

APPS

Smoked Meatballs 3 USDA prime brisket meatballs topped with smoked jalapeño BBQ 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 or beef brisket. **Plain \$6 w/Meat \$9**

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-Apple Cider Vinaigrette • Honey Mustard • Avocado Green Goddess • Fat Free Ranch

Midwood Chopped Romaine, smoked corn, tomatoes, black beans, avocado, carrots, cucumbers and shredded cheddar. Tossed w/your choice of dressing. **Sm \$6 Lg \$9**
Add: Chicken BBQ, Chopped Pork **\$3** Add: Beef Brisket **\$5** or ♦Smoked Salmon **\$7**

♦**Upstream** Hickory smoked salmon on a bed of mixed greens w/organic white quinoa, tossed w/seasonal smoked veggies, tomatoes, cucumbers, chickpeas & 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**

BUILD YOUR OWN

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

TOPPINGS • Cucumbers, Avocado, Jalapeños, Cauliflower, Tomatoes, Carrots, Broccoli, Chickpeas, Smoked Veggies, Red Onions, Organic White Quinoa, Smoked 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 BBQ, Chopped Pork, Fried Chicken Tenders **\$3 EA.**
Add Beef Brisket **\$5** 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 **\$13.00**

Fried Chicken Sandwich (Limited number available) **\$11.00**
Pollo Texano - Tossed in honey chipolte glaze, apple-jalapeño slaw, angry pickles on a brioche bun
Appalachian Yard Bird - Topped with creamy pimento cheese, angry pickles on a brioche bun

1930 Cheesesteak Our take on the traditional! Thinly sliced smoked brisket w/Boar's Head White American cheese, mayo & caramelized onions. Served on a Philly roll from famed Amoroso's Bakery **\$12.00**

Cuban Authentic Cuban bread piled w/chopped pork, thinly sliced ham, lettuce, tomato, dill pickle slices, Cuban spread & Swiss. Pressed & grilled to golden brown **\$11.00**

♦**The Hot Mess** Our custom 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** **\$11.00**

Midwood Grilled Cheese Cheddar & Gruyere cheese, smoked onions and a creamy tomato spread on Texas Toast. **+ Brisket or Chopped Pork \$2 + Chopped Smoked Veggies .50** **\$7.50**

BBQ Pork Chopped pork, tossed in our Eastern NC vinegar sauce. Served on a bun w/slaw **\$8.00**

♦**The Roadhouse** Our custom chuck & brisket burger patty w/ketchup, mustard, pickles American cheese, lettuce and tomato on a bun. **+ Brisket or Chopped Pork \$2** **\$9.00**

Texas Style Brisket Sandwich Tender smoked shredded brisket tossed w/Midwood sauce on Texas Toast w/smoked red onions & your choice of Cheddar, Swiss, Pimento or Blue Cheese **\$10.00**

We proudly serve responsibly raised antibiotic-free chicken from Springer Mountain Farms.



CLASSIC BBQ PLATES

SMALL PLATE Choice of 1 side w/hushpuppies & pickled onions
LARGE PLATE Any 2 sides w/ hushpuppies & pickled onions
ADD-ONS TO ANY MENU ITEM:
Jalapeno Cheddar Smoked Sausage **\$3.25** per link
or 4oz. Brisket Burnt Ends **\$7**
or 1/2 Rack St. Louis Style Pork Ribs **\$12**

	SMALL	LARGE
Carolina Pork Hickory smoked chopped pork, lightly dressed in our Eastern NC vinegar sauce	\$9.50	\$12.50
Beef Brisket Texas style sliced USDA Prime Beef Brisket served in its natural juices **Your choice of Fatty, Lean or Both	\$14.50	\$18.50
Chicken BBQ 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 BBQ sauce	\$14.50	\$19.50
Smoked 1/2 Chicken Tender, fall apart split chicken Your choice of SC Mustard or Midwood Style & 2 Sides		\$11.00
♦ Hickory Smoked Salmon Served on a bed of bbq buttered corn and topped w/an avocado & tomato pico	4oz Filet w/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	\$15.00 \$25.00

COMBO PLATTERS – Pick 4 Proteins

Served w/your choice of any two side items, hushpuppies and pickled onions

Well-Fed
\$28.00

Pig Out
\$36.00

Carolina Chopped Pork • Beef Brisket • 1/2 Rack Saint Louis Style Pork Ribs
Pulled Chicken BBQ • Jalapeño Cheddar Sausage

So you want MORE RIBS? Sub your 4th Pick for a 1/2 Rack an **additional \$10**

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

TACOS

Tacos come w/apple-jalapeno slaw & your choice of a side & served in flour tortillas

Stockyard - Texas style shredded brisket w/cabbage, avocado-tomato pico & cilantro	2 for \$11
El Fuego - Slow smoked shredded chicken, pico de gallo, guacamole & stuffed w/a bacon wrapped jalapeno and drizzled w/ranch dressing	or
Red Neck - Hickory smoked chopped pork, traditional slaw, spicy red salsa & cilantro	3 for \$13

SIDES

Texas Toast \$1

\$2.50ea. Creamed Corn
Coleslaw • Sweet Potato Fries
Crinkle Cut Fries • Hushpuppies

\$3.50ea. Collard Greens
Classic Mac & Cheese • Smoked Veggies
Bacon Wrapped Jalapenos • BBQ Baked Beans

Desserts

Banana Pudding Small **\$2.50** 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

Our low and slow smoking methods result in a pink smoke ring in all of our meats.
All of our meats are checked and temped as mandated by the health department to be 165F before being served

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 - Midwood CLT - March 2019