

# ANNAPOLIS SMOKEHOUSE & TAVERN

## A GOOD START

- NATTY BOH RINGS**.....\$12  
Fresh cut Spanish onions dipped in Natty Boh beer batter and fried golden. Served with white horseradish BBQ sauce.
- FRIED GREEN TOMATOES**.....\$14  
Dipped in buttermilk batter and fried crisp. Served with chipotle mayo for dipping.
- CHIPOTLE HUMMUS**.....\$14  
House made hummus served with pita points, crackers and veggies. A healthy choice!
- FRICKLES**.....\$14  
Dill pickle chips hand battered and fried. Served with smoky tomato ranch.
- ARMADILLO EGGS**.....\$14  
Brisket and cheese stuffed jalapeños, lightly battered and fried. Served with smoky tomato ranch.

**OUR SIGNATURE SMOKEHOUSE WINGS**.....\$16  
Ask for them naked...or get them tossed in any of our home-made sauces: Kansas City, Spicy or Dry Old Bay, Carolina Mustard, Alabama White Sauce, Fire Sauce, Bourbon Cherry, Buffalo, Korean BBQ

- KOREAN BBQ QUESADILLA**.....\$12  
Flour tortilla stuffed with a blend of cheeses and drizzled with Korean BBQ sauce.  
add pulled pork or chicken...\$5  
add brisket...\$8 add shrimp...\$8
- SMOKIN' EGG ROLLS**.....\$14  
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.
- SMOKEHOUSE MAC**.....\$12  
Made to order, a four cheese blend, cream and cavatappi noodles  
add pork, chicken or chili...\$5 add brisket...\$8
- NOT SO AVERAGE NACHOS**.....\$12  
House made potato chips with nacho cheese, sour cream, scallions and smoky tomato salsa.  
add pork, chicken or chili...\$5 add brisket...\$8

## SANDWICHES

- NAPTOWN MELT**.....\$15  
Pulled chicken served on Texas toast topped with bacon, granny smith apples and cheddar cheese.
- PULLED CHICKEN**.....\$14
- MEMPHIS PULLED PORK**.....\$15
- TEXAS BRISKET**.....\$16  
All sandwiches topped with coleslaw and served with homemade potato chips. Substitute any side for \$2.
- SMOKEHOUSE SLOPPY JOE**.....\$15  
A classic sandwich with a Smokehouse twist...house smoked brisket in our delicious sloppy joe sauce.
- THE BIG LEBOWSKI**.....\$15  
Smoked kielbasa on a hoagie roll topped with peppers, onions and whole grain mustard.
- SHRIMP PO' BOY**.....\$16  
Whole shrimp fried or blackened tossed in Old Bay and served on a hoagie roll with lettuce, tomato and aioli.
- EASTPORTORICAN**.....\$15  
Pulled pork and smoked ham served on Cuban bread with Swiss cheese, pickles and whole grain mustard.
- SMOKEHOUSE VEGGIE BURGER**.....\$15  
Smoked black bean veggie burger topped with avocado, goat cheese, lettuce and tomato.
- THE BURGER EXPERIENCE**.....\$16  
Ground short rib and brisket burger topped with lettuce and tomato. provolone, Swiss, American, cheddar or pepperjack...\$1  
bacon, mushrooms, onion or avocado...\$2
- THE REUBEN OR THE RACHEL**.....\$17/\$15  
House smoked brisket or turkey served on marbled rye and topped with Swiss cheese, slaw or sauerkraut and thousand island dressing.
- BBQ SALMON**.....\$16  
House smoked salmon served with grilled romaine, roasted peppers and chipotle mayonnaise.

## GREENERY

add pork or chicken...\$5 brisket...\$8  
add salmon, shrimp...\$16

**DRESSINGS:** lemon honey dijon, smoky tomato ranch, bleu cheese, Caesar, apple balsamic vinaigrette, Italian, thousand island

**COSMIC COBB**.....\$16  
Mixed greens topped with house smoked bacon, avocado, cucumber, onion, tomato, bleu cheese and hard boiled egg.

