



Shout Out  
To Our Favorite  
Local  
Fisher & Farmers!  
**Tucker Farms  
&  
Native Seafood**

**STARTERS**

- Buttermilk Cornbread Honey Butter \$4
- Pimento Cheese Croquettes Stout Jelly \$9
- Buffalo Pork Rinds Blue Cheese \$7
- Fried Chicken Skins, Sweet Chili Sauce \$6
- Deviled Eggs Crispy Onions \$5
- Rib Tips Bourbon Sauce (Bone In) \$8
- Fried Green Tomatoes Parmesan Aioli \$8
- Brunswick Stew Cornbread \$6

**SOUTHERN SAMPLER \$28**

Smoked Wings, Pimento Cheese Croquettes,  
Rib Tips, Buffalo Pork Rinds, Deviled Eggs  
Sorry, No Substitutions

**28** (add ¼ lb Peel + Eat Shrimp +8)

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**SALADS**

**P+P Cobb Side \$6 Entrée \$10**  
Tucker Farms Mixed Greens, Egg,  
Red Onion, Radish, Carrot, Tomato,  
Pork Belly Croutons, Buttermilk Dressing

**Iceberg Wedge Side \$6 Entrée \$10**  
Cherry Tomatoes, Blue Cheese Crumbles,  
Pork Belly Croutons

**Soup + Salad + Cornbread \$11**  
Cobb or Daily Salad

**PILE ON TOP OR ADD TO A PLATE**

Pulled Pork \$6, Sliced Turkey \$6, Brisket \$8, GA Shrimp \$8

**MORE STARTERS...**

**HOT**

- Crab Cakes** \$13  
Watercress, Remoulade, Lemon
- Steamed Snow Crab Legs** *Per Cluster* \$12  
Grilled Lemon, Butter, Toast

**COLD**

- Peel + Eat Wild Caught GA Shrimp**  
Old Bay, Cocktail Sauce ¼ lb \$8 ½ lb \$14 LB \$26
- Ahi Tuna Poke** \$14  
Almonds, Citrus-Soy, Sesame Seeds, Mixed Greens
- Smoked Trout Dip + Club Crackers** \$9
- Smoked Salmon Dip + Club Crackers** \$9

**COLD SMOKE CURED**

- Pastrami Salmon** \$9.5  
Club Crackers, Capers, Herb Cream Cheese
- Carolina Trout** \$9  
Club Crackers, Capers, Herb Cream Cheese
- Smoked Scallops** \$10  
Mixed Greens, Orange, Salted Cucumber, Pickled Onion

**CHECK OUT TODAY'S SPECIAL SHEET  
FOR DAILY OYSTERS  
& OTHER FUN DISHES & DRINKS!**



**Smoke House Lunch \$16**

Cobb ★ Any Smokehouse Sandwich ★ Brownie



**Sides \$6 \*Contains Meat!**

Smokey Mac + Cheese ♦ \*Baked Beans ♦ Cole Slaw ♦ \*Pork Braised Collard Greens ♦  
Charred Broccoli ♦ Mexican Corn Salad ♦ Potato Salad ♦ Braised Green Beans ♦  
Gouda Grits ♦ French Fries

**FRESH FROM THE SEA**

**Grilled GA Trout \$19**  
Mexican Corn Salad,  
Roasted Pepper - Tomato Jus, Basil Oil

**Shrimp & Grits \$19**  
White Shrimp, Smoked Tomato Gravy,  
Andouille Sausage, Serrano Pepper,  
Gouda Grits

**Oyster Po' Boy \$15**  
Cornmeal Crusted Oysters,  
Pickles, Spicy Remoulade, Fries

**Fish n' Chips \$16**  
Fried Fresh Catch, Old Bay Fries,  
House Tartar, Cole Slaw, Lemon

**PLATTERS**

*Sorry, No Substitutions*

**MINI \$30**

Six Oysters, ¼ lb P+E GA Shrimp,  
Ahi Tuna Poke

**MEGA \$67**

Dozen Oysters, Snow Crab Legs,  
Ahi Tuna Poke, ¼ lb P+E GA Shrimp,  
Jonah Crab Cocktail Claws

**Oyster Shooter \$8**

Haikara Yuzu Sake, Citrus Soy, Sriracha, Scallions

**SWEETS...**

**Peach Cobbler \$4.50**  
Whipped Cream  
**Brownie a la Mode \$4.50**  
Vanilla Ice Cream

**STRAIGHT FROM THE SMOKER**

**THE SMOKE STACK \$64 (Feeds 2-4 People)**

**Start :**

Cobb Salad + Buttermilk Cornbread

**Then:**

5oz Pulled Pork ★ 6oz Brisket  
2 Spare Ribs ★ 4 Wings

Pork Braised Collard Greens ★ Cole Slaw  
Smokey Mac + Cheese ★ P&P Baked Beans

**Finish:**

Warm Fudge Brownie

Plates are served with 2 sides & Texas Toast

*Sub Cornbread For \$1 ★ Add an Extra Side For \$3*

Sandwiches are served with Fries

*(All smokehouse proteins are gluten free)*

**Poultry**

Half Chicken		Plate \$16
Wings (8 pieces)	Wings Only \$10	Plate \$14
Sliced Turkey Breast		Plate \$16

**Turkey Sandwich \$13**

Watercress, Bacon, Hot Pepper Aioli

**Pork**

Pulled Shoulder	Sandwich \$11	Plate \$15
Spare Rib	Half Rack \$19	Full \$33
Baby Back Ribs	Half Rack \$19	Full \$33

**Certified Angus Beef**

Brisket (Sliced)	Sandwich \$12	Plate \$18
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**CLASSICS**

**P+P Burger \$14**

1/2lb Angus Burger, Smoked Cheddar  
Crispy Onions, Bourbon BBQ Sauce, Pickles  
Fries *(Add Bacon \$2)*

**Southern Vegetable Plate \$16**

Charred Broccoli, Mexican Corn Salad,  
Braised Green Beans, Smoked Mac 'n Cheese,  
Texas Toast