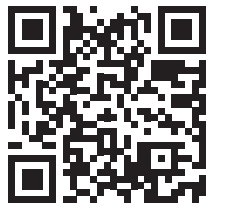




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## STARTERS



### ★ Hillbilly Nachos <sup>GF</sup>

Freshly fried tortilla chips, house-made queso, tomatoes, pickled jalapeños, onions, BBQ drizzle 14

Add pulled chicken, pulled pork, chopped brisket, or jackfruit (Carolina Mustard or BBQ) +5

### New! Hush Puppies

(Corn Bread Fritters) Cheddar cheese, diced pickled jalapeños, applewood smoked bacon, served w/ Alabama white sauce 10

### Gravy Fries

Maine-sourced hand-cut fries or tater tots topped with Southern white gravy and locally sourced cheese curds 10

Add pulled chicken, pulled pork, chopped brisket +5

### The Knotty Pretzel

Massive soft baked pretzel, gently salted, served with house-made queso dip, pickle chips, and choice of pulled pork or chopped brisket 17.5 • with both meats +5

### Lumberjack Fries <sup>GF</sup>

A tower of fries stacked with shredded cheese, jalapeños, pulled pork and brisket, topped at the table with house queso 16

### Loaded BBQ Potato <sup>GF</sup>

Stuffed with queso, bacon, Texas BBQ sauce, Alabama white sauce, and choice of pulled chicken, pulled pork, chopped brisket, or jackfruit (Carolina Mustard or BBQ) 12

### Smoked Wings <sup>GF</sup>

Bone-in wings, smoked, deep fried, tossed in your choice of sauce or dry rub. Served w/house ranch, blue cheese or honey mustard, and fries 13.5

### Smokin 'Dilla

Quesadilla filled with Jack cheese and choice of smoked pulled chicken, pulled pork, chopped brisket, or jackfruit (Carolina Mustard or BBQ). Salsa & sour cream 13

### Popcorn Chicken

Served in a basket with BBQ-dusted hand-cut fries. Plain, sauced and/or dry rubbed. Choice of house ranch, blue cheese or honey mustard 13

## A TASTE OF

# Nashville HAND HELDS

Served with choice of one side, and pickle chips. Gluten-free bun available for \$1

### ★ Nashville Hot Chicken Sandwich

Pickle juice brined chicken tossed in buttermilk and spiced flour batter, Nashville hot oil & hot honey, pickles - on a bun with Southern Slaw 16

### 3 Meat Sliders 16

- 1 Pulled Chicken w/ Alabama white sauce
- 1 Chopped Brisket w/ Memphis BBQ sauce
- 1 Pulled Pork w/ Texas BBQ sauce

### Music City Tacos

(2) Choice of slow-smoked chopped brisket or pulled pork; pineapple pico de gallo, queso, lime wheel 15

### Texas Mac Stack Burger\*

Double smashed patties, homemade Mac-n-Cheese, Texas BBQ 15

### Saddle Up Burger\*

Double smashed patties, applewood-smoked bacon, pulled pork, caramelized onions, American cheese, Texas BBQ sauce, lettuce, tomato 16

### Nacho Burger\*

Double smashed patties, cheddar cheese, queso, jalapeños, tortilla chips 16

### Pulled Pork

Slow-smoked pulled pork, BBQ sauce, fresh roll, Southern Slaw 13.5

### New! Chicken & Waffle Sandwich

Served on a warm waffle w/ maple dijon and blueberry compote 15

### Smokin' Cuban

Smoked ham, pulled pork, Swiss cheese, Carolina BBQ sauce and pickles on Cuban bread 14

### ★ Beef Brisket Melt

Slow-smoked beef brisket on a fresh roll, Swiss cheese, fried onion strings, Texas BBQ sauce 16

### Black Bean Burger <sup>V</sup>

Vegetarian patty, sliced avocado, lettuce, tomato, onion, cheese (cheddar or Swiss). Served with Carolina sauce 13

## SAUCES & RUBS

WET: Memphis BBQ • Thai Chili • Buffalo

DRY: BBQ Dry Rub • Jamaican Jerk

## SIDES

All Sides - 6

▶ Potato Salad <sup>GF</sup>

▶ Southern Slaw <sup>GF</sup>

▶ Tater Tots <sup>V GF</sup> (BBQ rub dusted)

▶ Hand-Cut Fries

<sup>V GF</sup> (BBQ rub dusted)

▶ Sweet Potato Fries

<sup>V GF</sup> (\$2 up charge)

▶ Baked Beans <sup>GF</sup>

▶ Collard Greens <sup>GF</sup>

▶ Mac-n-Cheese <sup>V</sup>

## SALADS

### \$5 SALAD TOPPERS:

- Pulled Chicken
- Pulled Pork
- Chopped Brisket
- Jackfruit (Carolina Mustard or BBQ)

Salad Dressings:

Italian, Ranch, Blue Cheese, Balsamic, Honey Mustard

### ★ Smoke & Steel Salad <sup>V</sup>

Our take on the southwest salad... mixed greens, grape tomatoes, black beans, roasted corn, avocado, raisins, candied walnuts, and fried onion strings - your choice of dressing 14

### Small House Salad <sup>V</sup>

Mixed bed of greens with bell peppers, onions, grape tomatoes, cheese, croutons, choice of dressing 6

### Caesar Salad

Fresh romaine lettuce, Caesar dressing, parmesan cheese, BBQ-rubbed croutons, pulled chicken 16

<sup>GF</sup> Gluten Friendly <sup>V</sup> Vegetarian

Some items can be made GF by substituting a gluten-free bun, or by simply removing the Texas Toast.

