

— **APPETIZERS** —

**WHITE BEAN DIP** *v*

Roasted garlic, parsley, extra-virgin olive oil, served with grilled flatbread, toasted spent grain rye croutons and seasonal crudité **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 strips  
Cup **4** Bowl **7** Sour cream or Monterey Jack cheese +**50**

**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 +**13**, pulled chicken +**7**, pulled pork +**8**

— **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 ENCHILADA**

Pulled smoked chicken, guajillo chile and tomato, enchilada sauce, mozzarella, monterey jack cheese, avocado creme, and scallions with tortilla strips and lime wedges on the side **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**

**SPOON BREAD**

Cornbread pudding topped with honey butter **4**

**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** - **6**

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

— **DESSERT** —

**CHOCOLATE CHIP**

**COOKIE** - **3**

**BROWNIE** - **4**

— **TO GO 16 OZ CANS** — *+ tax*

**4 pack Lager** - **10.99**

**Tier 1 Can** - **3**

**Tier 2 Can** - **4**

**Tier 3 Can** - **5.75**

— **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 **18**

**PULLED PORK SANDWICH**

Pulled pork, brioche bun **14**

**SMOKEHOUSE CHICKEN SANDWICH**

Pulled chicken, brioche bun **13**

**BARBECUE FLIGHT**

14-hour smoked brisket, pulled pork, & 1/4 rack baby back ribs, served with white bread **25**

**BABY BACK RIBS** *gf*

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

**SMOKED 1/2 CHICKEN** *gf* *available during dinner*

Glazed with our KC BBQ sauce, served with choice of one side **14**  
1/2 chicken & 1/2 rack of ribs combo with a choice of side **26**

Add: chopped or sliced brisket +**13**, pulled chicken +**7**, pulled pork +**8**, or 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 **16**  
*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 **13**

**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** *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**

— **TO GO GROWLERS & HOWLERS** —

**TIER 1**

**Purple Line** - **18/10**

**Farmhouse** - **18/10**

**Lager** - **18/10**

**Bock** - **18/10**

**Tmave Pivo** - **18/10**

**Pale Ale** - **18/10**

**Wolcott IPA** - **18/10**

**Incognito IPA** - **18/10**

**Cashmere Blanc Pale Ale** - **18/10**

**Porter** - **18/10**

**TIER 2**

**Applewood Porter** - **20 /12**

**Zuper Saisonstein** - **23/15**

**TIER 3**

**Belgian Strong** - **24/16**

**Bourbon Barrel Belgian Strong** - **25/17**

**I Want To Ride My Kveik-Cycle** - **NA/18**

— **TO GO BOTTLED WINE** —

**Fantinel Pinot Grigio** - **32**

**Frenzy Sauvignon Blanc** - **36**

**Ferrari Chardonnay** - **52**

**Fantinel Prosecco** - **36**

**Block Nine Pinot Noir** - **32**

**Diamandes de Uco Malbec** - **40**

**Chateau Peyruchet** - **28**

**Arboleda Chardonnay** - **40**

**Weingut Leitz Riesling** - **32**

**La Chevaliere Rose** - **44**

**Z Alexander Cabernet** - **40**

**Eruption Red Blend** - **44**

— **TO GO NON ALCOHOLIC DRINKS** —

**Coke** **2.50**

**Diet Coke** - **2.50**

**Sprite** - **2.50**

**Berghoff Root beer** - **4**