

MEAT



STATS

PLATTERS

ALL PLATTERS COME W/ PINEAPPLE SLAW, PICKLES, & ONE SIDE
ADDITIONAL SIDES AT \$5 EACH

SLICED BRISKET
\$24

HALF CHICKEN
\$16

PULLED PORK
\$18

HALF RACK
\$21

FULL RACK
\$35

"ADD A TASTE"

ADD TO ANY PLATTER

1/4 LB BRISKET
\$8

1/4 RACK
\$7

1/4 LB PORK
\$5

THE FEAST

FOR TWO HUNGRY PEOPLE, FOUR CASUAL EATERS, OR ONE FUTURE STRONGMAN!
BRISKET, PORK, 1/2 RIB, 1/2 CHICKEN, AND CHOICE OF FOUR SIDES.

\$72

STARTERS

POPOVERS W/
STRAWBERRY COMPOUND BUTTER
\$8

BAYOU SHRIMP
\$15

PORK WINGS
\$18

BEER BATTERED CURD
\$14

FRIED GREEN BEAN
\$12

BUFFALO CHICKEN EGGROLL
\$16

THE CONTENDERS

W/ PICKLES & ONE SIDE

THE PORK
\$12

NO LIP-STICK ON THIS PIG, SHREDDED PORK PILED HIGH ON A TOASTED BUN TOPPED W/ PINEAPPLE SLAW.

BRISKET BURGER PATTY MELT
\$12

GROUND IN HOUSE, BUILT TRADITIONALLY, TWO SMASH PATTIES, SWISS, CHEDDAR, TOASTED RYE, & FRIED ONIONS.

THE BRATS
\$15

A BACKYARD CLASSIC, TWO BRATS, TOPPED W/ KRAUT, & A SIDE OF YELLOW MUSTARD.

THE GRILLED CHEESE
\$14

LAYERS OF CHEDDAR & PEPPERJACK CHEESE, TOPPED W/ PICKLED ONIONS, & CHOICE OF BRISKET OR PORK.

THE TACO KIT
\$12

THREE GRILLED FLOUR TORTILLAS SERVED W/ YOUR CHOICE OF BRISKET OR PORK, (W/ SHRIMP + 3.00), PICKLED ONION, QUESO FRESCO, LIME CREMA, & FRESH CILANTRO.

THE MEATY MAC
\$17

CHOICE OF BRISKET OR PORK TOPPED W/ CLASSIC SAUCE & GREEN ONION.

THE SIDES

POTATO SALAD
HOT HONEY SPROUTS
MAC

BAKED BEANS
SIDEWINDER FRIES
SWEET POTATO FRIES
PINEAPPLE SLAW
PEPPER SLAW
CORNBREAD MUFFIN

\$5

THE SAUCES

STRONGMAN CLASSIC
ALABAMA WHITE SAUCE
HOT PINEAPPLE
CAROLINA MUSTARD

STRONGMAN GIVES A DAMN!

AS YOU COME TO THE CONCLUSION OF YOUR STRONGMAN EXPERIENCE, YOU WILL NOTICE A SMALL AND RELATIVELY INSIGNIFICANT 4% CHARGE FOR THE HEALTH AND WELLNESS OF OUR EMPLOYEES. WE TRULY BELIEVE OUR FAMILY HAS AN OBLIGATION TO OUR COMMUNITY AND OUR EMPLOYEES; TO PROVIDE THE MOST OPTIMAL AND REWARDING EMPLOYMENT EXPERIENCES THAT EXIST WITHIN OUR MEANS. AS SUCH, WE HAVE MADE THE DECISION TO OFFER MEDICAL, DENTAL, AND VISION INSURANCE TO EACH OF OUR EMPLOYEES. KEEPING THIS TRANSPARENT FURTHER PROMOTES THE DEVELOPMENT OF A MORE PROFESSIONAL, RESPONSIBLE, AND INCLUSIVE HOSPITALITY INDUSTRY.

THANKS FOR YOUR SUPPORT!

