

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 +5.00 or fully loaded +\$4.00

PIMENTO CHEESE FRIES \$7.00
Crinkle-cut fries topped w/homemade pimento cheese
Add chopped pork or homemade chorizo +\$4.00
Add chopped brisket +\$9.00

MIDWOOD WINGS
Smoked or Crispy - Dry Rubbed or Sauced . **\$15.00**
Sauces include: Juan's Hot Garlic Buffalo, Midwood Original, Spicy Habanero, Mustard Barbecue

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 +\$9.00

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

SKILLET CORN BREAD \$11.00
House made cornbread baked in a cast iron and served warm with butter and honey

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

SALADS & BOWLS

TEX-MEX BARBECUE BOWL \$12.00
Tex-mex rice, borracho beans, pico de gallo, lime crema, cilantro, pickled jalapeños, guacamole, avocado corn salsa, pickled red onion
chopped pork +\$4
pulled chicken +\$5
beef brisket +\$9

DOWNSTREAM SALMON SALAD
A healthy blend of mixed greens, tomatoes, cucumbers and broccoli tossed in balsamic vin and topped with avocado and quinoa **\$18.00**

FIXIN' TO CHICKEN SALAD
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**

MIDWOOD CHOPPED SALAD
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**

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, Quinoa 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**

DRESSINGS:
BALSAMIC VINAIGRETTE, CHIPOTLE RANCH, BUTTERMILK RANCH, AVOCADO GREEN GODDESS, HONEY MUSTARD, BLUE CHEESE, HONEY APPLE CIDER VINAIGRETTE

ADD A PROTEIN: Chopped Pork - \$4, Barbecue Chicken or Fried Chicken Tenders - \$5
Beef Brisket - \$9 or *Seared Salmon - \$11

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/slauw **\$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**

LONE STAR BRISKET SANDWICH
Tender sliced smoked brisket with Midwood sauce, house pickles and slaw on a buttery bun **\$16.00**

*** 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. **\$14.00**

*** THE ROADHOUSE**
Our chuck & brisket burger patty w/ketchup, mustard, pickles, American cheese, lettuce and tomato on a buttery bun **\$13.00**
+ Brisket \$5 or Chopped Pork \$3

SMOKEHOUSE SMASH BURGER
House burger patties, American cheese, house pickles, carmelized onions, barbecue burger sauce **\$14.00**

MIDWOOD MELT
Cheddar & white American cheese, smoked red onion on Texas Toast. **\$7.50**
Add chopped pork or homemade chorizo +\$3.00

*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 \$4.25 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 \$19.00 ... Large \$25.00**
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 \$19.50 ... Large \$27.50**
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** **\$15.00**
Glazed Norwegian salmon filet on a bed of avocado corn salsa and topped with pico de gallo,
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 Carolina take on the now-famous quesabirria tacos. Chopped pork, melty cheese inside
a griddled flour tortilla served with a spicy pork stock for dipping. Served with choice of side

RED NECK **TWO FOR \$12, THREE FOR \$14**
Choice of meat. Smoked red salsa, cole slaw and cilantro. Served with rice and beans

CHILI THE KID **TWO FOR \$13, THREE FOR \$15**
Choice of meat. Guacamole, arbol chili sauce, pickled red onion, queso fresco and cilantro
Served with rice and beans

Proteins: Chopped Prime Brisket, House-made Chorizo, Barbecue Chicken, Chopped Pork
Upgrade to Sliced Prime Brisket for an extra \$2

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