



The Joint
Live Fire BBQ Restaurant
Take Out Menu

Starters

Crazy Maple

Applewood Smoked Wings

Cider Brined-Applewood Smoked
Crispy Fried
Bone Dust Spiced
Crazy Maple BBQ
Vegetables & Chunky Blue Cheese Dip
\$16

Swingers Hot Wings

Cider Brined-Applewood Smoked
Crispy Fried
Bone Dust Spiced
Swingers Hot Wing Sauce
Vegetables & Chunky Blue Cheese Dip
\$16

Salad

Craft Beer Bacon Caesar

Fresh Romaine & Swiss Chard,
Nak'd Bread Croutons,
Smoky Craft Beer Bacon
Grated Parmeggiano
Roasted Garlic Caesar Vinaigrette
\$12

Sides

Bone Dust Fries

Bone Dust Spiced
\$5

Classic Poutine

Bone Dust Spiced Fries
Cheese Curds
BBQ Gravy
\$8

Add Extra Cheese Curds \$2

Craft Beer Bacon \$3

Smoked Brisket \$5

Fried Egg \$1

Junkyard Slaw

Its slaw with a lot of stuff in it

And its spicy too!

\$6

Hickory Stick Bacon Mac n Cheese

Craft Beer Bacon

4 Cheese Sauce

Hickory Sticks n Jalapenos

\$12

Brisket Baked Beans

Tender Smoked Brisket, White Kidney Beans, Hominy Corn
Onions, Poblano Chilies, Sweet Local Honey

\$8

Live Fire Grilled Burgers

Kids Burger

1 patty, 1 bun

Nothing else

ketchup mustard packets available upon request

Bone Dust Fries

\$9

Teddy's Classic Fire Grilled Cheeseburger

2 x Ground Chuck-Brisket Beef Burgers

Smoky Cheeses

Tedziki

Mustard Fried Pickles

Toasted Potato Bun

Pickles & Fries

\$13

Add Cheese \$2

Add another Patty \$3

Craft Beer Bacon \$3

Smoked Brisket \$5

Fried Egg \$1

Junkyard Burger

2 Burger Patties

Garlic Ranch Toast

Tedziki

Junkyard Slaw

Smoky Cheeses

Pickles n Fries

\$16

#ItBeTasty Burger

2 Burger Patties

Garlic Ranch Toast

Tedziki

Smoked Brisket, Junkyard Slaw, Craft Beer Bacon

Smoky Cheeses

Pickles & Fries

\$20

Sandwiches

Wild Cherry Smoked Brisket

Certified Angus Beef Brisket

Garlic Ranch Toast

Tedziki

Junkyard Slaw

\$18

Swinging Hot Chicken

Buttermilk Crispy Fried Chicken Breast
Swingers Hot Sauce
Junkyard Slaw
Toasted Potato Bun

\$16

Pulled Yardbird Chicken Sandwich

Cider Brined, Applewood Smoke
Garlic Ranch Toast
Smoky Chipotle Apple BBQ Sauce
Crispy Fried Chicken Skin
Brie Cheese

\$16

Craft Beer Bacon BLT

Double Smoked Halenda's Meats Craft Beer Bacon Steak
Grill Toasted Baguette
Mayonnaise
Fresh Greens, Heirloom Tomato
Pickled Onions
Crazy Maple Drizzle

\$13

Ted's Weekly BBQ Creation

**Cheesy Brisket Mushroom
Double Cheeseburger Melt**

\$18

Dessert:

Smoky Bacon Brie Butter Tarts

Pecans
Fresh Berries
Spiced Caramel Apple Sauce

\$ 5

Full Rack of Smoked St. Louis Style Pork Ribs

Bone Dust Rubbed
Eldorado Apple Orchard Wood Smoked
Cider Baste

Crazy Maple BBQ Sauce
Full Rack \$26
½ Rack \$15

Wild Cherry Smoked Brisket
Certified Angus Beef Brisket
Black Pepper Rub
Wild Cherry Smoke
Woozy Beer Mop Sauce
Hand Carved
Beer BBQ Gravy
\$30 / lb.