

# APPETIZERS

**Midwood Wings** Smoked or Crispy \$9

**Smoked Meatballs** USDA prime brisket meatballs topped with smoked jalapeño barbecue sauce and mixed melted cheese with green onion. (Limited supply) \$8

**Pimento Cheese Fries** Crinkle-cut fries topped w/homemade pimento cheese, and your choice of chopped pork, chorizo or beef brisket Plain \$6 w/Meat \$11

**Nachos Libre** A large portion of tortilla chips topped w/diced tomatoes, black beans, smoked corn, cilantro, cheddar, diced jalapeños, queso & drizzled with a spicy habanero sauce & lime sour cream w/Chopped Pork or BBQ Chicken \$11 w/Beef Brisket \$14

**Bacon Wrapped Jalapeños** \$7  
Hickory smoked jalapenos filled with Monterey Jack cheese wrapped in bacon. Served with Buttermilk Ranch

**Miguel's Queso** Rich homemade cheese dip served plain or with your choice of chopped pork, chorizo or shredded beef brisket Served with tortilla chips. Small Plain \$4 with Meat \$7 Large Plain \$6 with Meat \$9

# DESSERTS

**Banana Pudding** Small \$3 or Large \$5.50

**Pecan Cobbler \$6.50** That's right. Warm COBBLER! Just like the pie except thicker and better, w/a dollop of whipped cream or + Add Vanilla Bean Ice Cream for \$1.50

**SIDES \$3.25ea.** Collard Greens

- Classic Mac & Cheese • Corn Succotash
- Bacon Wrapped Jalapeños • Barbecue Baked Beans • Steamed Broccoli & Cauliflower
- Yellow Squash Casserole • Hushpuppies
- Sweet Potato Fries • Coleslaw • Crinkle Cut Fries

**Texas Toast \$1**

# SALADS

**Midwood Chopped** Romaine lettuce, smoked corn, tomatoes, black beans, avocado, carrots, cucumbers & shredded cheddar. Tossed with your choice of dressing.

**Add:** Chicken Barbecue, Chopped Pork for \$4 Small \$6

**Add:** Beef Brisket \$7 or \*Smoked Salmon \$7 Large \$9

**\*Upstream** Hickory smoked salmon on a bed of mixed greens with organic white quinoa, tossed with chopped broccoli & cauliflower, tomatoes, cucumbers & chickpeas in a balsamic vinaigrette \$13

**Dixie Chicken** Romaine, pulled BBQ chicken, Roma tomatoes, black beans, red onion, avocado, smoked corn & cilantro topped with crispy tortilla strips. Tossed in Chipotle Ranch \$10.50

## DRESSINGS

- Balsamic Vinaigrette • Blue Cheese • Honey Apple Cider Vinaigrette
- Chipotle Ranch • Buttermilk Ranch
- Honey Mustard • Avocado Green Goddess • Fat Free Ranch

## BUILD YOUR OWN SM \$6 • LG \$9

**Pick A Lettuce:** Romaine or Mixed Greens & Seven (7) ingredients

**TOPPINGS** • Cucumbers, Avocado, Jalapeños, Cauliflower, Tomatoes, Carrots, Broccoli, Pickled Veggies, Chickpeas, Broccoli, Red Onions, Organic White Quinoa, Fire Roasted Corn, Black Beans, Bacon Crumbles +Additional .50ea

**CHEESE** • American, Monterey Jack, Blue, Swiss, Cheddar +Additional \$1ea

**FRUIT** • Apples, Grapes, Strawberries, Dried Cranberries +Additional .50ea

**CRUNCH** • Croutons, Toasted Walnuts, Pecans +Additional .50ea

**DRESSING** • Pick one from the list above

**ADD A PROTEIN** • Chicken Barbecue, Chopped Pork, Fried Chicken Tenders \$4 EA.

Add Beef Brisket \$7 or \*Smoked Salmon \$7

NOTICE: Items marked with \* may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions Menu is subject to change -May 2020

# MIDWOOD

BBQ BAR



# SMOKEHOUSE

PLEASE UNDERSTAND THE PRICE INCREASE ON SOME ITEMS IS DUE TO THE FACT THAT SUPPLY HAS DWINDLED FOR MANY PRODUCTS DURING THE COVID-19 PANDEMIC AND COSTS HAVE SHOT UP. KNOW THAT WE WILL LOWER PRICES WHEN THE MARKET STABILIZES.

## OUR LOCATIONS

### PARK ROAD

540 Brandywine Rd • Charlotte, NC  
980-237-7929

### PLAZA MIDWOOD

1401 Central Ave • Charlotte, NC  
704-295-4227

### BALLANTYNE

12410 Johnston Rd • Charlotte, NC  
980-430-1086

### CROSS HILL MARKET

702 Cross Hill Rd. • Columbia, SC  
803-764-1231

### BIRKDALE VILLAGE

16710 Birkdale Commons Pkwy • Huntersville, NC  
980-689-2990

# SANDWICHES

All Sandwiches include choice of one side item!

