

Grab an [accessible menu](#).





## **OUR SMOKE IS NO JOKE!**

Welcome to Guy's place! Hey, are your elbows on the table? That's cool... we're low-maintenance here. (Except when it comes to the food and the brews — those get us fired up.) Alright, ready to do this?



# APPETIZERS

## TRASH CAN NACHOS

pulled pork on house-made tortilla chips, Bourbon Brown Sugar BBQ sauce, pico de gallo, jalepeño, black beans, and SMC (super melty cheese)

## SMOKED SAUSAGE AND CHEESE

house-made smoked pork belly and veal sausage, cheddar, pepper-jack cheese, pickles, pepperoncini, pickled onions, bread & butter pickles, crispy flatbread strips

## AIN'T NO THING BUTTA CHICKEN WING

slowly smoked and fried, dry rubbed and tossed in your choice of: Spicy Sriracha BBQ, Honey BBQ, Bourbon Brown Sugar BBQ

## DRAGON CHILI CHEESE FRIES

smoked beef brisket, pork sausage, crispy hand-cut fries, cheddar, green onions, bacon and sour cream



# SMOKEHOUSE

KING  'QUE

## SERVED WITH

coleslaw, sweet pickle,  
golden honey corn bread or Texas toast

### BLUE RIBBON CHICKEN

our exclusive dry rub chicken with bourbon smoked paprika, chipotle habaneros, and muscavado sugar, smoked over hickory and grilled

### CHAMPIONSHIP PULLED PORK

hickory smoked with a brown sugar, paprika, garlic and cumin rub made Carolina style

### 18-HOUR BEEF BRISKET

cooked in our custom smokers for 18 hours



## **CEDAR PLANK SALMON**

cedar smoked with jalepeno  
and apricot glaze

## **THE PIG & ANCHOR MELT**

pulled pork, sliced brisket, double  
pork belly bacon, smoked gouda,  
cheddar, homemade pickles,  
donkey sauce

## ☆☆ **WHOLE SMOKER** ☆☆

big enough for 2! chicken, beef brisket, pulled pork,  
house smoked sausage, baby back ribs

## ..... **FROM THE PIT MASTER** .....

### **BABY BACK RIBS**

memphis style, marinated  
for 9 hours and slow smoked

### **PRIME TIME PRIME RIB**

our blue ribbon rubbed prime  
rib slow cooked over hickory  
and roasted



**SIDES**

**MAC DADDY  
MAC & CHEESE**

**SWEET POTATO  
BOURBON MASH**

**MASHED POTATO, RED  
EYE GRAVY, BURNT ENDS**

**FRENCH FRIES**



# DESSERTS

— love —

## SERVED WITH

vanilla ice cream or fresh whipped cream

## APPLE COBBLER

topped with cinnamon sugar in an almond crust

## BANANA CREAM PIE

old fashioned custard pie topped with chantilly cream

MAYOR OF  
FLAVORTOWN



# PARCHED<sup>®</sup>



CRAFT **PIG** BREWS



## PARCHED PIG SMOKED PORTER

A full-flavor, robust beer. Brewed with roasted grain and malts smoked in our wood smokers on board.



## PARCHED PIG FARMHOUSE ALE

Refreshing and fruity with mild spice character. This complex beer with a dry finish is perfect for a hot summer day.

ASK ABOUT OUR SEASONAL BREWS



- HOG SAMPLER -

Can't make up your mind? We don't blame you.  
Try them all and find your new favorite.



## PARCHED PIG TOASTED AMBER ALE

Balanced and smooth, this versatile beer has a rich, toasty malt character with biscuit and caramel notes.



## PARCHED PIG WEST COAST IPA

High hop content makes this beer bitter and bright, with citrus and pine flavor and aroma notes.

