APPETIZERS

WHITE BEAN DIP v
Roasted garlic, parsley, extra-virgin olive oil, served with grilled flatbread, toasted spent grain rye croutons and seasonal crudite 8

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 stripe

SEASONAL SOUP
cup 3 bowl 6

HOUSE SALAD
Cucumber, carrots, tomato. Ranch and or red wine vinaigrette dressing 7
Add: grilled chicken breast +4, avocado +2, chopped or sliced brisket +10, pulled chicken, pulled pork +7

WOOD FIRED PIZZAS

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

SPINACH ARTICHOKE v
Marinated artichoke, spinach, and tomato cream sauce, mozzarella, house spice blend 14

MEAT LOVERS
Pepperoni, house smoked bacon, boneless baby back rib, tomato sauce, mozzarella 16

CHICKEN ALFREDO
Pulled smoked chicken, spinach, red onion, garlic cream sauce, mozzarella, fontina cheese, cracked black pepper 15

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. All fried items will contain trace amounts of gluten.

SIDES

MAC & CHEESE v
Wisconsin cheddar, panko-parmesan crust 6 Family size 10
Add house smoked bacon +2

HOUSE CUT FRIES
Salt or rib rub spice 5 Add gouda-Farmhouse Ale fondue +2

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. Other sides may be substituted for an additional charge.

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 15

BRATWURST SANDWICH
House made smoked bratwurst, house made sauerkraut, IPA onions, 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 df
Dry rubbed ribs glazed with our KC BBQ sauce, choice of one side 1/2 rack 15 full rack 24]

SMOKED 1/2 CHICKEN df
Glazed with our KC BBQ sauce, served with choice of one side 1/2 chicken & 1/2 rack of ribs combo with choice of one side 26
Add: chopped or sliced brisket +10, pulled chicken, pulled pork, or brisket +10, sliced brisket +2, 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 or Angus steelcutter 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

GRILLED CHICKEN SANDWICH
Grilled chicken breast, roasted roma tomatoes, shaved red onion, mixed greens, ranch dressing, served with house cut fries 15

BLT
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 v
Chipotle black bean patty, pickled green tomatoes, red onion, lettuce and roasted garlic aioli on a whole wheat bun 16
Add: house smoked bacon +2, sunny egg +2, avocado +2 giardiniera +1

SLAW v, gf, df
Green & red cabbage, carrots, pickled red onion, creamy dressing 3

SMOKEHOUSE BAKED BEANS df
Pulled pork, navy beans 4 Family size 6

SEASONAL VEGETABLE - 6

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