

SMOKEHOUSE LUNCH SMALL PLATES

Available 11am - 3pm Monday – Friday

Appetizers

Try a lunch portion of any one of the following appetizers:

Smokehouse wings....\$5

Not so average nachos....\$4.5

Add brisket, chicken or pork...\$3

Korean BBQ quesadilla....\$5

Add brisket, chicken or pork...\$3

Natty Boh rings....\$4

Smokehouse mac....\$4

Add brisket, chicken or pork...\$3

Chipotle Hummus....\$4.5

Soups & Salads

Lunch portion of our delicious salads

Add brisket, chicken or pork...\$3

Cosmic Cobb....\$8

Poached Pear....\$8

Beet Salad....\$8

Garden salad or Caesar....\$5

Entrees

Lunch portion of our specialty BBQ

RIBS (Quarter Rack)....\$8

Slow-smoked in our pecan wood.

MEMPHIS PULLED PORK....\$9

Sixteen hours in our smoker guarantees the most flavorful pulled pork available... tender with a slight bite!

TEXAS BEEF BRISKET....\$10

Gently rubbed with our secret blend of ten spices.

BBQ CHICKEN....\$9

Our chicken marinated, rubbed and tossed in the smoker until tender and juicy.

All entrees served with choice of one side.

Daily Specials

Monday

1/2 Price 1/2 Rack

All day on Monday we have a serving of our dry rubbed, slow smoked St Louis style ribs with two sides...\$9

Tuesday

Tic Toc Tacos

3 tacos with your choice of pulled pork, pulled chicken or sliced brisket served on warm flour tortillas topped with shredded cheese, lettuce, sour cream and our house made smoked tomato salsa...\$10

\$3 Corona or Corona Light

Wednesday

Smoked Prime Rib

Prime rib slow smoked with garlic pepper, olive oil and fresh herbs and carved to order. Served with choice of two sides

The Gentleman's Cut (16 oz)...\$26

The Fair Ladies Cut (12 oz)...\$22

1/2 price on all bottles of wine

Thursday

American Dip

Sliced Prime Rib w/ melted cheese served on a hoagie roll au jus. Served with chips and a pickle. ...\$14

1/2 price Burgers (5pm-10pm)

...\$6(not including toppings)

Friday, Saturday and Sunday

Ask your server about our great daily specials.

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*Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

www.annapolissmokehouse.com

ANNAPOLIS SMOKEHOUSE & TAVERN

A GOOD START

NATTY BOH RINGS

Fresh cut Spanish onions dipped in Natty Boh beer batter and fried golden. Served with white horseradish BBQ sauce.
\$9

FRIED GREEN TOMATOES

Dipped in buttermilk batter and fried crisp. Served with chipotle mayo for dipping.
\$8

CHIPOTLE HUMMUS

House made hummus served with pita points, crackers and veggies. A healthy choice!
\$10

FRICKLES

Dill pickle chips hand battered and fried. Served with smoky tomato ranch.
\$8

ARMADILLO EGGS

Brisket and cheese stuffed jalapeños, lightly battered and fried. Served with smoky tomato ranch.
\$10

BBQ TAMALE

A poblano and cheese stuffed tamale topped with smoky tomato salsa, sour cream and your choice of brisket, pork or chicken.
\$10

OUR SIGNATURE SMOKEHOUSE WINGS

Ask for them naked...
or get them tossed in any of our homemade sauces:
Kansas City, Spicy Old Bay,
Carolina Mustard, Alabama White Sauce,
Fire Sauce, Bourbon Cherry, Buffalo, Korean BBQ
\$11

KOREAN BBQ QUESADILLA

Flour tortilla stuffed with a blend of cheeses and drizzled with Korean BBQ sauce.
\$8
Add pulled pork or chicken...\$4
Add brisket or shrimp...\$6

PIEROGIES

Hand-rolled dough stuffed with pulled pork, mashed potatoes and cheddar cheese. Served fried with smoky tomato ranch.
\$10

SMOKIN' EGG ROLLS

Our pulled pork mixed with a blend of cabbage and radish wrapped in an egg roll wrapper and deep fried. Served with Korean BBQ sauce for dipping.
\$9

SMOKEHOUSE MAC

Made to order, a four cheese blend, cream and cavatappi noodles into a gooey mac 'n cheese.
\$8
Add pork, chicken or chili...\$4
Add brisket...\$6

NOT SO AVERAGE NACHOS

House made potato chips with nacho cheese, sour cream, scallions and smoky tomato salsa.
\$8
Add pork, chicken or chili...\$4
Add brisket...\$6

SANDWICHES

MEMPHIS PULLED PORK

\$12

TEXAS BRISKET

\$12

PULLED CHICKEN

\$10

All sandwiches topped with coleslaw and served with homemade potato chips. Substitute any side for \$2.

