

APPETIZERS

SMOKED WINGS

\$14.50

Naked, Buffalo, Smoked Habanero Honey, BBQ, Sweet Cilantro Chili & Crow Style (10 wings)

ADD: All Sauces on The Side

\$1.00

PULLED PORK EGG ROLLS

\$11.00

Crunchy coleslaw, Sweet Cilantro Chili Sauce (2 pieces)

SMOKED STUFFED POPPERS

\$11.00

Jalapeño peppers, cream and cheddar cheese blend, Applewood-smoked bacon wrap, pickled red onion remoulade (6 pieces)

SANDWICHES

Served with hand-cut fries or crunchy coleslaw

OLD CROW SMOKED SLIDERS

\$12.00

Pickled red onions, buttery brioche-style roll, beer BBQ sauce

(3 sliders) CHOOSE FROM: Brisket, Pulled Pork, or Pulled Chicken

GRILLED BBQ WRAP

\$12.50

Pulled pork, Applewood-smoked bacon, house-made Worcestershire cheese sauce, crispy onions, beer BBQ sauce, warm flour tortilla

THE TRI-TIP SANDWICH

\$15.50

Thinly-sliced tri-tip sirloin served with our house-made horseradish aioli, artichoke hearts, pepper jack cheese, and fresh red onions on a baked telera roll

MEMPHIS TACOS

\$13.00

Crunchy coleslaw, beer BBQ sauce, warm flour tortillas (2 tacos)

CHOOSE FROM: Brisket, Pulled Pork, or Pulled Chicken

OLD CROW SANDWICH

\$14.00

Pickled red onions, beer BBQ sauce, buttery brioche-style roll.

CHOOSE FROM: Brisket, Pulled Pork, or Pulled Chicken

SALADS / SOUPS

CHARRED ROMAINE

\$11.00

Creamy Caesar dressing, tomatoes, with imported Romano cheese, cornbread croutons.

ADD: Brisket, Chicken, or Pulled Pork.

\$5.00 EACH

OLD CROW

\$9.00

Mixed baby greens, tomatoes, cucumbers, cornbread croutons, house-made honey walnut vinaigrette

ADD: Brisket, Chicken, or Pulled Pork.

\$5.00 EACH

STRAWBERRY BEET SALAD

\$12.00

Strawberries, roasted beets, mandarin oranges, Mesclun greens, goat cheese, house-made strawberry dressing

ADD: Brisket, Chicken, or Pulled Pork.

\$5.00 EACH

FROM THE PIT

ALL PIT ITEMS PICK TWO SIDES (4OZ EACH):

Crunchy coleslaw, mac n' cheese, hand-cut fries, summer pickles, savory sweet potatoes with blue cheese, baked beans, buttery green beans, classic cornbread, bacon cheddar jalapeño cornbread, country mashed potatoes, vegetable medley, baby crow salad

PORK BABY BACK RIBS "FULL SLAB"

\$29.00

PORK BABY BACK RIBS "HALF SLAB"

\$20.00

ST. LOUIS RIBS "FULL SLAB"

\$28.00

ST. LOUIS RIBS "HALF SLAB"

\$19.00

PULLED PORK ½ POUND**\$16.50**

12-Hour Boston Butt

BRISKET ½ POUND**\$18.50**

12-Hour , two-layer spice rub

BURNT ENDS ½ POUND**\$20.00**

The best of the brisket

SMOKED TRI-TIP SIRLOIN**\$19.00**

2 hours smoked, two layer spice rub, spicy BBQ mustard. Finished on the flame grill served medium rare

HALF CHICKEN**\$17.00**

Applewood smoked, served juicy

OLD CROW SAUSAGE**\$15.00**

Home-made beef and pork blend, BBQ rub, pickled red onions (2 links)

COMBO PLATTER (SERVES 4 TO 6)**\$100.00**

INCLUDES FROM THE PIT: *1/2 pound pulled pork, 1/2 pound beef brisket, full slab baby back ribs, 2 half chickens, 2 Old Crow sausage links.*

CHOOSE ONE: *classic cornbread or bacon, cheddar cheese and jalapeño cornbread.*

CHOOSE THREE: *crunchy coleslaw, mac n' cheese, hand-cut fries, summer pickles, savory sweet potatoes with blue cheese, buttery green beans, baked beans, baby crow salad, country mashed potatoes, vegetable medley*

BUILD-YOUR-OWN COMBO (SERVES 1 TO 2)**\$27.00**

CHOOSE THREE: *1/4 smoked chicken, 1/4 pound pulled pork, 1/4 pound beef brisket, 1/4 slab of pork baby back ribs, 1 Old Crow sausage link*

CHOOSE TWO: *crunchy coleslaw, mac n' cheese, hand-cut fries, summer pickles, savory sweet potatoes with blue cheese, buttery green beans, baked beans, baby crow salad, classic cornbread, bacon, cheddar cheese, and jalapeño cornbread, country mashed potatoes, vegetable medley*

SIDES

MAC N' CHEESE	\$5.00
CRUNCHY COLESLAW	\$4.00
SAVORY SWEET POTATOES W/ BLUE CHEESE	\$5.00
SUMMER PICKLES	\$3.00
BABY CROW SALAD	\$3.00
HAND-CUT FRIES	\$4.00
BAKED BEANS	\$4.00
CLASSIC CORNBREAD WHEEL	\$7.00
CLASSIC CORNBREAD SLICE	\$2.00
BACON, CHEDDAR JALAPENO CORNBREAD WHEEL	\$9.00
BACON, CHEDDAR JALAPENO CORNBREAD SLICE	\$3.00
BUTTERY GREEN BEANS	\$4.00
COUNTRY MASHED POTATOES	\$5.00
VEGETABLE MEDLEY	\$5.00

HANDCRAFTED TO-GO COCKTAILS (SERVES 4)

Made in large format of 32 OZ

Cucumber Mint Lemonade

\$30.00

Cucumber Mint Vodka, muddled fresh Cucumbers and mint, topped with lemon lime soda

Tennessee Margarita

\$30.00

Ole Smoky Mango Habanero Whiskey, triple sec, fresh squeezed lime juice, homemade Simple Syrup

Southern Roots

\$35.00

Empress 1908 Gin, black tea infused honey syrup, fresh Lemon juice

Gun Smoke

\$45.00

Illegal Mezcal, Fernet Branca, homemade spiced honey syrup, fresh lime juice, fresh pineapple juice

DRAFT BEER TO-GO (SERVES 2)

Made in large format of 32 OZ

OLD CROW IPA

\$16.00

WEST COAST HAZY, MADEWEST BREWING CO, CA
7.0% ABV

STANDARD

\$16.00

LIGHT ALE, MADEWEST BREWING CO, CA
4.3% ABV

MANGO HEFEWEIZEN

\$16.00

MANGO WHEAT, GARAGE BREWING CO, CA
5.5% ABV

EL SULLY

\$16.00

MEXICAN STYLE LAGER, 21ST AMENDMENT BREWERY, CA
4.8% ABV

OLD CROW HONEY BLONDE

\$16.00

HONEY BLONDE ALE, CA
5.2% ABV

GREAT WHITE

BELGIAN WHITE ALE, LOST COAST BREWERY, CA
4.8%

\$16.00

LOKAL RED

RED ALE, THE BREWERY, CA
6.9%

\$18.00

STONE BREWING "ROTATING IPA"

IPA, STONE BREWERY
7.5% ABV

\$18.00