

STARTERS

SALADS & BOWLS

WORLD FAMOUS DEEP FRIED PICKLES 12.46
Kosher Dills Cornmeal Dusted with Chipotle Mayo

JALAPEÑO POPPERS 15.38
Bacon Wrapped Mexican Jalapeño Stuffed with Pork, 4 Cheeses & Hogfather Sauce

BURNT ENDZ & ROOT FRIES 18.96
Our USDA Prime Brisket Endz Re-Rubbed, Sauced & Smoked for another 4 Hours, Carrot, Beet & Parsnip Fries

MAC 'N CHEESE BALLS 15.26
Elbow Pasta, 6 Cheese Sauce, Quebec Curd Centre, Panko Crusted, Sriracha Ketchup & Chipotle Mayo

FRIED CALAMARI 15.78
Cornmeal Crusted Rings, Red Pepper, Red Onion with Smokey Cocktail Sauce

HOGTOWN JUMBO WINGS
| 2PC. 8.22 | 4PC. 15.68 | 6PC. 23.86 |
| 8PC. 29.81 |
Whole Jumbo Wings (2 pieces), House Smoked & Deep Fried, [Flavours - House Rub, Cajun Rub, Gojuchang, Mild, Medium, Hot, Hot Daaamn!!]

KITCHEN SINK STACKED FRIES (FOR 2-4) 19.47
Duck Fat Fries, Pulled Pork, Root Beer Baked Beans, Creamy Slaw, Black & Blue Drenching Sauce, 3 Cheeses, Sour Cream with Side of Hog-made Gravy *

THE CAESAR 14.17
Hearts of Romaine, Torn Croutons, House Caesar Dressing & Shaved Parmesan

CHARRED BROCCOLI SALAD 14.67
Arugula Greens, Charred Broccoli, Fiery Candied Pecans, Shaved Apple, Dried Cranberries, Pickled Red Onion, Sherry Vinaigrette

BEET & GOAT CHEESE BOWL 16.89
Red & Golden Beets, Chick Peas, Israeli Cous Cous, Quinoa, Charred Kale, Red Onion, Goat Cheese, Sunflower Seeds, Catalina & Garlic Dressing

Wanna add some Protein to those Salads...
| Brisket - 8 | Chicken - 6 | Pork - 6 |
| Salmon - 8 | Tofu - 100 |

THREE BEAN VEGGIE CHILI 13.89
Kidney, Garbanzo & Black Beans, Corn, Tomato, Ancho, Onion, Peppers, Sour Cream, Three Cheese Blend

HOGTOWN CHILI 16.87
USDA Prime Smoked Brisket, Kidney, Garbanzo & Black Beans, Corn, Tomato, Ancho, Onion, Peppers, Sour Cream, Three Cheese Blend

MAC 'N 6 CHEESE 17.66
Our Signature Mac 'n Cheese prepared fresh to order with 6 Cheeses, Fresh Cream and our Signature Seasoning. Served with Combread

OLD SKOOL POUTINE 13.47
Duck Fat Fries, Curds, House Gravy *

HOGTOWN POUTINE 16.89
Duck Fat Fries, Pulled Pork, Curds, House Gravy *

BOWL DU JOUR MARKET PRICE

* Vegetarian Gravy Option Available

FROM THE SMOKER

Build your own Custom Platter with any Combination you choose. Order as much or a little as you want of each.

USDA PRIME BRISKET 38.38 / LB.
[ORDER BY THE 1/2 OR FULL POUND]

LOCALLY SOURCED PULLED PORK 27.37 / LB.
[ORDER BY THE 1/2 OR FULL POUND]

ST. LOUIS CUT SIDE RIBS
[average weight full rack - 2 lbs.]
[1/3 rack - 14.78 | 1/2 rack - 18.78 | full rack - 32.78]

LOIN BACK RIBS
[average weight full rack - 3 lbs.]
[1/3 rack - 18.78 | 1/2 rack - 26.78 | full rack - 45.78]

TEQUILA INFUSED 1/2 CHICKEN 20.56

SHORT LOIN BEEF RIBS 28.78 / LB.

LOCAL TURKEY BREAST 32.64 / LB.

