

Lunch - \$15

First Course

Smoked Cajun Wings & Spicy Cauliflower - our slow smoked Cajun wings and hand battered spicy cauliflower with buttermilk ranch

Pulled Pork Nachos - crisp tortilla chips, slow smoked pulled pork, homemade burnt end queso dip and shredded cheddar cheese topped with jalapenos, sour cream, green onions, and our signature BBQ sauce

Second Course

Baby Back Ribs - slow smoked tender baby back ribs served with our cheesy potato casserole

Smoked Brisket Grilled Cheese Sandwich - our slow smoked beef brisket, sauteed onions and American-Swiss cheese layered between two slices of grilled Farm to Market Sourdough bread

Harvest Salad w/ Smoked Turkey - fresh local greens, with honeycrisp apples, dried cranberries, feta and our housemade apple cider vinaigrette

Third Course

Bread Pudding - serving this custard sensation topped with our almond butter sauce for 25 years

Peach Cobbler - peaches, cake cobbler and cinnamon with Poppy's homemade vanilla ice cream

Additional Items to Pair With

Sippable Libations:

Bourbon Jerky \$9.99 - Makers Mark Bourbon, maple syrup and smoked SHP BBQ beef jerky

Cole Younger \$8.99 - Jim Bean Bourbon Whiskey, Disaronno Amaretto and cherries

Boulevard Brew \$4.75

Wines by the Glass:

Mark West Pinot Noir \$5.99

Sea Glass Reisling \$5.99

Dinner - \$33

First Course

Smoked Cajun Wings & Spicy Cauliflower - our slow smoked Cajun wings and hand battered spicy cauliflower with buttermilk ranch

Pulled Pork Nachos - crisp tortilla chips, slow smoked pulled pork, homemade burnt end queso dip, and shredded cheddar cheese topped with jalapenos, sour cream, green onions and our signature BBQ sauce

Second Course

Caesar Salad - crisp romaine lettuce tossed with parmesan cheese, parmesan peppercorn dressing, croutons, tomatoes and green olives

House Salad - fresh blend of local greens garnished with red cabbage, carrots, tomatoes, cheddar cheese, cucumbers, red onions, bacon and croutons

Spinach Salad - fresh spinach, dried cranberries, candied pecans, feta cheese and purple onions tossed in our housemade balsamic vinaigrette

Third Course

The BBQ Trio - slow smoked pork spare ribs, tender chunks of burnt ends and smoked sausage medallions topped with SHP BBQ sauce, served with our signature beans

Boulevard Brined Chicken Breast - a plump juicy breast brined in Boulevard Brew, served with our twice baked loaded potatoes

Cajun Salmon - grilled salmon topped with our Cajun rub, served with our seasonal veggies

Fourth Course

Bread Pudding - serving this custard sensation topped with our almond butter sauce for 25 years

Peach Cobbler - peaches, cake cobbler and cinnamon with poppy's homemade vanilla ice cream