



**TAKEOUT AVAILABLE**

Call (207) 573-1314, scan the QR code,  
or order online at [smokeandsteelbbq.com](http://smokeandsteelbbq.com)



## Appetizers

### **Hillbilly Nachos** <sup>GF</sup>

Freshly fried tortilla chips, house-made queso, tomatoes, pickled jalapeños, onions, bbq drizzle 14

Add pulled chicken, pulled pork, chopped brisket, or jackfruit (Carolina Mustard or BBQ) \$5

### **Lumberjack Fries** <sup>GF</sup>

A tower of fries stacked with shredded cheese, jalapeños, pulled pork and brisket, topped at the table with house queso 16

### **Loaded BBQ Potato** <sup>GF</sup>

We first hit this russet potato in the smoker for an hour with our house rub, then finish it in the oven stuffed with queso, bacon, Texas BBQ sauce, Alabama white sauce, and choice of pulled chicken, pulled pork, chopped brisket, or jackfruit (Carolina Mustard or BBQ) 12

### **The Knotty Pretzel**

Massive soft baked pretzel, gently salted, served with house-made queso dip, pickle chips, and choice of pulled pork or chopped brisket 17.5 w/both meats +5

### **Smokin' Dilla**

Quesadilla filled with Jack cheese and choice of smoked pulled chicken, pulled pork, chopped brisket, or jackfruit (Carolina Mustard or BBQ). Salsa & sour cream 13

### **Smoked Wings** <sup>GF</sup>

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

### **Fried Pickles** <sup>V</sup>

Dill pickle chips hand-breaded, deep fried golden, served with a spicy dipping sauce 11

## Sauces & Rubs

**WET** Memphis BBQ • Thai Chili • Buffalo

**DRY** BBQ Dry Rub • Jamaican Jerk

### **Poutine**

Maine-sourced hand-cut fries or tater tots topped with house gravy and locally-sourced cheese curds 10

Add pulled chicken, pulled pork, chopped brisket \$5

### **Popcorn Chicken**

Served in a basket with bbq-dusted hand-cut fries. Plain, sauced and/or dry rubbed. Choice of house ranch or blue cheese dipping sauce 13

### **New! Sweet Potato Fries**

<sup>GF</sup> <sup>V</sup> Served with a sweet cream dipping sauce 8

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 - SOME DAYS WE WILL RUN OUT, JUST SO Y'ALL KNOW.**



## Hand Helds

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

**New! Saddle Up Burger** Double smashed patties, applewood-smoked bacon, pulled pork, caramelized onions, American cheese, Texas BBQ sauce, lettuce, tomato 16

### **New! The Texas Mac Stack Burger**

Double smashed patties, homemade Mac-n-Cheese, Texas BBQ 15

### **New! Nacho Burger**

Double smashed patties, cheddar cheese, queso, jalapeños, tortilla chips 16

### **Nashville Hot Chicken Tacos** (2)

Pickle juice brined chicken tossed in buttermilk and spiced flour batter, Nashville hot oil & hot honey, flour tortillas, Southern Slaw 15

### **Three-Meat Sliders** 16

- 1 Pulled Chicken w/Alabama White Sauce
- 1 Chopped Brisket w/Memphis BBQ Sauce
- 1 Pulled Pork w/Texas BBQ Sauce

### **Smokin' Cuban**

Smoked ham, pulled pork, Swiss cheese, Carolina BBQ sauce, pickles, Cuban bread 14

**Pulled Pork** Slow-smoked pulled pork, BBQ sauce, fresh roll, Southern Slaw 13.5

**Texas Tacos** (2) Choice of slow-smoked chopped brisket or pulled pork; pineapple pico de gallo, queso, lime wheel 15

### **Beef Brisket Melt**

Slow-smoked beef brisket on a fresh roll, Swiss cheese, fried onion strings, Texas BBQ sauce 16

### **Black Bean Burger** <sup>V</sup>

Vegetarian patty with sliced avocado, lettuce, tomato, onion, and cheese (cheddar or Swiss). Served with Carolina Sauce 13

### **Jackfruit Sandwich** <sup>V</sup>

Carolina Mustard seasoned jackfruit and our Southern Slaw on a fresh roll 14

## Plates

Served with choice of two sides,  
Texas Toast garlic bread, and pickle chips - unless otherwise noted.

### **Cowboy Steak\***

30-33oz. Cowboy Steak cooked to temp after a long cold smoke in an Old Hickory smoker, then reverse seared on the grill. Topped with a roasted garlic compound butter -mkt  
\*\*Above average cook time on this item

### **Chicken Fried Steak**

Cube Steak washed, battered & deep fried, served with country pepper gravy 17

### **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, smoked again until caramelized 24

## Sides

All sides 6

- Mashed & Gravy
- Chicken, Bacon & Ranch Pasta Salad
- Potato Salad <sup>GF</sup>
- Southern Slaw <sup>GF</sup>
- Tater Tots <sup>V</sup> <sup>GF</sup> (bbq rub dusted)
- Hand-Cut Fries <sup>V</sup> <sup>GF</sup> (bbq rub dusted)
- Baked Beans <sup>GF</sup>
- Collard Greens <sup>GF</sup>
- Mac-n-Cheese <sup>V</sup>
- Sweet Potato Fries (\$2 up charge) <sup>V</sup> <sup>GF</sup>

### **MEAT PLATTERS**

**Pick One** 19 **Pick Two** 25

Pulled Pork • Brisket • Chicken Leg • Ribs (3 bones)  
Seasonal Sausage *Meat served "naked" (not sauced)*

### **New! ALL THE SMOKE PLATTER**

Pulled Pork, smoked pulled chicken, sliced brisket, ribs, sliced smoked sausage, served with a baked potato (butter & sour cream), mac n cheese, pickle chips.  
For One or For Two 29/49

### **St. Louis Style Ribs\*\***

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  
\*\*Our ribs are not quite fall off the bone, there should be a slight tug.