SMOKED SAUSAGE 9.89 / LINK

[Based on actual cooked weights]

HAND HELD SAMICHES

CAROLINA PULLED PORK 16.67
Pulled Pork, Purple Slaw, Carolina Yellow Sauce on a Brioche Bun [or order it Naked - no sauce]

TEXAS BRISKET 19.66
Smoked Brisket, Kosher Dill, Red Onion, Hogmother Sauce on a Brioche Bun [or order it Naked - no sauce]

PASTRAMI ON WECK 17.27
House Smoked Pastrami, Swiss Cheese, Purple Slaw, Russian Dressing, Pickle, on a Kimmelweck Bun

SMOKED TURKEY CLUB 17.97
House Smoked Turkey Breast, Smoked Bacon, Avocado, Tomato Compote, Hogmother Aioli, Pea Shoots, on Challah Bread

CAJUN CATFISH SANDWICH 16.89
Fried Cajun Crusted Catfish Filet, Creamy Slaw, Remoulade, on a Brioche Bun

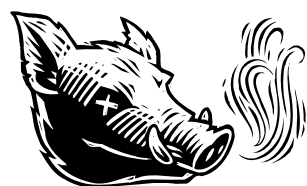
JACK'D UP GRILLED CHEESE 17.89
Pulled Pork, Beer Braised Onions, Roasted Red Peppers, Hogmother Sauce, 3 Cheese blend, Jack Daniels, on a butter griddled Challah Bread

THE BOUGIE CHICKEN 17.87
Sous Vide Chicken Breast, Gruyere, Iceberg Lettuce, Avocado, Pickled Red Onion, Remoulade on a Brioche Bun

HOGTOWN BURGER 17.93
Ground Chuck & Brisket, Special Sauce, American Cheese, Iceberg Lettuce, Red Onion, Tomato, Dill Pickle on a Brioche Bun [add Bacon 1.78]

BLACK BEAN BLASPHEMY BURGER 15.87
Black Bean & Sweet Potato Patty, Arugula, Avocado, Pico de Gallo, Chipotle Aioli, on a Kimmelweck Bun

[All Samiches served with homemade Cajun Chips, Fries or Slaw. Sub any other side for 3 Bucks!]



HOGTOWN SMOKE

PLATES

SMOKEHOUSE STEAK & FRIES 26.97
10 oz. NY Striploin, Duck Fat Fries, House Butter & Chimmichuri

HALIBUT & CHIPS 22.64
Beer Battered Halibut, Duck Fat Fries, House Tartar Sauce, Creamy Slaw and Charred Lemon

CHICKEN & WAFFLES 18.98
Twice Fried Chicken Thighs, Homemade Waffle, Bourbon Butter & Spiked Maple Syrup [Nashville Hot Style add \$2]

BURNT ENDZ BOLOGNESE 17.67
Bowtie Pasta, Burnt Endz & Tomato Ragout, with shaved Parmesan

FEATURE - DAILY / WEEKLY
[Ask your Server]

TACOS

BAJA FISH TACOS 16.22
3 White Corn Tortillas, Beer Battered Halibut, Jalapeño Tartar Sauce, Pico De Gallo, Purple Slaw, Avocado Creme Fraiche, Cilantro & Lime

PULLED PORK TACOS 16.22
3 White Corn Tortillas, Pulled Pork, Carolina Yellow Sauce, Pico De Gallo, Creamy Slaw, Avocado Creme Fraiche, Chicharrón, Queso Fresco, Cilantro & Lime

SMOKED BRISKET TACOS 16.22
3 White Corn Tortillas, Smoked Brisket, Black & Blue Sauce, Pico De Gallo, Iceberg Lettuce, Avocado Creme Fraiche, Pickled Onion, Queso Fresco, Cilantro & Lime

SIDES

CREAMY OR PURPLE SLAW 5	CAJUN CHIPS 5
ROOT BEER BAKED BEANS 5	MAC 'N CHEESE 6
DUCK FAT FRIES 5	SIDE SALAD 6 (CHARRED BROCCOLI OR CAESAR)
ROOT FRIES 6	CORN BREAD WITH MAPLE BOURBON BUTTER 6
OLD SKOOL POUTINE 7	

DESSERT'S

PEANUT BUTTER PIE 7
Oreo Cookie Crust, Peanut Butter Ganache, Topped with Bourbon Maple Syrup, Whipped Cream, served in a Mason Jar

BRIOCHE BREAD PUDDING 7
Sweet Custard Soaked Brioche, Ardbeg Butterscotch Sauce, served in a Mason Jar

CREME BRULÉE 7
Classic Vanilla Custard Base topped with a contrasting layer of Charred Caramel Sugar

COOKIES & CREAM EXPERIENCE 9
House Baked Chocolate Chip Cookies, Chocolate & Vanilla Ice Cream and all the gear

Vegetarian Choices

Hogfather Favourites



Do it up right & Party Like a Pork Star!

Veuve Clicquot Champagne!

\$90



Ask us About our Private Parties, Corporate & Private Catering!

Please inform server of any Allergies or Dietary restrictions we need to be aware of. Although we attempt to limit cross contamination we are not a nut free restaurant. We limit the use of gluten where possible and all of our rubs and most sauces are gluten free, our servers will explain. Prices are subject to change when required due to market fluctuations. 18% gratuity may be added to groups of 8 or more.