

Spoons & Greens

Chef's Award-Winning Brisket Chili

An 8 oz. bowl topped with melted cheese, served with tortilla chips for dipping 8

Small House Salad

A mixed bed of greens topped with bell peppers, onions, grape tomatoes, cucumber, and cheese. Served with your choice of dressing 6

Caesar Salad

Fresh romaine lettuce, caesar dressing, parmesan cheese, and bbq-rubbed croutons. Served with grilled chicken 14



The Smoke & Steel Salad

(our take on the southwest salad)

Mixed greens, grape tomatoes, black beans, roasted corn, avocado, raisins, candied walnuts, and fried onion strings. Served with your choice of dressing 14

Add a meat for \$5 (pulled chicken, pulled pork, chopped brisket, bbq cauliflower)

Dressings: Ranch | Avocado Ranch | Blue Cheese
1000 Island | Balsamic Vinaigrette | French

Sides 4

Mashed & Gravy	Tater Tots	Baked Beans
Chicken, Bacon & Ranch	(bbq rub dusted) Hand-Cut Fries	Collard Greens
Pasta Salad	(bbq rub dusted) Potato Salad	Texas Toast
Coleslaw		Garlic Bread
		Mac-n-Cheese

Sauces & Rubs

WET:

Memphis BBQ
Carolina BBQ
Kansas City BBQ
Texas BBQ

Buffalo
Teriyaki
Thai Chili

DRY:

BBQ Dry Rub
Jamaican Jerk

Kids

All kids meals 8 - served with choice of fries or applesauce.

Mac-n-Cheese

Elbow macaroni smothered in our house cheese sauce, topped with Cheetos

Grilled Cheese

White bread, cheddar cheese

Chicken Tender Basket

Our buttermilk fried tenders, with a ranch dipping sauce

Hot Dog

WA Bean hot dog on a white bun

Kids Cheese Burger

Grilled beef patty, cheddar cheese

½ Portion Meal

Choice of one:
(pulled chicken, pulled pork, brisket,
WA Bean sausage, bbq cauliflower)

Desserts

Make it a la mode with Spencer's Ice Cream
for an additional \$2

New! The Country Fair

Sweet dough deep fried, sprinkled with cinnamon & sugar, topped with caramel sauce and finished with a scoop of ice cream 8

Banana Pudding

House-made banana pudding with vanilla wafers, banana slices, whipped cream 6

Texas Sheet Cake

House-made chocolate cake covered in warm chocolate frosting and pecans 7

Texas Fried Ice Cream

Spencer's Ice Cream (rotating flavors)
rolled in a cornflake coating, chocolate sauce,
whipped cream, and a cherry 7

New! Peach Cobbler

Our Southern secret recipe on this traditional fruit-filled,
thick-crust deep dish 7



Proudly Serving Pepsi Products

*This food is or may be served raw or undercooked or may contain raw or undercooked foods - consumption of this food may increase the risk of foodborne illness - please check with your physician if you have any questions about consuming raw or undercooked foods - menu items containing shellfish may contain occasional shell particles

TAKEOUT MENU



207-573-1314

We feature **5 AXE-THROWING LANES**
for some serious fun or thrilling league competition!
Each lane accommodates up to 10 people (ages 13+).

RESERVATIONS are required after 2pm Mon-Fri,
and all day Sat/Sun. Scan our QR code below
or visit smokeandsteelbbq.com to reserve online.
Axe lanes are reserved by the hour, \$20/person.

Ask about our **WALK-IN LUNCH SPECIAL**
\$12 for 30 minutes (available til 2pm Mon-Fri)
Perfect for releasing some of that steam
you've built up at the office that morning!

GROUP RATES & DISCOUNTS AVAILABLE

HOURS

Sunday-Thursday
11am-9pm
Sunday Brunch 11am-2pm
Friday/Saturday
11am-11pm



SMOKEANDSTEELBBQ.COM

Shareables



Hillbilly Nachos

Freshly fried tortilla chips smothered in a house-made beer cheese, tomatoes, pickled jalapeños, onions, and a bbq drizzle 9

Add a meat for \$5 (pulled chicken, pulled pork, chopped brisket, bbq cauliflower)

Bacon-Wrapped Jalapeños

Jalapeños stuffed with cheese, wrapped in applewood-smoked bacon, fried to perfection. Served on a bed of house-made chips with jalapeño jam and our house ranch dipping sauce 11

Poutine

Maine-sourced hand-cut fries or tater tots topped with house gravy, locally-sourced cheese curds 9