**SMOKEHOUSE GARDEN**.....\$15  
Mixed greens with cucumber, tomato, red onion, carrot and croutons.

**HAIL CAESAR**.....\$15  
Romaine lettuce tossed with our Caesar dressing and served with croutons and parmesan.

**WE GOT THE BEET**.....\$16  
Golden and violet beets served over mixed greens with goat cheese, tomatoes, cucumber, crispy onions and orange slices.

**SPINACH SALAD**.....\$16  
Spinach, bacon, hard boiled egg, cheddar Jack cheese, mushrooms, croutons.

**THE WEDGE**.....\$15  
A wedge of Iceberg lettuce topped with bleu cheese, roasted tomatoes, bacon and red onions.

**HOUSE OR CAESAR SIDE SALAD**.....\$10  
A smaller portion to get your meal started.

## SOUPS

**SMOKEHOUSE CHILI**

**SOUP OF THE DAY**

Cup...\$6

Bowl...\$8

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## HOUSE SPECIALS

**TIC TOC TACOS** ..... \$18  
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.

**BACON MEATLOAF** ..... \$22  
House made bacon infused meatloaf smoked to deliciousness!  
Served with your choice of two sides.

**SMOKED FRIED CHICKEN** ..... \$24  
Our house smoked chicken battered and rolled in our signature potato chip crumbles then deep fried. Served with your choice of two sides.

**BBQ SHRIMP & GRITS** ..... \$26  
Bacon wrapped jumbo shrimp glazed in bourbon cherry BBQ sauce and chargrilled. Served over house made grits.

## FROM THE SMOKER

All smoked entrees comes with your choice of two sides:

**ST. LOUIS STYLE RIBS**  
Heartier than baby backs, these ribs are rubbed with dry spice and smoked for over four hours.  
full rack...\$32 half rack...\$22

**SMOKEHOUSE SAMPLER** ..... \$30  
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

**WHISKEY SALMON** ..... \$28  
Cured in whiskey, garlic and brown sugar then slow smoked. Topped with house made caper hollandaise.

**BBQ HALF CHICKEN** ..... \$22  
Brined overnight, then dry rubbed and smoked until it's tender and juicy.

**SMOKED SAUSAGE** ..... \$20  
Produced locally, this organic pork Kielbasa is seasoned with fresh garlic and spices and smoked in-house.

**MEMPHIS PULLED PORK** ..... \$22  
Hand pulled pork butts are coated with our dry rub and smoked.

**TEXAS BRISKET** ..... \$28  
Classic Texas style certified Angus beef brisket smoked and sliced to order.

## SIDES

Brussels sprouts  
mashed potatoes  
sweet potato mash  
collard greens  
potato chips  
potato salad  
cole slaw  
green beans  
baked beans  
fried corn  
cornbread  
grits

## SMOKEHOUSE SMALL PLATES

### A Good Start

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

**Smokehouse Wings** ..... \$8  
**Not so average Nachos** ..... \$6  
add chicken or pork...\$5 brisket...\$8  
**Korean BBQ Quesadilla** ..... \$6  
add chicken or pork...\$5 brisket...\$8  
**Natty Boh Rings** ..... \$6  
**Smokehouse Mac** ..... \$6  
add chicken or pork...\$5 brisket...\$8  
**Chipotle Hummus** ..... \$7

### Greenery

smaller portions of our delicious salads  
add chicken or pork...\$5 brisket...\$8  
salmon or shrimp...\$10

**Cosmic Cobb** ..... \$12  
**Spinach Salad** ..... \$12  
**We Got the Beet** ..... \$12  
**Wedge Salad** ..... \$12  
**Garden salad or Caesar** ..... \$10

### From The Smoker

Served with choice of one side.

**ST. LOUIS RIBS** ..... \$14  
Slow-smoked until ALMOST falling off the bone!

**MEMPHIS PULLED PORK** ..... \$15  
Sixteen hours in our smoker guarantees the most flavorful pulled pork available...tender with a slight bite!

**TEXAS BEEF BRISKET** ..... \$16  
Gently rubbed with our secret blend of spices!

**BBQ CHICKEN** ..... \$14  
Our chicken marinated, rubbed and smoked until tender and juicy!

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