

Appetizers

Blackdog Cornbread 2.95

Cornbread filled with green chiles, pit beans, cheese and pulled pork.

Texas Caviar 2.95

Blackeyed pea and hominy dip served with fresh fried chips.

Smoked Almonds 2.95

Dry rubbed and smoked in our wood fired pit.

Chips and Salsa 2.95

Our chips are fried to order and the house made salsa is spicy, but it is so delicious you won't be able to stop yourself.

Smoked Chicken Wings 4.95 6pc.

Lightly seasoned with our dry rub and smoked in our wood fired pit. Finished in the deep fryer and tossed with Carolina Red BBQ sauce. Served with celery & Smoked Bleu Cheese Dressing.

Burnt Ends 5.95

We smoke the whole brisket in our wood fired pit for 12 hours, then we cut off the point, put dry rub on it again and smoke it for another 12 hours. It gets a nice crust on it and the meat stays juicy and tender. Get them early because we have a limited supply and they go fast.

1/3 Slab Ribs 6.95

We lightly coat ribs with our dry rub and smoke them in our wood fired pit for 4 1/2 hours

Salads

Dinner Salad 8.95

Choice of Pulled Pork or Smoked Catfish with tomato and red onion on Locally Grown Organic Mixed Greens from Blue Moon Farms.

Free Range Chicken Dinner Salad 10.95

Side Salad 3.95

Mixed Greens with tomato and red onion

Housemade Dressings:

Creole Vinaigrette, Ranch, Russian & Smoked Bleu Cheese

Drinks

Fresh Brewed Ice Tea, Sweet Tea, Pepsi, Diet Pepsi, Sierra Mist, or Mountain Dew **1.50**

Fresh Squeezed Lemonade, Arnold Palmer **2.00**
(No Free Refills)

Coca Cola (Real Cane Sugar),
Goose Island Vanilla Creme Soda,
Goose Island Root Beer,
Jones Orange Soda,
Thomas Kemper Ginger Ale **3.00**

BBO Sandwiches

*Topped w/ Slaw and Carolina Red BBQ Sauce unless you tell us not to
e3 Choice of one side*

Pulled Pork 6.95

Smoked low and slow in our wood fired pit for 12 hours e3 pulled to order.

Beef Brisket 6.95

*Smoked low and slow in our wood fired pit for 12 hours, we slice the lean part to
order.*

Smoked Hot Polish 6.95

*The only way we could make this better was to make it again, so we did. Have
it grilled or be decadent and have it deep fried.*

Smoked Catfish 6.95

*We put some of our dry rub on the catfish and smoke it in our wood fired pit for
1 1/2 hours.*

Burnt Ends 6.95

*We smoke the whole brisket in our wood fired pit for 12 hours, then we cut off
the point, put dry rub on it again and smoke it for another 12 hours. The meat
stays juicy and tender. Get them early because we have a limited supply and
they go fast.*

Pulled Rib Sandwich 7.95

Topped with Shreds Pickles e3 Red Onion e3 Choice of one side

Pulled Chicken Sandwich 7.95

*The Bane Family Farm in Sidney, IL, raises Chickens for us. We lightly coat
whole chickens with our dry rub and smoke them low and slow in our wood fired
pit for 4 1/2 hours.*

Burgers

Made with Locally raised Grass Fed Beef

Served with choice of one side

Blackdog Burger 7.95

1/5 pound patty, pepperjack cheese, grilled onions e3 Georgia Peach BBQ sauce

Bleu Burger 8.95

*1/5 pound patty, smoked bleu cheese, grilled onions, applewood smoked bacon,
e3 Georgia Peach BBQ sauce*

Carolina Burger 8.95

1/5 pound patty, choice of cheese, pulled pork, slaw e3 Carolina Red BBQ sauce

Texas Burger 8.95

*1/5 pound patty, Pepperjack cheese, Beef Brisket, grilled onions, e3 Texas BBQ
sauce.*