Substitute a side BYO or chopped salad for an additional \$2

**Fatt Matt** A serious portion of tender smoked USDA prime sliced brisket, apple-jalapeño slaw and Midwood sauce on a brioche bun **\$15.00**

**Fried Chicken Sandwich** **\$11.00**

**Appalachian Yard Bird** - Topped with creamy pimento cheese, house pickles on a brioche bun

**Pollo Texano** - Tossed in honey chipotle glaze, apple-jalapeño slaw, house pickles on a brioche bun

**1930 Cheesesteak** Our take on the traditional! **\$14.00**

Thinly sliced smoked brisket w/Boar's Head white American cheese, mayo & caramelized onions. Served on a Philly roll

**Cuban** Cuban bread piled w/our chopped pork, thinly sliced ham, lettuce, tomato, dill pickle slices, Cuban spread & Swiss. Pressed & grilled to golden brown **\$12.00**

**Barbecue Pork** Chopped pork, tossed in our NC vinegar sauce. Served on a bun w/slaw **\$9.00**

❖**The Hot Mess** Our custom chuck & brisket burger patty w/creamy bacon jalapeño spread, Monterey Jack & caramelized onions on a bun. **\$12.50**

**Make it a Hotter Mess + 2 Bacon wrapped jalapeños \$2.25**

❖**The Roadhouse** Our Certified Angus chuck & brisket burger patty with ketchup, mustard, pickles, American cheese, lettuce & tomato on a bun. **\$10.50**

**+ Brisket or Chopped Pork \$3**

**Midwood Grilled Cheese** Cheddar & Gruyere, smoked onions & a creamy tomato spread on Texas Toast. **\$7.50**

**+ brisket or chopped pork \$3 + Chopped Broccoli .50**

**Texas Style Brisket Sandwich** **\$12.00**

Tender smoked shredded brisket tossed w/Midwood sauce on Texas Toast w/red onions & your choice of Cheddar, Swiss, Pimento or Blue Cheese.

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# CLASSIC BARBECUE PLATES

**SMALL PLATE** Choice of 1 side w/hushpuppies & house pickles

**LARGE PLATE** Any 2 sides w/ hushpuppies & house pickles

**ADD-ONS TO ANY MENU ITEM:**

Jalapeño Cheddar Smoked Sausage **\$3.25** per link

or 4oz. Brisket Burnt Ends **\$9**

or 1/2 Rack St. Louis Style Pork Ribs **\$13**

**Carolina Pork** Hickory smoked chopped pork, lightly dressed in our NC vinegar sauce

	SMALL	LARGE
	\$10.00	\$13.00

**Beef Brisket** Texas style sliced USDA Prime Beef Brisket served in its natural juices

\*\*Your choice of Fatty, Lean or Both

	\$16.50	\$20.50
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**Burnt Ends** Caramelized cubes of brisket tossed in our cola barbecue sauce

	\$16.50	\$21.50
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**Chicken Barbecue** Hickory smoked pulled chicken, lightly dressed in our SC mustard sauce

	\$10.00	\$13.00
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**Smoked 1/2 Chicken** Tender, fall apart split chicken & 2 Sides. Choice of SC Mustard or Midwood Style **\$11.00**

❖**Hickory Smoked Salmon** W/bbq buttered corn &

4oz Filet w/one side item

avocado-tomato pico w/your choice of one side item

8oz Filet w/one side item

**\$12.00**

**\$18.00**

**Saint Louis Style Pork Ribs**

Quality smoked ribs served dry or sauced

Half Rack w/one side item

Whole Rack w/two side items

**\$16.00**

**\$26.00**

## COMBO PLATTERS — PICK 4 PROTEINS

Served w/your choice of any two side items, hushpuppies and house pickles

Carolina Chopped Pork • Beef Brisket • 1/2 Rack Saint Louis Style Pork Ribs

Pulled Chicken Barbecue • Jalapeño Cheddar Sausage

Well-Fed  
**\$30.00**

Pig Out  
**\$39.00**

**So you want MORE RIBS?** Sub your 4th Pick for a 1/2 Rack an **additional \$11**

**SAUCES** South Carolina Mustard, Eastern NC Vinegar, Midwood Signature & Spicy Habanero

# TACOS

## ADD ANY TACO FOR \$4

**Puerto Verde**

Chopped pork, salsa verde, caramelized onion and cilantro

**Spicy Papa**

House made chorizo, potato, white queso and cilantro

**Brisky Business**

USDA Prime Chopped Beef Brisket, salsa verde, hot sauce, pico de gallo and cilantro

**Big Ranchero**

Texas style sliced USDA Prime Brisket with hot sauce and apple-jalapeño slaw

**Taco Plates come with slaw and your choice of a side**

**2 for \$12**

**3 for \$14**