Add a meat for \$5 (pulled chicken, pulled pork, chopped brisket, bbq cauliflower)

Fried Pickles

Dill pickle chips hand-breaded and deep fried golden, served with a spicy dipping sauce 8

Hush Puppies (Corn Bread Fritters)

Cheddar cheese, diced pickled jalapeños, applewood-smoked bacon, jalapeño jam dipping sauce 9

Buffalo Chicken Dip

Creamy buffalo chicken dip made with our smoked chicken, served with tortilla chips 10

New! Taquitos

Smoked beef brisket wrapped in flour tortillas with onion and shaved parmesan cheese, served with an avocado ranch dressing 11



Smoked Wings

Bone-in wings, smoked, deep fried and tossed in your choice of sauce or dry rub. Served with a bed of fries, and house ranch, house blue cheese, or jalapeño jam for dipping 13.5

Tenders Basket

Buttermilk chicken tenders served over a bed of bbq-dusted hand-cut fries. Plain or tossed in your choice of sauce and/or dry rubbed. Served with blue cheese or house ranch dipping sauce 11

Hand Helds

Served with choice of one side, and pickle chips.
Gluten-free bun available for \$1

Pulled Pork

Slow-smoked pulled pork (18-20 hrs) drizzled with bbq sauce on a fresh roll, with our house-made slaw 13.5



Greg's BBQ Reuben

Smoked corned beef brisket on toasted rye with swiss cheese, Morse's Sauerkraut, and Thousand Island dressing 14.5

New! Pulled Chicken Sandwich

Smoked pulled chicken smothered in Alabama white sauce, served on a fresh roll 12.5

Texas Tacos

(2) Slow-smoked house-chopped brisket (12-14 hrs), bbq sauce, macerated onion, scallions, and beer cheese 15

Black Bean Burger

Vegetarian patty with sliced avocado, lettuce, tomato, onion, and your choice of cheese (cheddar, swiss), vegan mayo 13

Smoked Cheese Burger*

Ground beef patty seasoned with our bbq rub, cooked medium-well in our house mustard & beer sauce. Topped with applewood-smoked bacon, bbq mayo, fried onion strings, lettuce, tomato, and your choice of cheese (cheddar, swiss) 15



Beef Brisket Melt

Slow-smoked beef brisket (12-14 hrs) sliced thin on a fresh roll with swiss cheese, fried onion strings, and applewood smoked bacon 16

Rodeo Burger*

House-smoked chopped brisket on a beef patty seasoned with our bbq dry rub, cooked medium-well in our house mustard & beer sauce. Topped with smoked cheddar cheese, fried onion strings, lettuce, tomato, and mayo 16

New! Chubba Bubba Tacos

(2) Flour tortillas filled with smoked BBQ cauliflower florets, pineapple salsa, fresh shaved parmesan cheese, and a lime wedge 12

Plates

Served with choice of two sides, Texas Toast Garlic Bread, and pickle chips (unless otherwise noted)



MEAT PLATTERS

**Pulled Pork • Brisket •
Half Chicken • WA Bean Sausage •
New! BBQ Veggie Skewers**
Meat will be served "naked" (not sauced)
Pick One 19, Pick Two 26

New! Grilled Ribeye

Rubbed with choice of: BBQ Rub, Traditional Salt & Pepper Rub, or Black Peppercorn Rub, served with Texas Toast Garlic Bread, choice of 2 sides -mkt

Add Sautéed Peppers, Onions, Mushrooms, and Grape Tomatoes for an additional \$3

Burnt Ends Dinner

(No they ain't burnt)

Beef brisket kicked up a bit! This twice smoked piece of brisket from the high point is juicier than the rest of the cut. Smoked (12-14 hrs), tossed in our signature sauce, and smoked again until caramelized 22

St. Louis Style Ribs

The prime cut of the hog - smoked to perfection - dry rubbed. Choose your sauce or we'll slather them up in our House BBQ - Half Rack 19 • Full Rack 31

Bacon-Wrapped Tenderloin

Dry-rubbed pork tenderloin wrapped in applewood smoked bacon, slow cooked and basted in a bourbon sauce 27

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The PINK HUE on our barbecue meats appears from the process of smoking the meats low and slow over hardwoods, and is commonly referred to as the SMOKE RING. Seeing a well defined SMOKE RING is a good indicator that your barbecued meats will have maximum flavor, achieved only by a true PIT MASTER. We smoke meat daily, and some days we will run out. Just so ya'll know.
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