

ANNAPOLIS SMOKEHOUSE & TAVERN

A GOOD START

OUR SIGNATURE SMOKEHOUSE WINGS \$16/\$22

Ask for them **NAKED** or get them tossed in any of our sauces:
Kansas city, spicy, dry or honey Old Bay, Carolina mustard,
lemon pepper, Alabama white, fire, bourbon cherry, Buffalo, Korean BBQ,
Kojijang

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 deep fried. Served with smoky tomato ranch.

KOREAN BBQ QUESADILLA \$12

Flour tortilla stuffed with a blend of cheeses and drizzled with Korean BBQ sauce. add veggies \$4 add pulled pork or chicken \$6 add brisket or 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 \$13

Cavatappi noodles mixed with a gooey blend of four cheeses. add pork, chicken or chili...\$6 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 \$6 add brisket \$8

GREENERY

add pork or chicken \$6 brisket \$8
add salmon, shrimp \$12

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

SALADS ARE AVAILABLE IN 1/2 PORTIONS

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.

HOUSE OR CAESAR SIDE SALAD \$9

A smaller portion to get your meal started.

WE GOT THE BEET \$16

Golden and violet beets served over mixed greens with goat cheese, tomatoes, cucumber, crispy onions and mandarin orange slices.

SPINACH SALAD \$16

Spinach, bacon, hard boiled egg, cheddar jack cheese, mushrooms, croutons.

THE WEDGE SALAD \$16

A wedge of Iceberg lettuce topped with bleu cheese, roasted tomatoes, bacon and red onions.

SOUPS

SMOKEHOUSE CHILI

SOUP OF THE DAY

Cup \$6

Bowl \$8

ANNAPOLIS SMOKEHOUSE & TAVERN

SANDWICHES

OUR SIGNATURE SMOKED SANDWICHES

PULLED CHICKEN	\$14
MEMPHIS PULLED PORK	\$15
TEXAS BRISKET	\$16

Sandwiches topped with coleslaw

NAPTOWN MELT

Pulled chicken served on Texas toast topped with bacon, granny smith apples and cheddar cheese. **\$15**

SLOPPY JOE OR SLOPPY JANE

A classic sandwich with a Smokehouse twist...house smoked brisket or chicken in our delicious sloppy joe sauce. **\$15**

THE BIG LEBOWSKI

Smoked kielbasa on a hoagie roll topped with peppers, onions and whole grain mustard. **\$15**

SHRIMP PO' BOY

Whole shrimp fried or blackened tossed in Old Bay and served on a hoagie roll with lettuce, chipotle mayo **\$16**

EASTPORTORICAN

Pulled pork and smoked ham served on Cuban bread with Swiss cheese, pickles and whole grain mustard. **\$15**

THE AMERICAN DIP

House smoked prime rib served on a hoagie roll topped with American and provolone cheeses. Served with au jus. **\$16**

SMOKEHOUSE VEGGIE BURGER

Smoked black bean veggie burger topped with avocado, goat cheese, lettuce and tomato. **\$15**

THE BURGER EXPERIENCE

Ground short rib and brisket burger topped with lettuce and tomato, bacon, mushrooms, onion or avocado **\$2**
Bleu, provolone, Swiss, American, cheddar, goat or pepperjack **\$1** **\$16**

SMASH HOUSE BURGER

Our delicious burger split in two patties. smashed and topped with american cheese, lettuce, tomato and a dill aioli. **\$15**

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. **\$15**

BBQ SALMON

House smoked salmon topped with grilled romaine, roasted peppers and chipotle mayo. **\$16**

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

FROM THE SMOKER

All smoked entrees come with your choice of two sides:

ST. LOUIS STYLE RIBS full rack \$32 half rack \$22

Heartier than baby backs, these ribs are rubbed with dry spice and smoked for over four hours.

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 **\$30**

WHISKEY SALMON

Cured in whiskey, garlic and brown sugar then slow smoked. Topped with house made caper hollandaise. **\$30**

CLASSIC HOMEMADE MEATLOAF

A meatloaf so good it will bring back all those great childhood memories! **\$24**

BBQ HALF CHICKEN

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

SMOKED SAUSAGE

Produced locally, this organic pork Kielbasa is seasoned with fresh garlic and spices and smoked in-house. **\$24**

MEMPHIS PULLED PORK

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

TEXAS BRISKET

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

BACON WRAPPED SHRIMP SKEWERS

6 delicious shrimp wrapped in bacon and bathed in bourbon cherry BBQ sauce. **\$28**

SIDES \$5

Brussels sprouts
mac & cheese
mashed potatoes
onion rings
collard greens
cornbread

potato chips
potato salad
cole slaw
green beans
baked beans

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