32OZ SOUVENIR GLASS,  
64OZ GROWLER AND  
REFILLS AVAILABLE





# COCKTAILS

## ☆☆ CLASSICS WITH A TWIST ☆☆

### BACON MANHATTAN

Bacon infused Templeton Rye  
Whiskey, Sweet Vermouth,  
Smoked Bitters

### SOUTHERN GENTLEMEN

Gentlemen Jack, Maple  
Syrup, Cherry Bitters

### BOURBON SMASH

Woodford Bourbon,  
Muddled Lemon, Fresh Mint,  
Honey Syrup

### SMOKED BOULEVARDIER

Buffalo Trace Bourbon, Campari,  
and sweet vermouth with  
Rosemary smoke

### - PIG & ANCHOR BLOODY MARY -

Infused Tito's Vodka, Tomato Juice, Tabasco  
Sauce, Worcestershire Sauce, Fresh Lemon  
Juice, Salt and Black Pepper





## PIG & ANCHOR COCKTAILS



32OZ SOUVENIR GLASS AND REFILLS AVAILABLE

### BLACKBERRY BOURBON FIZZ

Buffalo Trace Bourbon,  
Blackberry Syrup, Fresh Lemon  
Juice, thyme, and Club Soda

### ROCK AND RYE PUNCH

Homemade Rock and Rye, Orange  
Juice, Pineapple Juice and Fresh  
Lime Juice

### SMOKY WATERMELON MARGARITA

1800 Silver Tequila,  
muddled Fresh Watermelon,  
Watermelon Syrup, Fresh  
Lime Juice, and topped with  
a Creyente Mezcal Float

### LYNCHBURG LEMONADE

Jack Daniel's Tennessee  
Whiskey, Fresh Lemonade,  
Triple Sec and topped  
with Sierra Mist

### SOUTHERN PEACH

Tito's Vodka, Peach Puree,  
Fresh Lemon Juice, Aperol,  
and Sparkling Wine

### WESTERN SOUR

Woodford Reserve Bourbon,  
Fresh Grapefruit Juice, Fresh  
Lime Juice, Agave Syrup,  
Grapefruit Bitters

### PARCHED PIG SHANDY

Fresh Lemonade and Pig  
& Anchor Farmhouse Ale  
mixed over ice and topped  
with Patron Silver Tequila

### KENTUCKY MULE

Buffalo Trace Bourbon, Fresh  
Lime Juice and Ginger Beer



## ☆☆ "PIGGY" BACKS ☆☆

The Pig's favorite Spirits paired with a 5oz Beer Back

**PARCHED PIG SMOKED PORTER  
& BUFFALO TRACE BOURBON**

**PARCHED PIG WEST COAST  
IPA & HERRADURA SILVER**

**PARCHED PIG TOASTED  
AMBER & BACARDI 8**

**PARCHED PIG FARMHOUSE  
ALE & TITO'S VODKA**

### **RYE WHISKEY**

High West Double Rye  
Jack Daniel's Rye  
Old Overholt  
Sazerac Rye  
Templeton Rye

### **TENNESSEE WHISKEY**

Gentleman Jack  
Jack Daniel's  
Jack Daniel's Honey

### **AMERICAN WHISKEY**

TX Whiskey  
Wild Turkey Rare Breed

### **IRISH WHISKEY**

Jameson  
Jameson Caskmates

### **BOURBON WHISKEY**

Basil Hayden's	Eagle Rare 10 year
Blanton's	Elijah Craig "Small Batch"
Buffalo Trace	High West Prairie
Breckenridge	Old Forester 80 proof
Duke	Woodford Reserve

## ☆☆ ZERO PROOF ☆☆☆ FAVORITES

### **HOMEMADE LEMONADE**

Homemade lemonade served traditionally or with your choice of syrup: Blackberry, Pomegranate, Peach, or Watermelon

### **WATERMELON COOLER**

Fresh Watermelon, Lemon Juice, Watermelon Syrup, and Sierra Mist

### **ZERO PROOF SHANDY**

Fresh Lemonade and Heineken 0.0 Beer



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