Cheeseburger 7.95

Choice of Cheddar, Swiss, Smoked Bleu, Pepperjack or Provolone

Side Orders:

Applesauce

Pit Beans

Slaw

*Spicy Southwestern
Potato Salad*

*Twice Baked Potato
Casserole*

French Fries

*Sweet Potato Fries
(add .50)*

*Smoked Sweet
Potato (only after 5 P.M.)*

BBQ Sauces

Mild Sauces

Georgia Peach

*Sweet e3 Mild with
fruity flavor, it goes
especially well with chicken
e3 pork e3 everything else.*

Texas Sauce

*Ancho peppers are the base
for this sauce and the secret
ingredient is beetroot
drippings.*

Carolina Red

*Our house sauce. Vinegar e3
Tomato based, with a little
kick.*

Carolina Vinegar

*Traditional eastern North
Carolina BBQ sauce.
Vinegar, peppers, salt and a
little sugar.*

Milo's Mustard

Sauce

*A classic mustard sauce with
a secret ingredient that gives
it a strong kick.*

Hot Georgia Peach

Hot and Sweet.

Chipotle

Hot and smoky.

Flight of Sauces 2.00

BBO Platters

Served with Carolina Red BBQ Sauce on the side & Choice of 2 Sides

Pork Spareribs

1/2 Slab 13.95 Full Slab 19.95

We lightly coat the ribs with our dry rub and smoke them low & slow in our wood fired pit for 4 1/2 hours

Pulled Pork 11.95

Smoked low and slow in our wood fired pit for 12 hours & pulled to order.

Beef Brisket 11.95

Smoked low and slow in our wood fired pit for 12 hours, we slice the lean part to order

Smoked Catfish 11.95

We put some of our dry rub on the catfish and smoke it in our wood fired pit for 1 1/2 hours.

Rib Tips 9.95

We lightly coat the rib tips with our dry rub and smoke them low & slow in our wood fired pit for 4 1/2 hours. They are little more work but the succulent meat is worth the effort.

Smoked Locally Raised Free Range Chicken 12.95

The Bone Family Farm in Sidney IL, raises Chickens for us. We lightly coat whole chickens with our dry rub and smoke them low and slow in our wood fired pit for 4 1/2 hours, the meat gets a pinkish color from the smoke and is juicy and tender

Combo Platter 12.95

Served with Carolina Red BBQ Sauce and choice of two sides
Choose two: Beef Brisket, Burnt Ends, Pulled Pork, 1/3 Slab Ribs, Catfish Fillet, Hot Polish, or Free Range Chicken

Not Burgers

served with choice of one side

Portabella Mushroom 6.95

Marinated and Smoked Portabella mushroom with housemade pasta, Locally made Fresh Cheese from Prairie Fruit Farms and smoked red peppers

Grilled Cheese 4.95

Choice of Cheddar Swiss, Pepperjack or Provolone on Allinabelle's White, Wheat, or New York Rye

Side Orders

Apple Sauce

Pit Beans

Slaw

*Spicy Southwestern
Potato Salad*

*Twice Baked Potato
Casserole*

French Fries

*Sweet Potato Fries
(add .50)*

*Smoked Sweet
Potato (only after 3 PM)*

BBQ Sauces

Mild Sauces

Georgia Peach

*Sweet & Mild with
fantastic flavor. It goes
especially well with chicken
& pork & everything else.*

Texas Sauce

*Ancho peppers are the base
for this sauce and the secret
ingredient is brisket
drippings.*

Carolina Red

*Our house sauce. Vinegar &
Tomato based, with a little
kick.*

Carolina Vinegar

*Traditional eastern North
Carolina BBQ sauce.
Vinegar, peppers, salt and a
little sugar.*

Milo's Mustard

Sauce

*A classic mustard sauce with
a secret ingredient that gives
it a crazy kick.*

Hot Georgia Peach

Hot and Sweet.

Chipotle

Hot and smoky.

Flight of Sauces 2.00