★ = Favorite Item

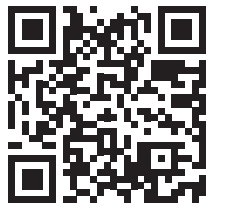
\*This food is or may be served raw or undercooked or may contain raw or undercooked foods - consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods - menu items containing shellfish may contain occasional shell particles.





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## Music City PLATES

### MEAT PLATTERS\*

**Pulled Pork • Brisket • Chicken Leg •  
Ribs (3 bones) • Seasonal Sausage**

Pick One 19 / Pick Two 25  
Meat served "naked" (not sauced)

### ★ ALL THE SMOKE PLATTER\*

Pulled pork, smoked chicken leg,  
sliced brisket, ribs, sliced smoked sausage,  
served with a baked potato (*butter & sour  
cream*), mac-n-cheese, pickle chips.

For One 32 / For Two 52

All Plates served with choice of two sides, Texas Toast garlic bread, and pickle chips - unless otherwise noted.

SIDE CHOICES: Potato Salad • Southern Slaw • Tater Tots (BBQ rub dusted) • Hand-Cut Fries (BBQ rub dusted)  
Baked Beans • Collard Greens • Mac-n-Cheese • Sweet Potato Fries (\$2 up charge)

### ★ Burnt Ends Dinner\*

(No they ain't burnt) Beef brisket kicked up  
a bit! This twice smoked piece of brisket  
from the high point is juicier than the rest  
of the cut. Smoked (12-14 hrs), tossed in our  
signature sauce, smoked 'til caramelized 24

### Nashville Fried Chicken

Our mildly spiced double dredged chicken  
breast soaked in buttermilk and deep fried.  
Served w/ Southern white gravy 17

### Brown Sugar-Bourbon Strip\*

Marinated 16 oz. steak, cooked to temp 29  
(Above average cook time on this item)

### Cowboy Steak\*

30-33 oz. Cowboy Steak cooked to temp  
after a long cold smoke in an Old Hickory  
smoker, then reverse seared on the grill.  
Topped with a roasted garlic  
compound butter -mkt  
(Above average cook time on this item)

### St. Louis Style Ribs\*

Prime cut of the hog, smoked to perfection,  
dry rubbed. Choose your sauce or we'll  
slather them up in our house BBQ sauce.  
Half Rack 19 / Full Rack 31  
(Our ribs are not quite fall off the bone,  
there should be a slight tug)

### Chicken Fried Steak

Cube steak washed, battered and deep  
fried, served w/Southern white gravy 17

## KIDS MENU

All kids meals 8 - served with choice  
of fries or applesauce, unless  
otherwise noted

### ½ Portion

#### Meat Meal

Choice of one: pulled  
chicken, pulled pork,  
brisket, or sausage

#### Kids Grilled

#### Cheese <sup>v</sup>

A classic grilled w/  
American cheese

#### Popcorn

#### Chicken Bites

Our buttermilk fried  
chicken bites with  
ranch dipping sauce

#### Kids Cheese

#### Burger\*

Smashed patty topped  
w/American cheese

#### Kids

#### Mac-n-Cheese <sup>v</sup>

Elbow macaroni  
smothered in our  
house cheese sauce

## DESSERTS

Make any dessert

A La Mode  
with Shaker  
Pond Ice Cream  
(Maine made) +2

### New! Chocolate Bread Pudding <sup>v</sup>

Our version on this Southern classic 7

### Peach Cobbler <sup>v</sup>

Our Southern secret recipe on this traditional  
fruit-filled and thick-crust deep dish 7

### Banana Pudding <sup>v</sup>

House-made banana pudding, vanilla wafers,  
fresh banana slices, whipped cream 7

### ★ The Country Fair <sup>v</sup>

Sweet dough deep fried, sprinkled with  
cinnamon and sugar, topped with caramel  
sauce, finished with a scoop of ice cream 8

## ASK ABOUT CATERING

We'd love to do the cooking for your next special event—  
wedding, birthday party, business lunch, corporate function,  
or whatever your mind can cook up.

Our awesome team smokes, packs, delivers, and serves it just  
the way you want it. Invite us. We'll be the life of your party!

We love taking our show on the road!

We'll bring our big ol' **FOOD TRUCK**  
to your wedding, reunion, company or charity  
event. Having our food truck and/or mobile  
axe lanes on site can bring your event to a  
whole new level of fun!



Proudly serving  
Pepsi products



# NASHVILLE

★ = Favorite Item

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Menu Design by Melissa Sands, Creative Insight • creativeinsight.net