

SMOKE & SHACK

BISCUIT SANDWICHES

We may call 'em sandwiches, but a fork and knife are recommended for these colossal biscuits.

HONEY BUTTER* 14.00

Fried chicken, chipotle ranch, shredded iceberg lettuce, tomato, honey butter

COUNT 13.75

Smoked ham, cheddar cheese, dijon mustard, raspberry jam, maple syrup *Turn the Count into biscuit french toast! 2.5*

SNOOZIE MCGEE* 12.75

Waffle fries, sausage gravy, fresh cheese curds, fried egg

BERRY BISCUIT FRENCH TOAST* v 12.75

Maple syrup, honey butter, berry coulis

MARTY MCCLUCKEN 14.00

Nashville hot chicken, sweet and spicy pickles, tomato, shredded iceberg lettuce, hoverboard mayo

ALABAMA v 12.75

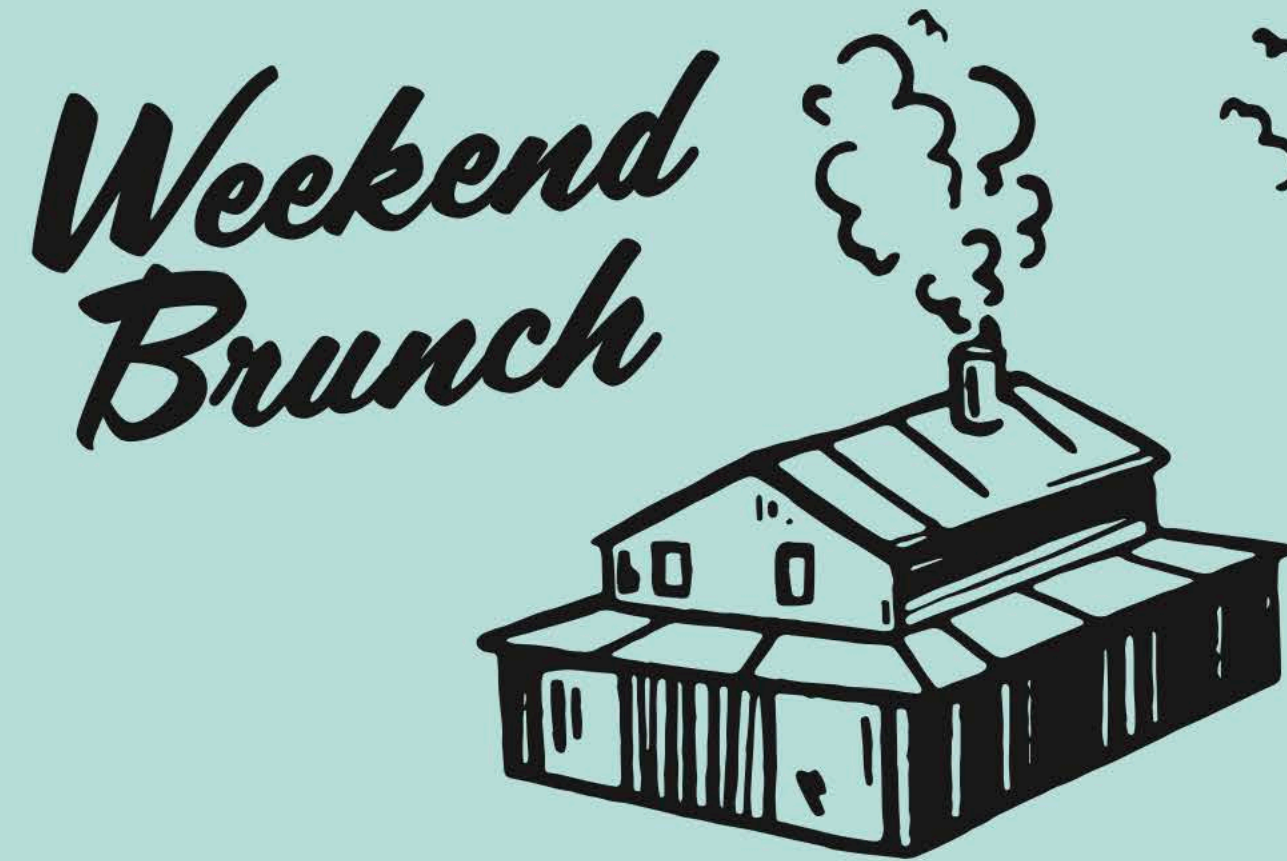
Fried green tomatoes, cajun remoulade, arugula, alabama white bbq sauce

BONAFIDE BYO 14.25

Choose: pulled chicken, pulled pork or brisket
choose: cheddar, sausage or blue ribbon gravy

**OUR BISCUITS WERE
MADE-FROM-SCRATCH
THIS MORNING. THAT'S
FRESH OUT OF THE KITCHEN!**

MKE



EAT YOUR GREENS

SHACK SALAD 13.50

Romaine, bacon, pulled smoked chicken, red cabbage, hard boiled egg, tomato, cucumber, bleu cheese crumbles with honey mustard dressing

BRUNCH SIDES

B-FAST WAFFLE FRIES 5.00

Topped with your choice of cheddar, sausage, or blue ribbon beer gravy
Make it poutine! 2.5

