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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

<b>REAL GUMBO</b>	<b>11<sup>65</sup></b>
HOUSE MADE DARK ROUX, SMOKED MEATS, RICE, CORNBREAD	
<b>HOG TACOS</b>	<b>11<sup>65</sup></b>
HOMEMADE CORN TORTILLAS, SMOKED PORK BELLY, SALSA VERDE, PICKLED ONIONS	
<b>JOSH'S PORK FRIES</b>	<b>11<sup>65</sup></b>
SMOKED PORK, BACON, CHEDDAR CHEESE, OG SAUCE	
<b>RED TEXAS CHILI</b>	<b>11<sup>65</sup></b>
FRESH BRISKET, CHILIS, VERY SPICY, CORNBREAD, NO GAS	
<b>SPICY CORNBREAD</b>	<b>8<sup>50</sup></b>
PERSONAL PAN, JALAPEÑOS, CHILI POWDER, BUTTER TOP	

## SALADS

<b>BBQ SALAD</b>	<b>16<sup>25</sup></b>
CHOICE OF MEAT, ROMAINE HEARTS, CRUNCHY GARNISHES BBQ CROUTONS	
<b>HOUSE SALAD</b>	<b>8<sup>55</sup></b>
WITHOUT MEAT, SEE ABOVE	

### BOTTLED

8.75 EACH	<b>SAUCES</b>	THREE FOR 25
BLACK HOG ORIGINAL	KANSAS CITY BBQ	S. CAROLINA MUSTARD
<b>DRY RUB 10.00</b>		

## 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
<b>TEXAS BEEF BRISKET</b> HAND CARVED TO ORDER	<b>18<sup>20</sup></b>	<b>23<sup>50</sup></b>	<b>29<sup>00</sup></b>	<b>8<sup>50</sup></b>
<b>LOCAL TURKEY BREAST</b> SMOKED FRESH DAILY	<b>16<sup>95</sup></b>	<b>21<sup>85</sup></b>	<b>26<sup>00</sup></b>	<b>7<sup>65</sup></b>
<b>PORK SHOULDER</b> CAROLINA CHOPPED/SMOKED PULLED	<b>15<sup>90</sup></b>	<b>19<sup>95</sup></b>	<b>18<sup>00</sup></b>	<b>6<sup>70</sup></b>
<b>ARKANSAS BRISKET</b> DOUBLE SMOKED SAUCED "BURNT ENDS"	<b>18<sup>20</sup></b>	<b>23<sup>50</sup></b>	<b>29<sup>00</sup></b>	<b>8<sup>50</sup></b>
<b>TEXAS HOT LINKS</b> ALL BEEF, DOUBLE SMOKED	<b>16<sup>95</sup></b>	<b>21<sup>85</sup></b>	<b>23<sup>00</sup></b>	<b>7<sup>65</sup></b>
<b>SMOKED PIT HAM</b> HAND CARVED TO ORDER	<b>16<sup>75</sup></b>	<b>20<sup>85</sup></b>	<b>23<sup>00</sup></b>	<b>6<sup>99</sup></b>
<b>TWO SMOKED MEATS</b>	<b>18<sup>20</sup></b>	<b>23<sup>50</sup></b>	<b>29<sup>00</sup></b>	<b>8<sup>50</sup></b>

## ST. LOUIS CUT SPARE RIBS



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

## MIKE'S ROAD TRIP

— PLATTER —

Over the years, myself and my staff have traveled the USA for BBQ inspiration and for a little R&R. This platter allows you to taste many of our smoked meats and other Black Hog staples.

1 POUND OF EACH:  
TEXAS BRISKET, PORK SHOULDER, SMOKED TURKEY, TEXAS HOT LINKS, AND A ½ RACK OF KC STYLE (WET) ST. LOUIS CUT SPARE RIBS

3 SIDES (PINTS), HOUSE PICKLED ONIONS, PICKLES + CORNBREAD

**150<sup>00</sup>**

WELL WORTH IT!

→ OUR 24 HOUR MARINADE ←

## GRILLED + SMOKED SICILIAN CHICKEN

PLATTER	TRAY
HALF BIRD <b>17<sup>75</sup></b>	JUST BIRD <b>22<sup>75</sup></b>
WHOLE BIRD <b>28<sup>75</sup></b>	

## HOUSEMADE SIDES

SIDE 3.60 PINT 10.10 QUART 14.85

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

## HAND CUT POTATO FRIES

REGULAR <b>4.50</b>	x	<b>BIG BOY 7.50</b>
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## \* CHICKEN WINGS \*

PICK YOUR STYLE		PICK YOUR SIZE	
BUFFALO	MUSTARD	<b>8pc.</b>	<b>13<sup>95</sup></b>
BBQ SAUCE	DRY RUB	<b>16pc.</b>	<b>26<sup>60</sup></b>
SERVED WITH BLUE CHEESE OR RANCH DRESSING		<b>24pc.</b>	<b>38<sup>20</sup></b>

\* SPECIALTY \*

## SANDWICHES

BEEF FAT GRIDDLED ROLL + CHOICE OF SIDE

<b>TRIPLE MEAT MOFO</b>	<b>17<sup>95</sup></b>
BRISKET, PORK SHOULDER, PIT HAM, SWISS CHEESE, GRILLED ONIONS, BBQ MAYO	
<b>THE 'UNDERBELLY'</b>	<b>17<sup>50</sup></b>
PORK BELLY "SMOKED LIKE BRISKET", BBQ SLAW	
<b>SMOKED TURKEY</b>	<b>17<sup>95</sup></b>
SMOKED TURKEY, BACON, CHEDDAR CHEESE	

## DRINKS

3.00 EACH

FRESH GROUND 80/20 BEEF BRISKET + CHUCK BLEND
<b>BURGERS*</b>
LETTUCE - TOMATO - ONION - PICKLE + CHOICE OF SIDE

<b>HAMBURGER</b>	<b>14<sup>65</sup></b>
<b>CHEESEBURGER</b>	<b>15<sup>70</sup></b>
<b>BACON CHEESEBURGER</b>	<b>16<sup>70</sup></b>
<b>LUKE'S BURGER</b>	<b>17<sup>75</sup></b>
CHOICE OF ANY SMOKED MEAT, CHEESE, ORIGINAL SAUCE	

<b>MIGHTY LEAF TEA ICED / SWEET</b>
<b>FOUNTAIN DRINKS</b>
<b>CANNED SODAS</b>
<b>BOTTLED WATER</b>
<b>HOUSE BREWED LEMONADE (+1.00)</b>

## HOUSEMADE DESSERTS

# PIES & PUDDIN'

SCRATCH-MADE DAILY

→ → → \$7<sup>95</sup> ← ← ←

\*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.



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**x**

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