### **Brown Sugar-Bourbon Strip**

Marinated 16oz. Steak cooked to temp 29

### **The Country Chop**

16oz. Boneless Pork Chop smoked, reverse seared, finished with apple chutney 24  
\*\*Above average cook time on this item

## Greens

### **Small House Salad**

<sup>V</sup> <sup>GF</sup> A mixed bed of greens topped with bell peppers, onions, grape tomatoes and cheese - choice of dressing 6

### **Caesar Salad**

Fresh romaine lettuce, Caesar dressing, parmesan cheese, bbq-rubbed croutons, pulled chicken 16

Dressings: Italian | Ranch | Avocado Ranch | Blue Cheese | Balsamic

### **Smoke & Steel Salad** <sup>V</sup>

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 pulled chicken, pulled pork, chopped brisket, or jackfruit (Carolina Mustard or BBQ) \$5

<sup>GF</sup> Gluten Friendly <sup>V</sup> Vegetarian

Some items can be made GF by substituting a gluten-free bun, or by simply removing the Texas Toast.

*\*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*



**A House Favorite**



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## Sunday BRUNCH

### Kids Menu



Proudly serving  
 Pepsi products

All kids meals 8 - served with choice of fries or applesauce,  
 unless otherwise noted

#### Kids Grilled Cheese <sup>v</sup>

A classic grilled cheese made with American cheese

#### ½ Portion Meat Meal

Choice of one:

- Pulled Chicken
- Pulled Pork
- Brisket
- Sausage

#### Kids Mac-n-Cheese <sup>v</sup>

Elbow macaroni smothered in our house cheese sauce

#### Kids Cheese Burger

Smashed patty topped with American cheese

#### Popcorn Chicken Bites

Our buttermilk fried chicken bites, served with ranch dipping sauce

Items below include choice of one side, unless otherwise noted.



#### New! The Smoke Stack <sup>v</sup>

Four silver dollar sized pancakes, stacked and topped with a strawberry compote, whipped cream, powdered sugar and a side of maple syrup 9.5

#### Smoked Brunch Burrito

A large burrito stuffed with brisket, smashed tater tots, shredded cheese, scrambled egg, applewood smoked bacon - topped with Verde sauce and cilantro lime crema 16

#### Brisket Benedict

Poached eggs, house-smoked brisket, on a grilled English muffin, topped with hollandaise sauce 15

#### Brunch Burger

Double smashed patties, bbq rubbed, cooked med-well. Topped with a sunny side up egg, bacon, smoked cheddar cheese, and bbq sauce 16

#### Chicken & Waffles

Boneless skinless breasts hand breaded & deep fried with crispy bacon between two fluffy Belgian waffles. Served with house-made maple glaze 13

#### Logger's Breakfast

A combination plate with breakfast sausage, bacon, waffle, fried egg, cheese and grits 13 *(no side included with this dish)*

#### New! Smoke & Steel Omelet

Served one of two ways:

- ▶ **All Meat** <sup>GF</sup> Bacon, brisket, and cheddar cheese 14
- ▶ **All Veggie** <sup>GF v</sup> Onion, pepper, tomato, cheddar 11

#### Brunch Sides <sup>6</sup>

Grits & Cheese <sup>v</sup> • Bacon <sup>GF</sup> • Sausage <sup>GF</sup> • Tater Tots <sup>GF v</sup>  
 Baked Beans <sup>GF</sup> • Toast <sup>v</sup>

<sup>GF</sup> Gluten Friendly <sup>v</sup> Vegetarian

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### Dessert

#### Peach Cobbler <sup>v</sup>

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

#### Banana Pudding <sup>v</sup>

House-made banana pudding with vanilla wafers, fresh banana slices, and whipped cream 7

#### New! Deep Fried Oreos <sup>v</sup>

(3) Deep fried Oreos drizzled with chocolate sauce and powdered sugar 7

#### The Country Fair <sup>v</sup>

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



Make any dessert A La Mode with Shaker Pond Ice Cream (Maine made) for an additional \$2



## Did someone say Axe Throwing?

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

Our **THROWING COACHES** will teach you everything you need to know about safely throwing axes. This is an activity for those of all ability levels. We recommend ages 13+ with parental discretion, or 18+ without supervision.

#### GROUP RATES & DISCOUNTS AVAILABLE

**IS IT SAFE?** Yes, we take safety very seriously! We not only expect, but demand, that you listen to your coach and follow instructions and rules closely; otherwise, you'll be asked to leave without a refund.

**RESERVATIONS** are required after 2pm M-F & all day Sat/Sun. Scan our QR code above or visit [smokeandsteelbbq.com](http://smokeandsteelbbq.com) to reserve online. Axe lanes are reserved by the hour, \$20/person.

**Team Building • Bachelor/Bachelorette Parties • Birthday Parties • Gender Reveals • Divorce Parties**

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Menu Design by Melissa Sands, Creative Insight • [creativeinsight.net](http://creativeinsight.net)