

Smokey Jake's Neighbourhood BBQ

Rub it, Smoke it, Eat it

'Low and slow' American BBQ and southern cuisine. Served family-style on platters, meant for sharing.

Sharing Platters - Choose some meat, some starch, veggies or salad. It's a meal!

-----From the Land-----

| | | | |
|---|--|--|---|
| <i>Beef ribs (200g)</i> \$30 | <i>Brisket (100g)</i> \$12 | <i>30d dry age brisket</i> <i>(100g) \$14</i> | <i>Burnt ends</i> <i>(200g) \$12</i> |
| <i>Pastrami (100g)</i> \$13 | <i>Pork shank (200g)</i> \$32 | <i>St Louis pork ribs (200g)</i> \$32 | <i>Baby back pork ribs (200g)</i> \$32 |
| <i>Pulled pork (100g)</i> \$12 | <i>Pork burnt ends</i> <i>(200g) \$12</i> | <i>Bacon (100g)</i> \$13 | <i>Pulled lamb (100g)</i> \$12 |
| <i>Lamb shank</i> <i>(200g) \$28</i> | <i>Lamb ribs</i> <i>(200g) \$24</i> | <i>Texas sausage</i> <i>(200g) \$12</i> | <i>Chicken Maryland (200g)</i> \$14 |

-----Starches-----

| | | | |
|---------------------------------|-------------------------------|--------------------------|-----------------------|
| <i>Mac and cheese \$12</i> | <i>Twice baked spuds \$12</i> | <i>Cheese grits \$10</i> | <i>Cornbread \$10</i> |
| <i>Buttermilk biscuits \$10</i> | <i>Thick cut chips \$8</i> | <i>Hashbrowns \$8</i> | |

-----Vegetables and Legumes-----

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|--|--|--|---|
| <i>Greens \$7</i> Kale, onion, garlic, local cider | <i>Cauliflower \$7</i> Roasted with cumin, black pepper | <i>Corn off cob \$7</i> Grilled with cumin, black pepper | <i>Pickled veg \$7</i> Cucumber, carrot, radish and seasonal veg |
| <i>Black eyed peas \$7</i> Cooked with onion, garlic, epazote | <i>Fried green tomato \$8</i> Buttermilk soaked, masa coated, fried | <i>Fried okra \$8</i> Buttermilk soaked, masa coated, fried | <i>Slaw \$7</i> Kale, red cabbage, lime, vinegar |

-----Salads-----

| | | | |
|---|---|--|--|
| <i>Southerner \$15</i> Cos, carrot, apple, pecan, almond, pepita, dried berries, vinaigrette | <i>Jake's Caesar \$15</i> Cos, crouton, pecorino, anchovy, poached egg, buttermilk BBQ | <i>Texas Taco \$15</i> Blue corn chips, cos, tomato, black eyed peas, corn, salsa verde + roja, creme fraiche | <i>Greenie Meanie \$15</i> Cos, green tomatoes, celery, apple, parsley, mint, jalapeño sauce, olive oil |
|---|---|--|--|

Jake's Speciality Sandwiches - Served with slaw and a pickle. Double the meat for only \$5!

Hillbilly Philly \$20 - Brisket, sauteéd red onion, swiss, lettuce, mayo, brioche.

Lil' Rascal \$21 - Shaved pastrami, swiss, sauteéd red onion, slaw, mayo, sourdough.

The Simpleton \$20 - Pulled pork, slaw, bourbon BBQ sauce, brioche.

Country Cubano \$20 - Pulled pork, swiss cheese, pickle, mustard, crackerette.

Hot Brown \$20 - Crispy chicken breast, bacon, swiss, lettuce, tomato, buttermilk BBQ sauce, brioche.

Lil' Bo Peep \$21 - Pulled lamb, cheddar, pickle, bourbon BBQ sauce, crackerette.

Smashburger \$21 - Beef mince, bacon, cheddar, lettuce, pickle, bourbon BBQ sauce, brioche.

Gypsy Burger \$18 - Black bean, quinoa, oat, cheddar, lettuce, pickle, bourbon BBQ sauce, brioche.

Short Dog Tall Weeds \$18 - Cauliflower, apple, cheddar, sauteed red onion, bourbon BBQ sauce, crackerette.

Old Square \$18 - Crispy smoked tofu, swiss, sauteéd red onion, lettuce, mayo, brioche.

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-----**Jake's Hot Wings**-----

Three \$12 + Half-dozen \$20 + Dozen \$32 + Double-dozen \$50

Dry rubbed, smoked, then deep fried until crispy. Choose a smothering sauce from the sauce list.

Hot Wing Challenge - Eat half-dozen Carolina Reaper Hot Wings to the bone in 30 min = FREE

-----**Other great stuff for sharing**-----

Jake's Nachos \$14 - Blue corn chips smothered in beer cheese, salsa verde, salsa roja, and a dollop of creme fraiche.

**Add on some burnt ends, pulled pork, or corn off cob to bulk it up!*

Jake's Tex-Mex Fries \$14 - Same as the nachos above, but with our thick-cut fries!

Jake's Lowcountry Fries \$11 - Our thick-cut fries smothered in your choice of Southern or Red Eye Gravy.

**Add on a crispy chicken breast, brown sugar bacon, smoked sausage or fried green tomatoes!*

Cracklin' \$10 - Pork skin is boiled, dehydrated, then fried. Great for sharing.

Lil' Ribs - Half-dozen \$14 + Dozen \$20 + Double-dozen \$36 - Chicken spare ribs are soaked in buttermilk, tossed in seasoned flour and fried to order.

-----**Sweet Stuff**-----

Ice cream \$7.5 - Three large scoops of your choice. Ask about what flavours we have!

Country Donuts \$12 - Buttermilk batter is deep fried, tossed in cinnamon sugar, and served with chocolate bourbon ganache or maple syrup. *Add a scoop of ice cream for \$2.5*

Sauce and Gravy - All made in-house. Buy 2 and get the third for free! Sampler \$12

Bourbon BBQ \$2.5

Buttermilk BBQ \$2.5

Alabama BBQ \$2.5

Salsa Verde \$2.5

Salsa Roja \$2.5

Chipotle Adobo \$2.5

Jalapeño \$2.5

Cayenne \$2.5

Habanero \$2.5

Carolina Reaper \$2.5

Pork Jus \$5

Beef Jus \$5

Southern Gravy \$5

Red Eye Gravy \$5

Beer Cheese \$5

Choose your salt! - Our default is pink salt from Victoria. We also offer Ancho salt (mild), Chipotle salt (medium), Habanero salt (hot), and Carolina Reaper salt (extremely hot). We make all of these in-house.

If you would like something tossed in a different salt, shout out!

-----**Meal Deals to fit every budget**-----

Burger/Sandwich Combo - Add any starch to your burger/sandwich at 50% off!

The Loner Platter - 200 g platter meat, 1 starch, 1 veg/legume or salad, 1 sauce. Take 10% off!

The Family Platter - 500 g platter meat, 2 starch, 3 veg/legume or salads, 2 sauces. Take 15% off!

The Heartland Big Feed - 1 kg platter meat, 4 starch, 5 veg/legume or salads, sauce sample, Take 20% off.

Weekend Brunch (12-4 pm) - We offer up some extras only on the weekends. Check out the board!

Hours of Smokin' Mon-Tue: 5-8:30 pm, Wed-Thu: 12-8:30 pm, Fri-Sat: 12-9:30 pm, Sun: 12-8:30 pm

Weekend Brunch available Sat-Sun, 12-4 pm.

*10% gratuity added on public holidays.