

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.

\$8

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.

\$7

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

\$10

KOREAN BBQ QUESADILLA

Two flour tortillas stuffed with a blend of cheeses, your choice of meat 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.

\$8

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

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

GREENERY

COSMIC COBB

Mixed greens topped with house smoked bacon, avocado, cucumber, onion, tomato, cheddar, goat cheese and hard boiled egg.

\$14

SMOKEHOUSE GARDEN

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

\$10

HAIL CAESAR

Romaine lettuce tossed with our Caesar dressing and served with croutons and shaved parmesan.

\$10

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

Merlot poached pears, baby spinach, candied pecans, goat cheese and red onions

\$14

THE WEDGE

A petite head of Iceberg lettuce topped with bleu cheese, smoked Roma tomatoes, crumbled bacon and red onions.

\$12

HOUSE OR CAESAR SIDE SALAD

A smaller portion to get your meal started, or substitute as a side for just \$2 more.

\$6

DRESSING: Lemon honey Dijon, smoky tomato ranch, bleu cheese, Caesar, apple balsamic vinaigrette, Milano Italian.

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



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SANDWICHES

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.
\$12

SMOKED CLASSICS

These sandwiches are a barbecue staple, dry rubbed and smoked to perfection using pecan wood shipped from Georgia.

MEMPHIS PULLED PORK

\$10

TEXAS BRISKET

\$12

PULLED CHICKEN

\$10

All sandwiches topped with coleslaw and served with homemade potato chips and pickle chips. Not in the mood for chips? Sub a side for only \$2.

SMOKEHOUSE VEGGIE BURGER

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

\$12

***Ask for a gluten-free bun!

*THE BURGER EXPERIENCE

*Ground short rib and brisket burger topped with lettuce and tomato. \$12
Provolone, Swiss, American or Cheddar...\$1
bacon, portobello or avocado...\$2*

BRISKET REUBEN

House smoked brisket served on marbled rye and topped with Swiss cheese, slaw and thousand island dressing.
\$12

BBQ SALMON

House smoked salmon served with grilled romaine, roasted peppers and chipotle mayonnaise.
\$12

THE BIG LEBOWSKI

Smoked kielbasa topped with peppers, onions and our South Carolina mustard BBQ sauce.
\$12

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

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

FROM THE SMOKER

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, Veggie, Baked beans, Fried corn

*SMOKEHOUSE PORK CHOP

Your choice of a 14oz. center-cut pork chop chargrilled or battered and deep fried. Served with your choice of two sides.
\$20

*DELMONICO

A juicy Delmonico steak generously seasoned, chargrilled and finished with a chili olive oil drizzle. Served with your choice of two sides.
\$25

RAINBOW TROUT

Fresh trout sautéed with capers, lemon, white wine and diced tomatoes. Served with your choice of two sides.
\$22

FROM THE GRILL

BACON MEATLOAF

House made bacon infused meatloaf smoked to deliciousness!

Served with your choice of two sides.

\$16

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.

\$16

VEGGIE LASAGNA

Lightly smoked seasonal vegetables layered with ricotta and mozzarella cheeses in a rich tomato sauce. Served with garlic bread.

\$18

BBQ SHRIMP & GRITS

Bacon wrapped jumbo shrimp glazed in honey apple BBQ sauce and char grilled. Served over house made cheesy grits.

\$20



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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.

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