

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.

We offer the best quality meats served daily, never reheated.

On occasion, we may underestimate the demand.

Therefore, when our fresh-cooked meats are gone,
they are gone for the day.

We will be sure to make you aware of these shortages

PLAZA MIDWOOD

1401 Central Ave • Charlotte, NC

BALLANTYNE

12410 Johnston Rd • Charlotte, NC

CROSS HILL MARKET

702 Cross Hill Rd. • Columbia, SC

PARK ROAD

540 Brandywine Rd. • Charlotte, NC

BIRKDALE

16710 Birkdale Commons Pkwy • Huntersville, NC

APPS

Smoked Meatballs USDA prime brisket meatballs topped with smoked jalapeño barbecue sauce and mixed melted cheese, garnished with green onion. **\$8**

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

Bacon Wrapped Jalapeños **\$7**
Hickory smoked jalapeños filled with Monterey Jack & wrapped in bacon. Served w/Buttermilk Ranch.

SALADS

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

Midwood Chopped Romaine, fire roasted corn, tomatoes, black beans, avocado, carrots, cucumbers and shredded cheddar. Tossed w/your choice of dressing. **Sm \$6**

Add: Chicken Barbecue, Chopped Pork **\$4** Add: Beef Brisket **\$7** or ♦Smoked Salmon **\$7** **Lg \$9**

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

Fixin' to Chicken Romaine, pulled barbecue chicken, Roma tomatoes, black beans, red onion, avocado, fire roasted corn & cilantro topped with crispy tortilla strips. Tossed in Chipotle Ranch **\$10.50**

BUILD YOUR OWN

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

TOPPINGS • Cucumbers, Avocado, Jalapeños, Cauliflower, Tomatoes, Carrots, Broccoli, Chickpeas, 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, Tortilla Strips, 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**

SM \$6
LG \$9

SANDWICHES

All Sandwiches include choice of one side item!
Substitute a side BYO or chopped salad for an additional \$2

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

Smoked & Fried Chicken Sandwiches: **\$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! Thinly sliced smoked brisket w/Boar's Head White American cheese and caramelized onions on a traditional roll. **\$14.00**

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

♦**The Hot Mess** Our Certified Angus chuck & brisket burger patty w/creamy bacon jalapeño spread, Monterey Jack & caramelized onions on a bun. **Make it a Hotter Mess + 2 Bacon wrapped jalapeños \$2.25** **\$12.50**

Midwood Grilled Cheese Cheddar & Gruyere cheese, smoked onions and a creamy tomato spread on Texas Toast. **+ Brisket or Chopped Pork \$3 + Chopped Broccoli .50** **\$7.50**

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

♦**The Roadhouse** Our Certified Angus chuck & brisket burger patty w/ketchup, mustard, pickles, American cheese, lettuce and tomato on a bun. **+ Brisket or Chopped Pork \$3** **\$10.50**

Texas Style Brisket Sandwich Tender smoked chopped brisket tossed w/Midwood sauce on Texas Toast w/smoked red onions & your choice of cheddar, Swiss, pimento or blue cheese **\$12.00**

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

Brunswick Stew Our award-winning version with tomato broth, beans, corn, pork and brisket topped with cornbread croutons. **Cup \$3.25 Bowl \$6**

Miguel's Queso A rich housemade Tex-Mex white queso w/your choice of chopped pork, house made chorizo or chopped beef brisket. **Sm Plain \$4 w/Meat \$7 Lg Plain \$6 w/Meat \$9**
Served w/tortilla chips.

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

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

	SMALL	LARGE
Carolina Pork Hickory smoked chopped pork, lightly dressed in our Eastern NC vinegar sauce	\$10	\$13
Beef Brisket Texas style sliced USDA Prime Beef Brisket **Your choice of Fatty, Lean or Mixed	\$16.50	\$20.50
Chicken Barbecue Hickory smoked pulled chicken, lightly dressed in our SC mustard sauce	\$10.00	\$13.00
Burnt Ends Crispy caramelized cubes of brisket tossed in our cola barbecue sauce	\$16.50	\$21.50
Smoked 1/2 Chicken Tender, fall apart split chicken Your choice of SC Mustard or Midwood Style & 2 Sides	\$11.00	
❖Hickory Smoked Salmon	4oz Filet w/one side item	\$12.00
Served on a bed of bbq buttered corn and topped w/an avocado & tomato pico	8oz Filet w/one side item	\$18.00
Saint Louis Style Pork Ribs	Half Rack w/one side item	\$16.00
Quality smoked ribs served dry or sauced	Whole Rack w/two side items	\$26.00

COMBO PLATTERS — PICK 4 PROTEINS

Served w/your choice of any two side items, hushpuppies and house pickles	Well-Fed \$30.00	Pig Out \$39.00
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Carolina Chopped Pork • Beef Brisket • 1/2 Rack Saint Louis Style Pork Ribs
Chicken Barbecue • Jalapeño Cheddar Sausage

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 Original & Spicy Habanero

TACOS

ADD ANY TACO FOR \$4

Puerco Verde
Chopped pork, salsa verde, caramelized onion and cilantro

Spicy Papa
House made chorizo, potato, white queso and cilantro

Brisky Business
Texas style 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

SIDES

Texas Toast \$1

\$3.25ea. Collard Greens • Classic Mac & Cheese
Bacon Wrapped Jalapeños • Barbecue Baked Beans • Broccoli Casserole
Steamed Broccoli & Cauliflower • Creamed Corn • Coleslaw • Brunswick Stew
Sweet Potato Fries • Crinkle Cut Fries • Hushpuppies

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