**

BAL-MORE BEEF

Smoked brisket, raw onions, house made TIGER sauce ... Local classic - **12.85**

BLACK HOG BURGERS

All burgers come with a side of fries! Creekstone Farms all natural Angus
burger (80/20 blend... Top notch STUFF) ground fresh & griddle cooked

HAMBURGER - 10.25

CHEESEBURGER - 11.25

BACON CHEESEBURGER - 12.25

LUKE'S BURGER

w/your choice of any smoked meat, cheese, and BH original sauce - **13.25**

MAKE IT A DOUBLE - ADD - 3.00

ANY SIDE - ADD - 2.50

* Consuming raw or undercooked animal foods may increase your risk of contracting a
foodborne illness, especially if you have certain medical conditions.

KIDS MENU

(Kids 8 & under only) All meals come w/ choice of one kids side, a kids soda,
iced tea or AJ - **7.55**

GRILLED CHEESE SANDWICH

LITTLE BBQ SANDWICH

MAC & CHEESE

(choice of any smoked meat)

DESSERTS

HOUSE BAKED DAILY

Selections change often, we keep it fresh YO! - **4.75**

BBQ MEALS

All meals come with cornbread (Plate 1 side / Platter 2 sides)

PORK - 1/2 POUND

SMOKED "FRESH SHOULDER"

Hardwood smoked, pulled - **13.25 / 15.65**

CAROLINA CHOPPED

Chopped smoked shoulder,
vinegar sauce - **13.25 / 15.65**

PIT HAM

Double smoked, hand carved -
13.25 / 15.65

SMOKED SAUSAGE

Beef & pork, grill finish - **13.25 / 15.65**

BEEF - 1/2 POUND

SMOKED BEEF BRISKET

Texas style, S&P rub, hardwood smoked,
hand carved - **15.25 / 17.65**

ARKANSAS BRISKET

Double smoked, rough cut, sweet &
smoky sauce - **15.25 / 17.65**

CHICKEN

GRILLED BONE-IN CHICKEN

Sicilian marinade, house rub (sold by
the halves only)

½ BIRD - **10.95 / 13.35**

SMOKED RIBS

ST LOUIS CUT SPARE RIBS

House rub, smoked, Memphis "DRY"
or Kansas City "WET"

6 Ribs - **16.55 / 18.95**

12 RIBS - **25.55 / 27.95**

COMBO MEALS

TWO MEAT - 15.25 / 17.65

RIBS & 1 MEAT - 16.55 / 18.95

BHB TRIPLE

3 Ribs - ½ chicken - 1 meat -
26.55 / 28.95

ADD ONS

ADD ANY BRISKET - 5.95

ADD ANY PORK - 4.95

ADD RIBS - 6.95

ADD SIDE - 2.50

SMOKED MEAT SELECTIONS

SMOKED BEEF BRISKET

SMOKED PORK SHOULDER

CAROLINA CHOPPED PORK

ARKANSAS BRISKET

PIT HAM

SMOKED SAUSAGE

HOUSE MADE SIDES

SOUTHERN GREENS

PINTO BEANS/RICE

POTATO SALAD

HOLIDAY SWEET POTATOES

Side - **2.50** Pint - **6.50** Quart - **10.30**

Add french fries to any meal - **1.00**

COLE SLAW

BAKED BEANS

MAC & CHEESE

Side of cornbread 2 pieces - **2.50**

Add side salad to any meal - **1.00**

HAND CUT IDAHO FRENCH FRIES

REGULAR - 3.50

LARGE - 5.50

BEVERAGES

MIGHTY LEAF ICED TEA - 2.50

COCA COLA PRODUCTS - 2.50

SPECIALTY SODAS - 2.50

FRESH LEMONADE - 3.50