

— APPETIZERS —

PALE ALE PRETZEL *v*

Fresh baked pretzel served with smoked gouda Farmhouse Ale fondue & house made beer mustard **7**

CHEESE & CHARCUTERIE PLATTER

Choice of three artisan cheeses or cured meats, served with house made preserves, beer mustard, dried fruits & nuts, pickles, crostini & apples **15** Additional meat or cheese **+3 ea**

WHITE BEAN DIP *v*

Roasted garlic, parsley, extra-virgin olive oil, served with grilled flatbread, toasted spent grain rye croutons and seasonal crudités **8**

BELGIAN ALE MUSSELS

Prince Edward Island mussels steamed in our Farmhouse Ale, sautéed leeks, shallots, garlic & butter served with a baguette **13** Add house cut fries **+3**

PORK BELLY POUTINE

House cut fries, beer braised pork belly, Wisconsin cheese curds, house made beer gravy & KC BBQ sauce **10** Add: a sunny farm egg or house smoked bacon **+2**

— SOUPS & SALADS —

SMOKEHOUSE CHILI *df*

14-hour smoked brisket, tender beef chuck, red & black beans, ancho chile, topped with scallions & crispy tortilla strips Cup **4** Bowl **7** Sour cream or Monterey Jack cheese **+50**

SEASONAL SOUP

Ask your server for today's selection, cup **3** bowl **6**

BEEF SALAD *v*

Baby spinach, roasted beets, blue cheese, candied walnuts, roasted apples, sherry vinaigrette **8**

BUTTERNUT SQUASH SALAD *v*

Mixed greens, roasted butternut squash, goat cheese, curried pumpkin seeds, dried cranberries, maple cider vinaigrette **8**

QUINOA SALAD *vegan*

Mixed greens & baby arugula, red & white quinoa, rainbow carrots, pomegranate seeds, toasted almonds, red wine vinaigrette **8**

Add: grilled chicken breast **+4**, grilled flat iron steak **+6**, seasonal fish **+8**, avocado **+2**

— WOOD FIRED PIZZAS —

SMOKEHOUSE

14-hour smoked brisket, Texas mopping sauce, pickled jalapeños, tomato sauce, Monterey Jack cheese **14**

WHITE PIZZA

House smoked bacon, IPA onions, gruyère cheese, garlic cream sauce, mozzarella, parsley **15**

MEAT LOVERS

Pepperoni, house smoked bacon, boneless baby back rib, tomato sauce, mozzarella **15**

MUSHROOM *v*

Cremini mushrooms, kalamata olives, red onion, spinach, tomato sauce, mozzarella **14**

MARGHERITA *v*

Fresh basil, extra-virgin olive oil, tomato sauce, fresh mozzarella **13**

SOPPRESSATA & HONEY

Soppressata salami, clover honey, chives, red chili flakes, tomato sauce, mozzarella **15**

Add: giardiniera, truffle oil, cheese or additional veggies **+1**, additional protein **+2**

v - vegetarian, gf - gluten free

Please notify your server of any food allergies.

Many of our dishes can be modified to accommodate dietary restrictions. All fried items will contain trace amounts of gluten.

— SMOKEHOUSE BBQ —

Meats are seasoned and slow smoked over oak & apple wood. Quantities are limited and we may run out later in the day. All sandwiches are served with house cut fries.

SMOKED BEEF BRISKET SANDWICH

Choice of chopped brisket mixed with TX BBQ sauce, or sliced brisket, brioche bun **16**

PULLED PORK SANDWICH

Pulled pork, brioche bun **13**

SMOKEHOUSE CHICKEN SANDWICH

Pulled chicken, brioche bun **13**

BACON HOT LINK SANDWICH

House made smoked bacon hot link, house made sauerkraut, IPA onions, beer mustard, pretzel hoagie bun **14** giardiniera **+1**

BARBECUE FLIGHT

14-hour smoked brisket, pulled pork, & 1/4 rack baby back ribs, served with white bread, and choice of side **22**

BABY BACK RIBS *gf*

Dry rubbed ribs glazed with our KC BBQ sauce, choice of one side 1/2 rack **15** full rack **24**

Add: chopped or sliced brisket **+9**, pulled chicken, pulled pork, or bacon hot link **+7**, half rack ribs **+12**

— SANDWICHES —

All sandwiches are served with house cut fries, other sides may be substituted for an additional charge.

THE COMPANY BURGER

Two 4 oz Angus steakburger patties, Wisconsin cheddar, IPA onions, lettuce, house made pickles and Smylie sauce on a potato bun **15** *Burgers are thin griddled patties and served medium well*

BLPT

House smoked bacon, pickled green tomato, romaine lettuce and roasted garlic aioli on sourdough **13**

REUBEN

House made pastrami, gruyère cheese, house made sauerkraut and Smylie sauce on rye **15**

VEGGIE BURGER *vegan*

House made vegan patty, pickled green tomatoes, red onion, lettuce and garlic spread on a whole wheat bun **15**

Add: house smoked bacon **+2**, sunny egg **+2**, avocado **+2** giardiniera **+1**

— SIDES —

MAC & CHEESE *v*

Wisconsin cheddar, panko-parmesan crust **6** Family size **10** Add house smoked bacon **+2**

HOUSE CUT FRIES *v,df*

Salt or rib rub spice **5** Add gouda-Farmhouse Ale fondue **+2**

SPOON BREAD *v*

Cornbread pudding topped with honey butter **6**

SLAW *v, gf, df*

Green & red cabbage, carrots, pickled red onion, creamy dressing **3**

SMOKEHOUSE BAKED BEANS *gf, df*

Pulled pork, navy beans **4** Family size **6**

SEASONAL VEGETABLE

Ask your server about today's selection **6**

Individual itemized checks may only be given to parties of 6 or less. 20% gratuity will be added to any parties of 6 or more, and to any tabs left open or credit card slips left unsigned.

Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.