SMOKEHOUSE SLOPPY JOE

A classic sandwich with a Smokehouse twist...house smoked brisket in our delicious sloppy joe sauce.
\$12

SMOKEHOUSE VEGGIE BURGER

Smoked black bean veggie burger topped with avocado, goat cheese, lettuce and tomato.
\$12

*THE BURGER EXPERIENCE

Ground short rib and brisket burger topped with lettuce and tomato. \$12
Provolone, Swiss, American, Cheddar or Pepperjack...\$1
Bacon, Portobello or Avocado...\$2

THE REUBEN OR THE RACHEL

House smoked brisket or turkey served on marbled rye and topped with Swiss cheese, slaw or sauerkraut and thousand island dressing.
\$14

BBQ SALMON

House smoked salmon served with grilled romaine, roasted peppers and chipotle mayonnaise.
\$14

THE BIG LEBOWSKI

Smoked kielbasa on a hoagie roll topped with peppers, onions and whole grain mustard.
\$12

GREENERY

COSMIC COBB

Mixed greens topped with house smoked bacon, avocado, cucumber, onion, tomato, bleu cheese and hard boiled egg.
\$14

SMOKEHOUSE GARDEN

Mixed greens with cucumber, tomato, red onion, carrot and croutons.
\$12

HAIL CAESAR

Romaine lettuce tossed with our Caesar dressing and served with croutons and parmesan.
\$12

Add Pork or Chicken...\$4 Brisket...\$6
Add Salmon, Shrimp or Steak...\$8

WE GOT THE BEET

Golden and violet beets served over wild greens with goat cheese, tomatoes, cucumber, crispy onions and orange slices.
\$14

POACHED PEAR SALAD

Merlot poached pears, baby spinach, candied pecans, goat cheese and red onion.
\$14

THE WEDGE

A wedge of Iceberg lettuce topped with bleu cheese, Roma tomatoes, bacon and red onions.
\$12

HOUSE OR CAESAR SIDE SALAD

A smaller portion to get your meal started.
\$6

DRESSING: Lemon honey Dijon, Smoky tomato ranch, Bleu cheese, Caesar, Apple balsamic vinaigrette, Italian, Thousand island

SOUPS

SMOKEHOUSE CHILI

House-ground brisket stewed with smoked chilies, tomatoes and peppers and beans.
Cup...\$5 Bowl...\$7

SOUP OF THE DAY

The kitchen creativity comes alive with a new tasty offering every day!
Ask your server for details.

SMOKED MANHATTAN CRAB

Fresh smoked crab meat swimming in a rich tomato broth with seasonal veggies.
Cup...\$5 Bowl...\$7

NAPTOWN MELT

Marinated and grilled chicken breast served on Texas toast topped with bacon, granny smith apples and cheddar cheese.
\$12

PORK BELLY BLT

House smoked pork belly bacon with lettuce, tomato and chipotle mayonnaise.
\$12

SHRIMP PO' BOY

Whole shrimp lightly breaded and deep fried tossed in Old Bay and served on a hoagie roll with lettuce, tomato and aioli.
\$14

EASTPORTORICAN

Pulled pork and smoked ham served on Cuban bread with Swiss cheese, pickles and whole grain mustard.
\$14

BBQ

ST. LOUIS STYLE RIBS

Heartier than baby backs, these ribs are rubbed with dry spice and smoked for over four hours.
Full Rack...\$26 Half Rack...\$18

WHISKEY SALMON

Cured in whiskey, garlic and brown sugar then slow smoked. Topped with house made caper hollandaise.
\$22

BBQ HALF CHICKEN

Brined overnight, then dry rubbed and smoked until it's tender and juicy.
\$18

SMOKEHOUSE SAMPLER

Choose any three of our meats.
A great option if you want to try more than one!
A quarter rack of ribs, Memphis pulled pork, Texas Brisket, Kielbasa, quarter chicken or pulled chicken
\$24

SMOKED SAUSAGE

Produced locally, this organic pork Kielbasa is seasoned with fresh garlic and spices and smoked in-house.
\$16

MEMPHIS PULLED PORK

Hand pulled pork butts are coated with our dry rub and smoked "low and slow".
\$18

TEXAS BRISKET

Classic Texas style certified Angus beef brisket smoked and sliced to order.
\$22

All SMOKED ENTREES COME WITH YOUR CHOICE OF TWO SIDES:

Brussels sprouts, Black eyed peas, Mashed potatoes, Sweet potatoes, Collard greens, Chips, Potato salad, Cole slaw, Green Beans, Baked beans, Fried corn, Cornbread

HOUSE SPECIALS

PORK FLAT IRON

A chargrilled pork flat iron served over sweet potatoes and topped with caramelized Granny Smith apples.
\$16

BUTLER STEAK

An 8 ounce char grilled steak finished with herbed butter...Served with your choice of two sides.
\$25

BACON MEATLOAF

House made bacon infused meatloaf smoked to deliciousness!
Served with your choice of two sides.
\$18

SMOKED FRIED CHICKEN

Our house smoked chicken battered and rolled in our signature potato chip crumbs then deep fried. Served with your choice of two sides.
\$18

BBQ SHRIMP & GRITS

Bacon wrapped jumbo shrimp glazed in bourbon cherry BBQ sauce and char grilled. Served over house made grits.
\$20