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Black Hog uses the highest quality meat, old-school bbq pits and only real wood for cooking and smoking our signature BBQ. Our meats are smoked fresh every day in small batches and our side dishes are prepared from scratch—the right way!

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STARTERS

- REAL GUMBO** 11²⁵
HOUSE MADE DARK ROUX, SMOKED MEATS, RICE, CORNBREAD
- JOSH'S PORK FRIES** 11²⁵
SMOKED PORK, BACON, CHEDDAR, ORIGINAL SAUCE, RIB DUST
- RED TEXAS CHILI** 11²⁵
FRESH BRISKET, CHILIS, VERY SPICY, CORNBREAD, NO GAS

SALADS

- BBQ SALAD** 15⁴⁵
CHOICE OF MEAT, ROMAINE HEARTS, CRUNCHY GARNISHES, BBQ CROUTONS
- HOUSE SALAD** 8²⁵
WITHOUT MEAT, SEE ABOVE

DRINKS 3.00 EACH

- MIGHTY LEAF TEA ICED / SWEET
- FOUNTAIN DRINKS
- CANNED SODAS
- BOTTLED WATER
- HOUSE LEMONADE (+1.00)

*CONSUMING RAW OR UNDERCOOKED ANIMAL FOODS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HARDWOOD SMOKED

MEATS

CHOOSE YOUR PORTION

SANDWICH
1 SIDE, BEEF FAT GRIDDLED ROLL + PICKLES

OR

PLATTER
2 SIDES, CORNBREAD + PICKLES

OR

TRAY
JUST MEAT (1 POUND) + PICKLES

All of our meats are smoked onsite at each of our stores daily. We never reheat and only serve fresh smoked meats and sides.

We use assorted hardwoods sourced from within and around Frederick County, MD for smoking our BBQ. Please enjoy your meal.

	SANDWICH	PLATTER	TRAY	⊕ ADD-ON
TEXAS BEEF BRISKET HAND CARVED TO ORDER	17 ⁷⁰	22 ⁸⁵	29 ⁰⁰	8 ²⁵
PORK SHOULDER CHOPPED/PULLED	15 ⁴⁵	19 ⁴⁵	18 ⁰⁰	6 ⁵⁰
ARKANSAS BRISKET DOUBLE SMOKED SAUCED "BURNT ENDS"	17 ⁷⁰	22 ⁸⁵	29 ⁰⁰	8 ²⁵
SMOKED PIT HAM HAND CARVED TO ORDER	16 ²⁵	20 ²⁵	23 ⁰⁰	6 ⁸⁰
SMOKED SAUSAGE BEEF & PORK	16 ²⁵	20 ²⁵	23 ⁰⁰	6 ⁸⁰
TWO SMOKED MEATS COMBINE ANY TWO MEATS	17 ⁷⁰	22 ⁸⁵	29 ⁰⁰	8 ²⁵



ST. LOUIS CUT SPARE RIBS



COUNT YOUR BONES	PLATTER	TRAY	⊕ ADD-ON
4 BONES	17 ⁷⁵	JUST THE RIBS FULL SLAB	3 BONES
HALF RACK (6)	24 ⁷⁵	↓	↓
FULL SLAB (12)	37 ⁷⁵	33 ⁰⁰	8 ⁸⁰



BLACK HOG TRIPLE

3 RIBS + ¼ CHICKEN + 1 SMOKED MEAT

2 SIDES + CORNBREAD

32⁰⁰



→ OUR 24 HOUR MARINADE ←

GRILLED + SMOKED SICILIAN CHICKEN

PLATTER	TRAY
HALF BIRD 17 ⁷⁵	JUST BIRD 22 ⁷⁵
WHOLE BIRD 28 ⁷⁵	

CHICKEN WINGS

PICK YOUR STYLE

BUFFALO MUSTARD
BBQ SAUCE DRY RUB

SERVED WITH BLUE CHEESE OR RANCH DRESSING

PICK YOUR SIZE

8pc. 13⁹⁵
16pc. 26⁶⁰
24pc. 38²⁰

SPECIALTY

SANDWICHES

BUTTER GRIDDLED ROLL + CHOICE OF SIDE

- TRIPLE MEAT MOFO** 17⁵⁵
BRISKET, PORK SHOULDER, PIT HAM, SWISS CHEESE, GRIDDLED ONIONS, BBQ MAYO
- THE DMV** 17⁵⁵
THICK CUT GRIDDLE SEARED BRISKET, HORSE RADISH, PICKLED RED ONIONS
- MEAL ON A BUN** 16²⁵
PULLED PORK, COLESLAW, FRENCH FRIES, ORIGINAL SAUCE

FRESH GROUND 80/20 BEEF BRISKET+CHUCK BLEND

BURGERS

LETTUCE - TOMATO - ONION - PICKLE + CHOICE OF SIDE

- HAMBURGER** 14²⁵
- CHEESEBURGER** 15²⁵
- BACON CHEESEBURGER** 16²⁵
- LUKE'S BURGER** 17²⁵
CHOICE OF ANY SMOKED MEAT, CHEESE, ORIGINAL SAUCE

— BOTTLED — SAUCES

7.50 EACH
THREE FOR 20

- BLACK HOG ORIGINAL
- KANSAS CITY BBQ
- SOUTH CAROLINA MUSTARD

DRY RUB 10.00

HOUSEMADE SIDES

SIDE 3.50 PINT 9.85 QUART 14.55

- PINTO BEANS + RICE**
- MD BAKED BEANS**
- SOUTHERN GREENS**
- COLE SLAW**
- O.G. BLACK HOG MAC + CHEESE**
- CORNBREAD**
- CAROL'S MARYLAND TATER SALAD**
- SIDE of FRIES (+1.25)**
- BROWN SUGAR SWEET POTATOES**

HAND CUT POTATO FRIES

REGULAR 4.50 x BIG BOY 7.50

HOUSEMADE DESSERTS

PIES & PUDDIN'

SCRATCH-MADE DAILY

→ → → \$6⁹⁵ ← ← ←

BLACK HOG

WELCOME TO THE
SMOKESHOW

GREAT BBQ TAKES TIME, PASSION AND MANY
MAN-HOURS TO PREPARE. WE NEVER REHEAT
OR SERVE LEFTOVERS. FROM TIME TO TIME, WE
RUN OUT OF OUR BBQ SO PLEASE BE PATIENT
OR BETTER YET, ARRIVE EARLY.



**DOWNTOWN
FREDERICK
240.575.9062**

x

**MARKET SQUARE
FREDERICK
301.662.9600**

x

**URBANA
VILLAGE CENTER
240.699.0070**

x

**MIDDLETOWN
MARYLAND
240.490.8147**

BLACKHOGBBQ.COM