



# Sideline Smokehouse & Tap

*Open Daily 7 AM – 11 PM*

## ◆◆ Breakfast (7 AM – 11:30 AM) Includes tea, coffee or sodas

### **Early Kickoff Hashbrown Bowl**

Crispy golden hashbrowns layered with three farm fresh eggs cooked your way, your choice of bacon or sausage, and melted cheddar for a hearty start to the day. 14

### **BBQ Omelet**

A fluffy three-egg omelet folded with pulled pork, sautéed onions, tomatoes, peppers, and melted cheese, drizzled with our smoky BBQ sauce. 15

### **Nova Lox Bagel Plate**

A toasted bagel topped with smooth cream cheese, smoked salmon, capers, and red onions for a classic deli favorite. 16

### **Classic Eggs Benedict**

Poached eggs, Canadian bacon, and a toasted English muffin, finished with rich hollandaise. 13

### **Salmon Benedict**

House-smoked salmon and heirloom tomato layered on a toasted English muffin, topped with poached eggs and silky hollandaise. 17

### **Pulled Pork Benedict**

Tender hickory-smoked pulled pork replaces the ham for a BBQ twist on the classic. 15

### **Brisket Benedict**

Slow-smoked brisket over an English muffin, crowned with poached eggs and creamy hollandaise. 15

### **The Sideline Classic**

Two eggs cooked your way with biscuit or toast, your choice of bacon, sausage, or ham, and a side of grits or hashbrown casserole. 14

### **Draft Pick 4**

Pick one -sausage, bacon or ham biscuit; Then pick three - fresh fruit, cereal, muffins, bagel, or yogurt. Build your own winning lineup. 13

### **Goal Line Bacon (3 slices)**

Thick-cut bacon sticks glazed with brown sugar and maple syrup, crisp on the outside and chewy inside for the ultimate sweet-savory bite. 8

### **Bagel & Cream Cheese**

Fresh-baked bagels served with your choice of flavored crème cheeses and house jams. 4

## ◆◆ Sides (A La Carte) – 3.50

Hashbrown casserole | Grits | Sausage links | Bacon | Toast & jam | Milk | Juices +1.50

## Sideline Smokehouse & Tap

### ◆◆ Appetizers & Shareables (Available lunch & dinner)

#### **Loaded Nachos**

Crispy tortilla chips piled high with pulled pork, creamy queso, jalapeños, and a dollop of sour cream—built for sharing. 17

#### **Smoked Wings (8 pc)**

Juicy smoked wings tossed in your choice of BBQ, buffalo, or dry rub for bold, finger-licking flavor. 13

#### **BBQ Sliders (3)**

Mini sourdough buns stacked with your choice of pulled pork, brisket, or sausage—big flavor in bite-sized form. 14

#### **Chili Cheese Fries**

Golden fries smothered in our rich, smoky chili and topped with melted cheddar. 11

#### **Jalapeno Poppers**

Crispy jalapeños stuffed with cream cheese,

offering the perfect balance of spicy heat and creamy cool. 13

#### **Fried Pickle Spears**

House-pickled spears, breaded and fried until golden for a tangy Southern crunch. 8

#### **Queso & Chips**

Warm, creamy queso served with a basket of crisp tortilla chips. 8

#### **Bloomin Petals**

Crispy onion petals, easy to pull apart and perfect for dipping with friends. 11

#### **Fried Okra**

A Southern staple—lightly breaded okra fried crisp on the outside, tender on the inside. 8

### ◆◆ Smokehouse Spuds (Available lunch & dinner)

#### **Classic Spud**

A fluffy baked potato loaded with butter, sour cream, smoky bacon bits, and fresh chives. 9

#### **Deconstructed Sideline Spud**

A rustic stone dish filled with all the fixings of a baked potato—shareable, hearty, and made for game day. 12

#### **Goal Line Bacon Spud**

Our signature bacon sticks layered over a warm potato with butter, sour cream, and melted cheddar cheese. 11

#### **Smoked Sausage Spud**

Smoked sausage bites with queso drizzle and sliced jalapeños for a spicy twist. 11

#### **Loaded Chili Cheese Spud**

House chili poured over a baked potato with cheddar, sour cream, and fresh green onions. 12

#### **BBQ Pulled Pork Spud**

Tender pulled pork, cheddar cheese, BBQ sauce, and crispy fried onions atop a steaming spud. 12

