

MEATS | RIBS | POULTRY

SERVED WITH
PICKLES & KRAUT

FOOD YOU CAN TRUST

All of our house-smoked meats are from humanely raised animals that have never received antibiotics or added hormones.

ALL-YOU-CAN-EAT \$39

MEATS AND SIDES, NO GIANT BEEF RIB

ALL-YOU-CAN-DRINK \$25

SPECIALTY COCKTAILS AND MODEL DRAFT (MUST BE PAIRED WITH ANYC)

2HR LIMIT

SIDES

Cheddar Bacon Cornbread Whipped Honey Butter	\$6
Pit Beans Chopped Brisket & Pork	\$7
Smoked Beets Horseradish	\$7
Fried Potatoes Scallions and Sherry Vinegar	\$6
Loaded Fried Potatoes Chopped Brisket, Cheddar Sauce, Pickled Jalapeños	\$14
Poppyseed Coleslaw Red Onion and Cilantro	\$6
Broccoli Salad Peanuts and Dried Cherries	\$7
Hot Greens Chopped Pork	\$7
Spiced Mac and Cheese Mascarpone, Cheddar	\$7
Cucumber Salad Sour Cream and Red Onion	\$6

BOTTLED

Abita Root Beer	\$6
Big Red Cream Soda	\$6
Stewarts Black Cherry Soda	\$6
Stewarts Orange Cream Soda	\$6
Mexican Coke	\$4
Ginger Ale	\$4
Aqua Fanna Still	\$7
San Pellegrino Sparkling	\$7

FOUNTAIN

Coke, Diet Coke, Sprite, Lemonade,
Barq's Root Beer, Fanta Orange

CAFFEINATED CANS

Modern Times Cold Brew Coffee Bourbon Barrel Aged	\$7
La Colombe Draft Lattes Classic, Mocha, or Vanilla	\$7
Red Bull Regular or Sugar Free	\$7

BREWED

Espresso Single or Double Shot	\$3/\$6
Americano	\$3
Black Iced Tea	\$3

PIG PARTS

Crispy Tails \$8 Hot Sauce	Cracklin' \$8 Salt and Vinegar with French Onion Dip	Crispy Bars \$8 Cleveland Mustard
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MEATS BY THE 1/2^{LB}

Beef Brisket Texas Style	\$17
Chopped Pork Carolina Style	\$15
Brisket Burnt Ends KC Style	\$19
Turkey Breast Memphis Dry Rub	\$15

RIBS AND POULTRY

Fork Spare Ribs Memphis Dry or KC Style	\$18
Beef Rib Texas Style	\$50
Chicken Wings Memphis Dry or Alabama White	\$12

SYMON CLEVELAND STYLE

Kielbasa Traditional or Spicy w/Cheddar	\$12
Pork Belly Pastrami Spices & Mustard Glaze	\$16
Pork Spare Ribs Sweet Mustard Glaze	\$18
Chopped Pork Sauerkraut & Jalapeño	\$15

SANDWICHES

The Sausage Hoagie Roll, J+J Kielbasa, Cleveland BBQ, & Poppyseed Coleslaw	\$13
Cleveland Chopped Pork Brioche Bun, Sauerkraut, Jalapeño	\$15
Smoked Meatloaf Sandwich Pickles, Lettuce, Onion, Special Sauce, American Cheese	\$16
Pork Belly Tacos Corn Tortillas, Onion, Cilantro, Lime, Radish, & Cotija	\$13
Chopped Brisket Burrito Flour Tortilla, Cheddar Sauce, Onions, Salsa Verde and Fritos	\$18
Turkey BLT Brioche Bun, Tomato, Mayo, Bacon, Poppyseed Coleslaw	\$16

SALADS

\$7 Add Turkey, Pork Belly, or Brisket

Kale & Apple Shaved Kale, Radish, Parmesan, Apple, Cider Vinaigrette	\$13
Veg Wedge Smoked Beets, Tomatoes, Scallions, Blue Cheese Dressing	\$15
Chopped Salad Romaine, Tomatoes, Red Onion, Provolone, Kielbasa, Pepperoncini, Red Wine Vinaigrette	\$15

Bluegrass
BRUNCH
*Every Sunday

KC STYLE

Saucier style of BBQ featuring a thicker sweet tomato based sauce with a touch of heat. Classically the sauce is not smoky, as the smoke comes from the meat and not with the commercial addition of liquid smoke.

TEXAS STYLE

In the truest form is typically beef, with a rub of kosher salt & black pepper, served without sauce. It has a heavy crust or bark on the exterior of the beef that is both peppery and salty.

CAROLINA STYLE

Focuses on either whole hog or pork butt, is chopped after being smoked and mixed with a slightly sweet vinegar which gets some heat from the addition of chiles.

SYMON CLEVELAND STYLE

Is a pork-centric BBQ and features many of the flavors Eastern Europe both in its rubs and through the use of sauerkraut and pickles. The thin vinegar based brown mustard sauce features Cleveland's own Bertman mustard.

MEMPHIS STYLE

Develops its depth of flavor through basting and features no sauce at all. It is finished with a sprinkle of a sweet and spicy dry rub.

ALABAMA WHITE SAUCE

Is a sweet and slightly acidic mayo based sauce that was made famous at Big Bob Gibson's and is the classic sauce for smoked chicken our version also features freshly grated horseradish.