



SPRING/SUMMER 2019

BREAKFAST

SMOKED DUCK PANCAKES	\$17
Blueberry compote, whipped chèvre.	
APPLE CHEDDAR FRENCH TOAST	\$14
Thick sliced challah, melted cheddar, fresh apple. *Add candied smoked bacon \$3	
BARQUE BENEDICT	\$16
Brisket OR Pulled Pork OR Citrus Smoked Salmon, cornbread, poached eggs, BBQ hollandaise, home fries, green salad.	
FARMER'S BREAKFAST	\$16
Two eggs (any style), candied smoked bacon, breakfast sausage patty, home fries, toast, and green salad.	
SOUTHERN COUNTRY FRIED STEAK AND EGGS	\$19
Two poached eggs, Barque made biscuit, sausage gravy, home fries, green salad.	
BRUNCH POUTINE	\$12
Home fries, cheese curds, BBQ hollandaise, gravy, candied smoked bacon. * Add an egg, poached or fried \$2.	

ADD-ONS

JUMBO SMOKED CHICKEN WINGS	\$14
DRY RUBBED	SAUCED
299 Competition Rub	Sweet Heat ⚡
Lemon Pepper	Kansas City Style BBQ
Cajun ⚡	Buffalo BBQ Sauce ⚡ (dairy)
CANDIED SMOKED BACON	\$6
BREAKFAST SAUSAGE PATTY	\$6
HOME FRIES	\$6
HOUSE CUT FRIES	\$6
FRESH FRUIT	\$6
SMALL CLASSIC GARDEN SALAD	\$6

BBQ FINE PRINT:

1. The combination of smoke and proteins creates a pink hue in the meat - the chicken is cooked!
2. Because the smoker is never hot (it runs between 150°F and 325°F), the food is never served hot.
3. Due to the nature of BBQ and the low'n'slow method, once we're out of meat, we're out for the day, sorry...
4. We have the option of a gluten free fryer! Please inform your server of any allergies.

LUNCH

CALIFORNIA CLUB SALAD	\$16
Romaine, pulled bbq chicken, boiled egg, candied smoked bacon, avocado, chopped tomato.	
CLASSIC GARDEN SALAD	\$12
Shredded carrots, grape tomatoes, thinly sliced radish, French dressing. * Add 3oz of salmon OR pulled chicken for \$6.	
BABY BACK RIBS half rack	\$19
Served with green salad and fries. Choice of Sweet Heat OR Kansas City Style OR Lemon Pepper.	
SMOKEHOUSE SIRLOIN BACON CHEESEBURGER	\$17
Candied smoked bacon, American cheese, 'Bama BBQ sauce, chopped lettuce, pickles. Cooked to medium and served with green salad OR fries.	
BEYOND MEAT SMOKEHOUSE CHEESEBURGER	\$16
Plant-based burger patty, American cheese, 'Bama BBQ sauce, chopped lettuce, pickles.	
PULLED PORK SANDWICH	\$16
Napa cabbage slaw, hickory sticks, pommery mayo. Served with green salad OR fries.	
SMOKED BEEF BRISKET SANDWICH	\$16
Red cabbage slaw, fried onions, horseradish mayo. Served with green salad OR fries.	
SMOKED TURKEY CLUB	\$16
Texas toast, lettuce, tomato, candied smoked bacon, gravy mayo. Served with green salad OR fries.	
CITRUS SMOKED SALMON WRAP	\$16
Citrus smoked salmon, dill aioli, napa cabbage slaw, hickory sticks. Served with green salad OR fries.	
MUSHROOM MEATBALL MELT	\$16
This dish is totally vegetarian! Smoked mushroom fritters, sautéed peppers and onions, provolone. Served with green salad OR fries.	