

# 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 spicy barbecue sauce, melted cheese, queso 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, CHIPOTLE RANCH, BUTTERMILK RANCH, AVOCADO GREEN GODDESS, HONEY MUSTARD, BLUE CHEESE, 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, cilantro and arbol chili sauce ..... \$9.00

## FIXIN' TO CHICKEN

Romaine, pulled Midwood 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 Glazed Salmon - \$8 each

# SANDWICHES

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

## 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

## BARBECUE PORK

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

## CHOPPED BRISKET SANDWICH

Tender smoked chopped brisket tossed w/Midwood sauce on Texas Toast w/smoked red onions & your choice of cheddar, pimento or blue cheese ..... \$14.00

## \* 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  
Add chopped pork or homemade chorizo +\$3.00

## LONE STAR BRISKET SANDWICH

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

\*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

**PULLED BARBECUE CHICKEN** ..... **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

**\* BARBECUE GLAZED SALMON** ..... **\$19.00**  
North Atlantic glazed salmon filet on a bed of avocado corn salsa and topped with pico de gallo,  
served with choice of one side

**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, served with choice of one 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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