

UNHOLY GUACAMOLE

Made fresh at your table with two avocados, fresh jalapeño peppers, pico de gallo, salt and lime juice **\$14.00**

PIMENTO CHEESE FRIES

NACHOS LIBRE

MIGUEL'S QUESO

A rich Tex-Mex housemade queso adapted from our friends outside Austin, TX \$7.00 Add chopped pork or homemade chorizo +\$3.00 brisket +4.00 or fully loaded +\$4.00

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

BUILD YOUR OWN SALAD

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



DRESSINGS:

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

MIDWOOD CHOPPED

* UPSTREAM

FIXIN' TO CHICKEN

Romaine, pulled barbecue chicken, chopped tomatoes, black beans, red onion, avocado, corn & cilantro served with crispy tortilla strips and our chipotle ranch \$13.00

ADD A PROTEIN:

Chopped Pork - \$4, Barbecue Chicken or Fried Chicken Tenders - \$5 Beef Brisket or *Barbecue Seasoned Salmon - \$8 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.... **\$15.50**

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 **\$14.00**

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. **\$17.00**

* THE CACKALACKY

BARBECUE PORK

Chopped pork, tossed in our Eastern NC vinegar sauce. Served on a bun w/slaw **\$11.50**

* THE ROADHOUSE

MIDWOOD GRILLED CHEESE

*NOTICE: Items marked with * may be cooked to order. Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. 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.

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
 4oz. Brisket Burnt Ends \$10
 1/2 Rack St. Louis Style Pork Ribs \$17

 CAROLINA PORK

 Hickory smoked chopped pork, lightly dressed in our Eastern NC vinegar sauce ...
 Small \$12.00 ... Large \$15.00

 PRIME BEEF BRISKET

 Texas style sliced USDA Prime Beef Brisket
 Small \$18.00 ... Large \$23.00

 Your choice of Moist, Lean or Mixed

 CHICKEN BARBECUE

 Hickory Smoked Springer Mountain Pulled Chicken tossed in barbecue sauce
 Small \$13.00 ... Large \$17.00

 BURNT ENDS

 Caramelized cubes of brisket tossed in our cola barbecue sauce
 Small \$18.50 ... Large \$25.50

SMOKED HALF CHICKEN - SPRINGER MOUNTAIN FARMS Tender, fall apart split chicken with your choice of barbecue sauce & 2 Sides \$15.00

* BARBECUE SEASONED SALMON

SAINT LOUIS STYLE PORK RIBS

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



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

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



Served with our fresh house made flour tortillas, queso, pico de gallo, beans, guac and pickled jalapeños.

Carolina Chopped Pork USDA Prime Beef Brisket 1/2 rack of pork ribs

IEX-MEX TACOS

QUESO BIRRIABECUE

THE CHILI NELSON

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





OUR FLOUR TORTILLAS ARE MADE FRESH DAILY IN HOUSE



COLESLAW HUSHPUPPIES COLLARD GREENS BRUNSWICK STEW BARBECUE BAKED BEANS BACON WRAPPED JALAPEÑOS STEAMED BROCCOLI & CAULIFLOWER CRINKLE CUT FRIES SWEET POTATO FRIES BROCCOLI CASSEROLE CLASSIC MAC & CHEESE



BANANA PUDDING SMALL \$3.50 . . . LARGE \$6.00

NUTTY PECAN COBBLER \$7.00 Just like classic pecan pie except thicker and better, w/a dollop of whipped cream or + Add Vanilla Bean Ice Cream for \$1.50

CAMPFIRE BLONDIE \$7.50

Blondie with chocolate chips and topped w/graham crumble, marshmallow drizzle and vanilla ice cream



NOM

MIXER MONDAY

- \$2 off signature cocktails

TACOS AND TEQUILA \$3 off of margaritas

- WED TUE **MORE BEER PLEASE** 20oz for the price of a pint
 - WINE GLASSES \$2 off all glasses of wine



\$5 BLOODY MARYS AND MIMOSAS

BOURBON LIST SCAN ME

