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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 HOUSE MADE DARK ROUX, SMOKED MEATS, RICE, CORNBREAD	11²⁵
PORK BELLY TACOS SMOKED PORK BELLY, CORN TORTILLAS, SALSA VERDE	11²⁵
JOSH'S PORK FRIES SMOKED PORK, BACON, CHEDDAR, ORIGINAL SAUCE, RIB DUST	11²⁵
RED TEXAS CHILI FRESH BRISKET, CHILIS, VERY SPICY, CORNBREAD, NO GAS	11²⁵
SPICY CORNBREAD PERSONAL PAN, JALAPENOS, CHILI POWDER, BUTTER TOP	8²⁵

SALADS

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

BOTTLED

7.50 EACH	SAUCES	THREE FOR 20
BLACK HOG ORIGINAL	KANSAS CITY BBQ	S. CAROLINA MUSTARD
DRY RUB 10.00		

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

We smoke whole hogs in barbeque pits built specifically for Black Hog by Melvin Whitman of Elm City, NC. We use a special mix of hardwood charcoal and seasoned hardwoods to create our signature smoked flavor.

For our brisket, burnt ends and spare ribs, we procured a vintage brisket pit from Mesquite, TX, which locks in the best flavor and tenderness, the same way pitmasters have done for over 100 years.

	SANDWICH	PLATTER	TRAY	⊕ ADD-ON
TEXAS BEEF BRISKET HAND CARVED TO ORDER	17 ⁷⁰	22 ⁸⁵	29 ⁰⁰	8 ²⁵
LOCAL TURKEY BREAST SMOKED FRESH DAILY	16 ⁴⁵	21 ²⁵	26 ⁰⁰	7 ⁴⁵
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
TEXAS HOT LINKS BEEF & PORK, MIKE'S RECIPE, LOCAL BUTCHER CRAFTSMANSHIP	16 ²⁵	20 ²⁵	23 ⁰⁰	6 ⁸⁰
TWO SMOKED MEATS COMBINE ANY TWO MEATS	17 ⁷⁰	22 ⁸⁵	29 ⁰⁰	

× × 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

EVERY SATURDAY WHOLE HOG

— PLATTER —

CAROLINA PORK SANDWICH
+ EASTERN COLE SLAW

CHOPPED PORK BOAT +
CRACKLINGS + NEW HOG SAUCE

SPARE RIB (DRY or WET)

2 SIDES, HOUSE PICKLED
ONIONS + CORNBREAD

A MUST FOR BBQ LOVERS!

25⁰⁰

→ OUR 24 HOUR MARINADE ←

GRILLED + SMOKED SICILIAN CHICKEN

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

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	×	BIG BOY 7.50
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× CHICKEN WINGS ×

PICK YOUR STYLE

BUFFALO MUSTARD
BBQ SAUCE DRY RUB

SERVED WITH *BLUE CHEESE*
OR *RANCH DRESSING*

PICK YOUR SIZE

8pc.	13 ⁹⁵
16pc.	26 ⁶⁰
24pc.	38 ²⁰

× SPECIALTY ×

SANDWICHES

BUTTER GRIDDLED ROLL + CHOICE OF SIDE

DOWNTOWN MOFO BRISKET, PORK SHOULDER, SMOKED TURKEY, SWISS CHEESE, GRIDDLED ONIONS, BBQ MAYO	17⁵⁵
NEW "BALMORE" GRIDDLE SEARED "FATTY" BRISKET, PORK BELLY, HORSERADISH, PICKLED RED ONIONS	17⁵⁵
THE STS SMOKED TURKEY SALAD, LIGHT CURRY DRESSING, LETTUCE, TOMATO	16⁵⁵

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 CHOICE OF ANY SMOKED MEAT, CHEESE, ORIGINAL SAUCE	17²⁵

DRINKS

3.00 EACH

MIGHTY LEAF TEA ICED / SWEET
FOUNTAIN DRINKS
CANNED SODAS
BOTTLED WATER
HOUSE LEMONADE (+1.00)
SEASONAL FRESH FRUIT COOLERS (+1.50)

HOUSEMADE DESSERTS

PIES & PUDDIN'

SCRATCH-MADE DAILY

→ → → \$6⁹⁵ ← ← ←

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

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