

APPS

MIGUEL'S QUESO \$7.00

A rich Tex-Mex housemade queso adapted from our friends outside Austin, TX

Add chopped pork or homemade chorizo +\$3.00
brisket +4.00 or fully loaded +\$4.00

NACHOS LIBRE \$9.00

Fresh tortilla chips w/ tomato, black beans, corn, cilantro, jalapeños, cheddar, queso, habanero barbecue sauce and our lime sour cream

Add chopped pork +\$4.00 or barbecue chicken +\$5.00
Add beef brisket +\$8.00

UNHOLY GUACAMOLE \$14.00

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

MATEO'S TAQUITOS \$10.00

Smoked chicken and cheese rolled in corn tortillas, fried and topped with lime crema, arbol chili sauce, queso fresco, cilantro and pickled red onions

SMOKED MEATBALLS \$11.00

USDA Prime brisket meatballs topped with sweet chipotle barbecue sauce, melted cheese and green onions

PIMENTO CHEESE FRIES \$7.00

Crinkle-cut fries topped w/homemade pimento cheese

Add chopped pork or homemade chorizo +\$4.00
Add chopped brisket +\$8.00

BACON-WRAPPED JALAPEÑOS \$7.00

Hickory-smoked jalapeños stuffed with Monterey Jack & wrapped in bacon, served with buttermilk ranch

SKILLET CORN BREAD \$11.00

House made cornbread baked in a cast iron and served warm with butter and honey

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

SALADS

DRESSINGS:

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

MIDWOOD CHOPPED

Romaine, fire roasted corn, chopped tomatoes, black beans, avocado, carrots, cucumbers and shredded cheddar, tossed with your choice of dressing Small \$8.00 ... Large \$13.00

TOSTADA STACK

Two crispy corn tortillas topped with romaine, corn, tomatoes, refried black beans, carrots, cucumber, cheddar, lime crema, pickled red onions and arbol chili sauce \$9.00

FIXIN' TO CHICKEN

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

BUILD YOUR OWN SALAD

SM \$8
LG \$13

Pick a lettuce: romaine or mixed greens

Pick seven (7) additional ingredients:

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

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

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

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

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 sliced smoked brisket with Midwood sauce, house pickles and slaw on a buttery bun \$15.50

BARBECUE PORK

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

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 CHEESE LOUISE PIMENTO BURGER

Our chuck & brisket burger patty w/house pickles, smoked red onions, bacon and gooey pimento cheese, on a buttery bun..... \$13.00

* THE ROADHOUSE

Our chuck & brisket burger patty w/ketchup, mustard, pickles, American cheese, lettuce and tomato on a buttery bun. \$13.00
+ Brisket \$4 or Chopped Pork \$3

MIDWOOD MELT

Cheddar & white American cheese, smoked red onion on Texas Toast..... \$7.50
+Brisket \$7 or Chopped Pork or Chorizo \$4

*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.

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

PRIME BEEF BRISKET **Small \$18.00 ... Large \$23.00**
Texas style sliced USDA Prime Beef Brisket
Your choice of Moist, Lean or Mixed

CHICKEN BARBECUE **Small \$13.00 ... Large \$17.00**
Hickory smoked Harvestland cage-free pulled chicken in our mustard sauce

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

SMOKED HALF CHICKEN - HARVESTLAND CAGE FREE CHICKENS **\$15.00**
Tender, fall apart split chicken with your choice of barbecue sauce & 2 Sides

*** ACHIOTE SALMON** **\$19.00**
An 8 oz. filet seared with our barbecue seasoning and finished with achiote sauce and pineapple pico de gallo

YUCATÁN RIBS - WHEN AVAILABLE **\$19.00**
Half rack of our hickory smoked ribs, smothered with achiote, then steamed inside a banana leaf.
Pineapple pico de gallo & pickled red onion on the side

SAINT LOUIS PORK RIBS **Half \$20.00 ... Full \$36.00**
Quality smoked ribs served dry or sauced
Half rack comes with one side, full rack comes with two sides

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 \$33
PIG OUT \$45

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 **\$14**
Our take on the now-famous quesabirria tacos. Chopped pork, melty cheese inside a griddled flour tortilla served with a spicy pork stock for dipping

AL PASTOR **TWO FOR \$12, THREE FOR \$14**
Two flour tortillas stuffed with achiote sauced shredded pork, cilantro and pineapple pico de gallo

PINEAPPLE HOMESLICE **TWO FOR \$13, THREE FOR \$15**
Our famous USDA Prime sliced brisket, pineapple pico de gallo, cilantro and house made chili arbol hot sauce

Add an Al Pastor or Pineapple Homeslice taco to any order for \$6

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SIDES \$4 EA.

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

DESSERTS

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

DRINK SPECIALS

MON **MIXER MONDAY**
\$2 off signature cocktails

TUE **TACOS AND TEQUILA**
\$3 off of margaritas

WED **MORE BEER PLEASE**
20oz for the price of a pint

THU **WINE GLA\$\$ES**
\$2 off all glasses of wine

SUN **\$5 BLOODY MARYS**
AND MIMOSAS