#### **Brisket Spud**

Slow-smoked brisket with cheddar, BBQ sauce, and green onions for a savory finish. 13

#### **All the Way Spud**

Brisket, pulled pork, and sausage piled high with cheddar, sour cream, and a BBQ drizzle—the

# Sideline Smokehouse & Tap

## 🔍🔍 Lunch (11:30 AM – 4 PM) Includes 1 side

### **Smokehouse Burger**

A juicy half-pound beef patty topped with melted cheese, crisp lettuce, tomato, and pickle on a brioche bun. 16

### **Pulled Pork Sandwich**

Hickory-smoked pulled pork piled high on a soft bun, finished with slaw or pickles for the perfect BBQ bite. 12

### **Smoked Brisket Sandwich**

Slow-smoked brisket, tender and juicy, served on a brioche bun with your choice of sauce. 14

### **Breaded Pork Tenderloin Sandwich**

Smoked and sliced pork tenderloin on a toasted bun—smoky, savory, and satisfying. 13

### **Pulled Pork Tacos**

Three BBQ tacos loaded with pulled pork, slaw, and a kick of tangy BBQ sauce. 13

### **Brisket Tacos**

Smoked brisket tucked into three tortillas with onions, melted cheese, and BBQ sauce. 14

### **BBQ Plate Lunch**

Choice of pulled pork, brisket, chicken tenders, or smoked sausage served with a homestyle side. 15

### **Catfish Fry Plate (One filet)**

Golden-fried catfish filet, crisp on the outside & tender inside, served with a classic side. 13

### **All-American Dog**

A quarter-pound grilled hot dog served your way—classic or topped with rich chili. 10 | Chili 11

### **Chicken Tenders (3 tenders)**

Hand-breaded, golden fried tenders with your choice of dipping sauce. 9

## 🔍🔍 Included Sides (Choice of One)

| Baked Beans | Coleslaw | French Fries | Green Beans | Hush Puppies

## 🔍🔍 Want More Sides (A La Carte) – 3.50

| Baked Beans | Coleslaw | Cornbread | Cucumber & Onions | French Fries | Green Beans | Grits  
| Hashbrown Casserole | Hush Puppies | Mac & Cheese | Mashed Potatoes | Onion Rings |

# Sideline Smokehouse & Tap

## ?? Dinner (4 PM – 10 PM) Includes 2 sides

### **Smokehouse Sampler**

A lineup of pulled pork, brisket, and smoked sausage, served with two classic sides—the ultimate BBQ trio. 22

### **BBQ Combo Plate**

Your pick of any two smoked meats with two sides and cornbread or Texas toast. 20

### **Smoked Split Chicken**

Half a chicken slow-smoked with our house rub—juicy inside, crispy outside—served with two sides. 19

### **Burnt Ends Platter**

Caramelized brisket ends glazed in BBQ sauce, rich and smoky, on cheesy grits with two sides. 18

### **Chicken Tenders Platter**

Crispy golden tenders with your choice of dipping sauce, paired with two homestyle sides. 13

### **Brisket Dinner**

Thick-sliced brisket smoked low and slow, served with two hearty sides. 19

### **Pork Ribeye Dinner**

Our specialty cut—tender pork ribeye, juicy and flavorful, with your choice of two sides. 21

### **Catfish Fry Plate (2 Filets)**

Two Southern-style catfish filets fried golden and served with two sides. 21

### **Smokehouse Burger**

A juicy half-pound beef patty topped with melted cheese, crisp lettuce, tomato, and pickle on a brioche bun. 18

### **Pulled Pork Sandwich**

Hickory-smoked pulled pork piled high on a soft bun, finished with slaw or pickles for the perfect BBQ bite. 15

### **Smoked Brisket Sandwich**

Juicy brisket on a brioche bun, paired with your choice of house BBQ sauce. 18

### **Pork Tenderloin Sandwich**

Smoked and sliced pork tenderloin on a toasted bun—smoky, savory, and satisfying. 15

### **All-American Dog**

Quarter-pound grilled beef hot dog served classic style with mustard, ketchup, or relish. 12 | Chili 14

## Sideline Smokehouse & Tap

### ?? The Extra Point

### **Chicken Rigatoni**

Rigatoni tossed in a spicy tomato cream sauce with tender chicken cuts — bold, zesty, and ready for game time. 15

