





TAVERN ANNUAL BBQ & BEER WEEK

ENTRÉES

ST. LOUIS BBQ RIBS

Full Rack with our Homemade Dry Rub Spice \$34

BBQ CHICKEN

Dry Rubbed & Roasted then Wet "Mopped" with Pickle Juice-Cider Vinegar BBQ Sauce \$29

BBQ GRILLED SHRIMP & SALMON

\$31

COMBO PLATTER

North Carolina-Style Pulled Pork Slider, St. Louis Ribs (6 bones), BBQ Sauce Glazed Jumbo Chicken Wings (4 ea.)

\$32

Add a Shrimp Skewer to your Combo Platter - \$8

- All entrées come with cornbread muffin & choice of two sides -

SIDES

BAKED BEANS * COLESLAW
BUTTERED CORN KERNELS
MASHED POTATOES
MAC & CHEESE * COLLARD GREENS

FEATURING TIRED HANDS BREWING CO.

HOP HANDS \$8.5

American Pale Ale 5.5% ABV

CRUSHABLE CHURCH \$8.5

Session IPA 4.8% ABV