FRIED EGGS* 3.00

EXTRA MEAT* 5.00

Smoked ham / bacon / fried chicken

CORNBREAD & HONEY BUTTER 6.50

GF Gluten-Friendly v Vegetarian

BRUNCH COCKTAILS

CLASSIC MIMOSA 9.00

Fresh squeezed orange juice, sparkling wine

CLASSIC BLOODY MARY 11.00

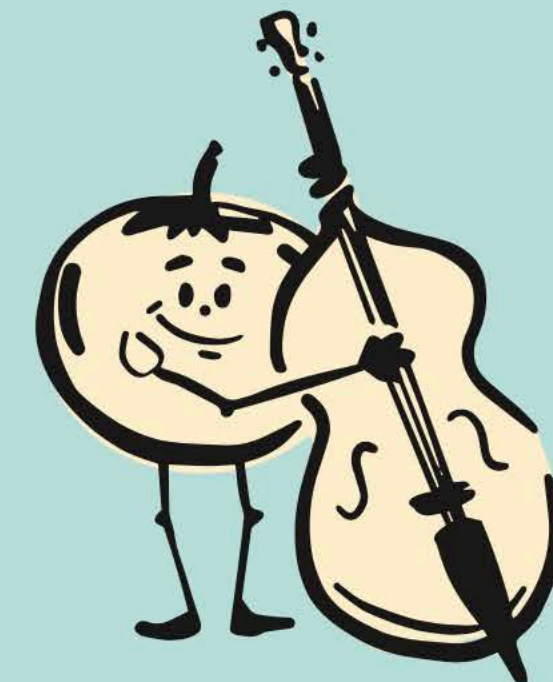
Vodka, bloody mary mix, cheese and house smoked sausage garnish

COWBOY COFFEE 11.00

Homemade bourbon cream, brown sugar and cinnamon simple syrup, iced coffee

RASPBERRY SANGRIA 11.00

White wine infused with orange, lemon, lime, and pineapple, house made raspberry simple syrup, topped with ginger ale



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BRUNCH

WEEKEND BRUNCH BBQ

Craving the 'que? We get it. Enjoy our Smoke Shack favorites this weekend.

1/2 POUND PLATES

Choice of 1 side, served with pickles and coleslaw

BRISKET 19.50

PULLED PORK 16.00

SAUSAGE LINKS 16.00

PULLED CHICKEN 15.50

SMOKED HAM 16.50

SANDWICHES

1/3 lb of meat on a gourmet roll, pickles, choice of side

BRISKET 14.25

PULLED PORK 13.25

PULLED CHICKEN 13.25

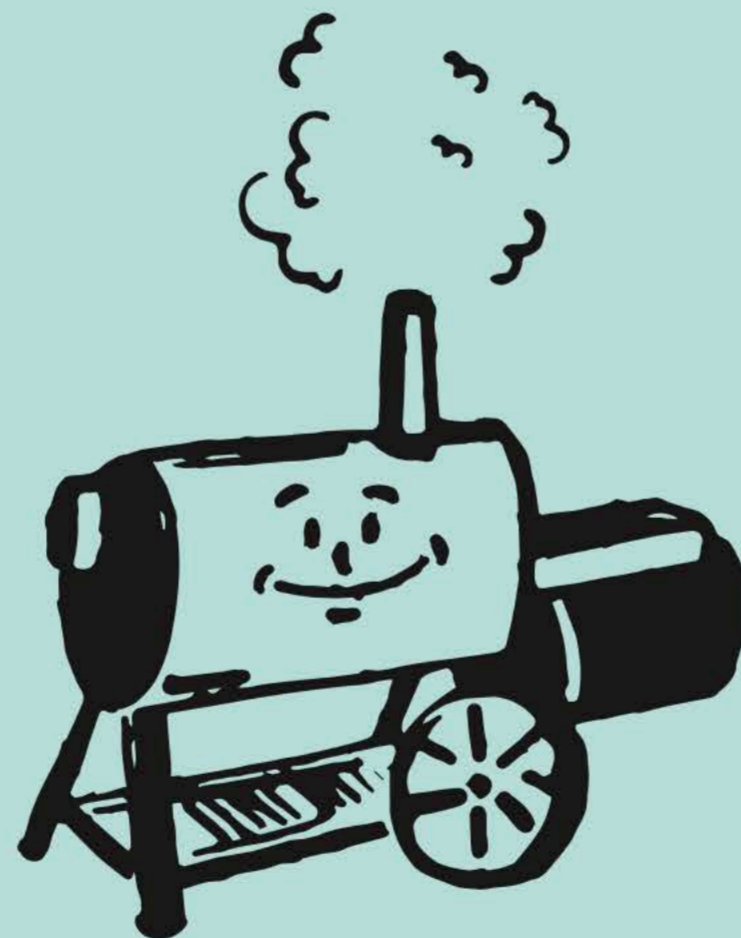
SMOKED HAM 13.25

COMBO PLATES

Choose your meat and 2 sides, served with pickles and coleslaw

TWO MEATS 2/3lb Total 24.00

THREE MEATS 1lb Total 29.00



ON THE SIDE

BEANS 3.50

COLESLAW 3.50

SWEET POTATO FRIES 3.75

FOUR CHEESE MAC & CHEESE 4.25

CORNBREAD & HONEY BUTTER 6.50