

## STARTERS

|                                    |           |                                          |           |
|------------------------------------|-----------|------------------------------------------|-----------|
| <b>CORNBREAD AND SMOKED BUTTER</b> | <b>4</b>  | <b>CHICKEN TENDERS AND BUFFALO SAUCE</b> | <b>12</b> |
| <b>PADRON PEPPERS</b>              | <b>12</b> | <b>PORK BELLY BURNT ENDS</b>             | <b>15</b> |
| <b>BRISKET SPRING ROLLS</b>        | <b>12</b> | <b>BEEF CHEEK PASTRAMI</b>               | <b>18</b> |
| <b>CHEESE AND JALAPEÑO SAUSAGE</b> | <b>10</b> | <b>CHILLI CHEESE NACHOS</b>              | <b>18</b> |



## BURGERS

Add on Fries, Salad and a Soft Drink 10

|                                                                              |           |                                                       |           |
|------------------------------------------------------------------------------|-----------|-------------------------------------------------------|-----------|
| <b>PULLED PORK BURGER</b>                                                    | <b>16</b> | <b>MEATSMITH CHEESEBURGER</b>                         | <b>20</b> |
| BBQ Mustard, Red Onion and Pickles                                           |           | Double Patty, Double Cheese, Burger Sauce and Pickles |           |
| <b>NASHVILLE FRIED CHICKEN BURGER</b>                                        | <b>16</b> | <b>PREMIUM BRISKET BURGER</b>                         | <b>30</b> |
| Aioli, Lettuce and Pickles                                                   |           | Red Onion, BBQ Sauce, Aioli, Pickles and Single Patty |           |
| <b>CRISPY PORTOBELLO BURGER</b>                                              | <b>18</b> | <b>MEATSMITH WAGYU CHEESEBURGER</b>                   | <b>28</b> |
| Pickled Beetroot, Feta Cheese, Lettuce and Pesto Aioli                       |           | Double Patty, Double Cheese, Burger Sauce and Pickles |           |
| <b>CLASSIC CHEESEBURGER</b>                                                  | <b>16</b> |                                                       |           |
| Single Patty, Tomatoes, Lettuce, Cheese, Red Onion, Burger Sauce and Pickles |           |                                                       |           |

## FROM THE SMOKERS AND GRILLS

|                                                                    |           |                                    |                |
|--------------------------------------------------------------------|-----------|------------------------------------|----------------|
| <b>CHICKEN &amp; CHIPS</b>                                         | <b>18</b> | <b>BLACK ANGUS ONGLET</b>          | <b>48</b>      |
| Grilled Chicken Chop, Fries and Slaw                               |           | Fries and Slaw                     |                |
| <b>SEABASS</b>                                                     | <b>32</b> | <b>DRY AGED PORTERHOUSE STEAK</b>  | <b>36/100G</b> |
| Gumbo Sauce, Andouille, Shallot and Radish                         |           | (Min. 500G)                        |                |
| <b>HALF RACK PORK RIBS</b>                                         | <b>34</b> | <b>BEEF BRISKET</b>                | <b>24/100G</b> |
| 3-Hour Smoked, Lime and Chipotle Glazed or Our House Made Pork Rub |           | 14-Hour Smoked, Brandt USDA        |                |
| <b>LAMB CHOPS</b>                                                  | <b>42</b> | <b>BEEF SHORT RIB</b>              | <b>48</b>      |
| Chimichurri and Mustard Mash                                       |           | 12-Hour Smoked, Jalapeño Gremolata |                |

## PLATTERS

Additional \$15 for 3 Choice of Sides

### SNACK PLATTER

**38 for 2**

Cornbread and Smoked Butter, Cheese and Jalapeño Sausage, Chicken Tenders and Buffalo Sauce and Brisket Spring Rolls

### MEAT PLATTER

**98 for 2**

Cornbread and Smoked Butter, Chicken Tenders and Buffalo Sauce, Cheese and Jalapeño Sausage, Lime and Chipotle Glazed and Memphis Rub Pork Ribs, Beef Brisket and Pulled Pork

### PREMIUM PLATTER

**128 for 2**

Cornbread and Smoked Butter, Pork Belly Burnt Ends, Beef Cheek Pastrami, Lime and Chipotle Glazed and Memphis Rub Pork Ribs, Black Angus Onglet, Beef Short Rib and Pulled Pork

### MOTHER OF ALL PLATTERS

**298 for 5**

Cheese and Jalapeño Sausage, Chicken Tenders and Buffalo Sauce, Beef Cheek Pastrami, Smoked Chicken, Lime and Chipotle Glazed and Memphis Rub Pork Ribs, Beef Brisket, 500G Dry Aged Porterhouse and Pulled Pork

---

## SIDES

|                                     |           |
|-------------------------------------|-----------|
| <b>GARLIC BREAD</b>                 | <b>6</b>  |
| <b>SWEET CORN AND CREOLE BUTTER</b> | <b>10</b> |
| <b>COLESLAW</b>                     | <b>8</b>  |
| <b>KALE AND FETA SALAD</b>          | <b>12</b> |
| <b>MAC AND CHEESE</b>               | <b>10</b> |
| <b>FRIES</b>                        | <b>8</b>  |

## DESSERTS

|                             |           |
|-----------------------------|-----------|
| <b>ROASTED MARSHMALLOWS</b> | <b>3</b>  |
| <b>APPLE CRUMBLE</b>        | <b>12</b> |
| <b>CHOCOLATE LAVA CAKE</b>  | <b>12</b> |
| <b>HONEYCOMB SUNDAE</b>     | <b>14</b> |

Dining with kids? Ask our staff for the Meatsmith Kids Menu