

SMOKED MEATBALLS

PIMENTO CHEESE FRIES

NACHOS LIBRE

MIGUEL'S OUESO

MIDWOOD WINGS - SPRINGER MOUNTAIN FARMS Smoked or Crispy - Dry Rubbed or Sauced . . \$15.00 Sauces include: Juan's Hot Garlic Buffalo, Midwood Original, Spicy Habanero, NC Vinegar or SC Mustard

SKILLET CORN BREAD

BACON-WRAPPED JALAPEÑOS

SALADS

DRESSINGS:

BALSAMIC VINAIGRETTE, BLUE CHEESE, CHIPOTLE RANCH, BUTTERMILK RANCH, HONEY MUSTARD, AVOCADO GREEN GODDESS, FAT FREE RANCH, HONEY APPLE CIDER VINAIGRETTE

MIDWOOD CHOPPED

* UPSTREAM

Barbecue seasoned salmon on a bed of mixed greens w/organic quinoa & tossed w/ chopped broccoli & cauliflower, tomatoes, cucumber, chickpeas and balsamic vinaigrette..... \$14.00

FIXIN' TO CHICKEN

BUILD YOUR OWN SALAD

SM \$7 LG \$10

Pick a lettuce: romaine or mixed greens

Pick seven (7) additional ingredients:

TOPPINGS: Cucumbers, Avocado, Jalapeños, Cauliflower, Tomatoes, Carrots, Broccoli, Chickpeas, Red Onion, White Quinoa, Fire Roasted Corn, Black Beans or Bacon Crumbles +additional 50¢ each

CHEESE: American, Monterey Jack, Blue, Swiss, Cheddar +additional \$1 each

FRUIT: Apples, Grapes, Strawberries, Dried Cranberries +additional 50¢ each

CRUNCH: Croutons, Tortilla Strips, Pecans +additional 50¢ each

ADD A PROTEIN:

Barbecue Chicken, Chopped Pork, Fried Chicken Tenders - \$4 each Beef Brisket or *Barbecue Seasoned Salmon - \$7 each

SANDWICHES

Comes with a side or sub for a side salad for +\$2

LONE STAR BRISKET SANDWICH

Tender smoked brisket w/Midwood sauce on a brioche bun with slaw and house pickles. . . . \$13.50

CHOPPED 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

1930 CHEESESTEAK

Our take on the traditional! Thinly sliced smoked brisket w/Boar's Head White American cheese, mayo and caramelized onions on a traditional hoagie roll. . \$16.00

*THE CACKALACKY

Our Certified Angus chuck & brisket burger patty w/house pickles, smoked red onions, bacon and gooey pimento cheese, on a brioche bun. \$11.50

BARBECUE PORK

*THE ROADHOUSE

MIDWOOD GRILLED CHEESE

+ Brisket or Chopped Pork \$3

- +Brisket \$5 or Chopped Pork \$3
- +Chopped Broccoli 50¢

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 4oz. Brisket Burnt Ends \$9 1/2 Rack St. Louis Style Pork Ribs \$16

CAROLINA PORK

Hickory smoked chopped pork, lightly dressed in our Eastern NC vinegar sauce . . . Small \$11.00 . . . Large \$14.00

PRIME BEEF BRISKET

Your choice of Moist, Lean or Mixed

CHICKEN BARBECUE

Hickory Smoked Springer Mountain Pulled Chicken in our mustard sauce Small \$11.00 . . . Large \$14.00

BURNT ENDS

Caramelized cubes of brisket tossed in our cola barbecue sauce..... Small \$18.50 ... Large \$23.50

SMOKED HALF CHICKEN - SPRINGER MOUNTAIN FARMS

*BARBECUE SEASONED SALMON

SAINT LOUIS STYLE PORK RIBS

Quality smoked ribs served dry or sauced

Half rack comes with one side, full rack comes with two sides Half \$20.00 ... Full \$33.00

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 PORK RIBS CHICKEN BARBECUE = JALAPEÑO CHEDDAR SAUSAGE

WELL-FED \$30 PIG OUT \$39

YOU WANT MORE RIBS? Sub your 4th Pick for another 1/2 rack for an additional \$11

SAUCES IF YOU NEED THEM:

South Carolina Mustard, Eastern NC Vinegar, Midwood Original & Spicy Habanero

TEX-MEX TACOS

QUESO BIRRIABECUE

THE CHILI NELSON

THE HOT LIPS

Proteins: Chopped USDA Prime Brisket, Housemade Chorizo, Barbecue Chicken, Chopped Pork