### **Sideline Lasagna**

Layers of pasta, seasoned beef, ricotta, and mozzarella baked golden with marinara—the ultimate comfort play. 14

### **Meatball Sub Sandwich**

Italian meatballs simmered in rich marinara, topped with melted mozzarella, and served on a toasted hoagie roll. 12

### **Spaghetti & Meatballs**

Classic spaghetti topped with savory marinara and hearty Italian meatballs—a timeless favorite that always scores. 14

### **Fettuccine Alfredo**

Fettuccine tossed in creamy Parmesan Alfredo sauce—smooth, rich, and made for indulgence. 12; Add chicken for 3 dollars.

## **◆◆ Two Sides Included with Dinner or Additional Sides A La Carte – 3.50 |**

Baked Beans | Coleslaw | Cornbread | Cucumber & Onions | French Fries | Green Beans | Grits | Hashbrown Casserole | Hush Puppies | Mac & Cheese | Mashed Potatoes | Onion Rings |

## **◆◆ Sideline Signature Cracklins — On the House**

Every table is welcomed with a basket of fresh pork cracklins tossed in our Wango Tango Rub — a smoky, sweet, and spicy kickoff to your meal!

*We serve brioche buns & sourdough sliders for our sandwiches. You can request a gluten free substitute bun during your order!*

# Sideline Smokehouse & Tap

## **◆◆ Sideline Signature Sauces & Seasonings**

### **Traditional BBQ**

Classic, smoky, and tangy.

Carolina-style vinegar & spice blend.

### **Spicy BBQ**

Bold with a kick of heat.

### **Lexington**

## Sideline Weekly Specials

### Wango Tango

Sweet with a touch of heat.

### Georgia

Sweet Southern peach with attitude.

### Wango Tango Dry Rub

Our own dry rub that lights up your dish.

*(Chef's pick for availability. **When they're gone, they're gone!**)*

### 1/2 Rack St. Louis Ribs Platter – Weekends

Slow-smoked St. Louis-style ribs, tender and saucy, served with two sides and cornbread. Half rack – 18  
| Full rack – 24

### Prime Rib – Wednesday Special

Smoked and carved to order, served juicy with au jus, horseradish cream, and two sides. 12 oz - 26 | 16  
oz -32

### Smoked Bone-in Pork Ribeye – Weekends

A 12 ounce thick, bone-in pork ribeye chop, smoked low and slow for rich flavor and tenderness, carved  
to order with two sides. 28

*Ask your server about today's availability*

## Sideline Smokehouse & Tap

### Alcoholic Beverages

Choose one of our Standard draft favorites  
12 oz \$5 or 16oz \$7

Choose one of our Premium draft  
favorites 12 oz \$7 or 16oz \$9

Domestic Beers – (Coors, Miller, Michelob,  
Yuengling) \$5

Light Beers – (Coors Lite, Miller Lite, Michelob  
Ultra) \$7

Import Beers – (Corona, Dos Equis, Modelo)

\$9 Hard Ciders – \$7 (Angry Orchard Crisp

Apple) Mike's Hard Lemonade – \$7 (Variety

flavors) Cayman Jack Margarita – \$8 (Variety  
flavors)

White Claw Seltzer – \$7 (Black Cherry, Green  
Apple, Peach)

Wine/Spirits – BYOB (\$10 per bottle charge)

## ◆◆ Non-alcoholic Beverages

Soft Drinks – \$3.50 (Unlimited refills, Pepsi products)

Tea & Coffee – \$2.50 (Bottomless refills)  
Mason Jar Cold Brew – \$4

Flavored Coffee – \$3

**Your choice of syrup or favorings, alternatives to dairy**

Bottled Water – \$2.50

Red Bull - \$6

**Regular, Sugar Free, Watermelon, Blue**

## Infused Beverages

Mingle Mocktails – \$6 (Blood Orange & Elderflower, Cucumber Melon Mojito, Margarita Sparkling)

Sideline Punch – \$7 (A house tropical blend of juices and soda, fruity and refreshing.)

Victory Lemonade – \$7 (Fresh-squeezed lemonade with a tangy twist.)

Chill, flavorful beverages crafted with THC infusion for a unique sideline experience. \$10 to \$12 each

(Availability may vary by state/local regulation.)

## ◆◆ Mock Tails & THC

