

BY THE  
HALF POUND

## SMOKED MEATS

BRISKET .....	15
WHOLE HOG .....	12
PORK RIBS .....	10
SAUSAGE.....	6.5/LINK
<i>HOT LINK, MILD, &amp; PAPRIKA</i>	
TURKEY .....	14
PULLED PORK .....	9
HALF CHICKEN .....	10/EA

## TRADITIONAL SIDES

Small \$4 | Medium \$8 | Large \$16

Loaded Potato Mash	Hogfat Cornbread
Macaroni Salad	Seasoned French Fries
Pitroom Dirty Rice	Charro Beans
Charred Coleslaw	Buttermilk Biscuit

## FEGES SIDES

Small \$5 | Medium \$10 | Large \$20

Sweet + Spicy Sprouts	Elote
Spicy Korean Braised Greens	Charred Shishito Peppers
Money Cat Potatoes	Moroccan Spiced Carrots

## GREENS

KALE SALAD .....	(SM)5 & (LG)10
red onions, almonds, dried cranberries, champagne vinaigrette	
SUMMER SALAD .....	(SM)6 & (LG)12
kale & romaine, navel orange, honey goat cheese, spiced sunflower seeds, avocado, radish, apple cider vinaigrette.	
CHARRED CAESAR SALAD .....	10
charred romaine, bread crumbs, serrano vinaigrette, monterrey jack cheese	
**add smoked chicken \$4 or your choice of bbq meat \$mkt	

## BBQ BOWLS \$11

### FEGES BOWL      CHEF BOWL

rice or shredded lettuce, elote, sour cream, avocado, pickled red onions, pickled jalapenos, cracklin crumble

rice or shredded lettuce, elote, spiced squash, carrots, radish, green onion

#### MEAT ADDITIONS:

CHOPPED BRISKET \$7.50    PULLED PORK \$4.50    SMOKED CHICKEN \$4

## FINGER FOODS

*CURRY LIME | ALABAMA WHITE | PB&J | SWEET THAI | HOT RED*

### SMOKED CHICKEN WINGS

10 FOR \$15 (2 SAUCE OPTIONS)  
15 FOR \$20 (3 SAUCE OPTIONS)  
20 FOR \$25 (4 SAUCE OPTIONS)

### RIB TIPS

1LBS FOR \$10  
(1 SAUCE OPTION)

## OTHER STUFF

BBQ SANDWICH .....	12
your choice of meat    **\$2 charge for brisket**	
LOADED BBQ BAKED POTATO .....	13
Idaho with your choice of meat & all the fixins **\$1 charge for brisket**	
FRIED PORK RIBS .....	12
ponzu, serrano, lemon pepper breadcrumbs, cilantro	
FRIED CHICKEN SANDWICH .....	14
with charred slaw, riot sauce, and pickles	
FRITO PIE .....	11
pitroom chili, fritos, sour cream, cheddar cheese, onion, green onion	
SOUTHERN FRIED CHICKEN .....	26
with charred slaw, buttermilk biscuit, gochujang bbq sauce and alabama white sauce	
FEGES BURGER .....	16
two smashed prime beef patties, American cheese, caramelized onions, pickles, lettuce, and riot sauce with seasoned french fries	
WHOLE HOG PLATTER .....	22
Carolina style whole hog with cracklin chopped in, mop sauce, and charred coleslaw on top of hogfat cornbread.	

## SWEETS

PB & J Chocolate Cake \$6  
Banana & Caramel Cream Pie \$5  
Rum Raisin Bread Pudding \$5  
Carrot Cake \$6

## BEVERAGES

ICED TEA .....	2
FOUNTAIN DRINKS .....	2
RAMBLER .....	2

## BEERS & CIDERS

DOMESTIC BEERS .....	5
LONE STAR	
LONE STAR RIO JADE	
COORS LIGHT	
MILLER LITE	
BUD LIGHT	
YUENGLING	
SHINER BOCK	
DOMESTIC BUCKET OF 6 BEERS	\$25
CRAFT BEERS .....	6.5
SIERRA NEVADA SEASONAL	
8TH WONDER COUGAR PAW RED ALE	
8TH WONDER TX BLONDE ALE	
LIVE OAK HEFEWEIZEN	
ST. ARNOLD ART CAR IPA	
ST. ARNOLD LAWNMOWER	
MODELO	
CRAFT BUCKET OF 6 BEERS	\$30
DRAFT .....	8
KARBACH CRAWFORD BOCK	
KARBACH LOVE STREET BLONDE	
NEW MAGNOLIA HEIGHTS LAGER	
ST. ARNOLD BREWING H-TOWN PILS	
ST. ARNOLD BANGER IPA	
ALTSTADT BREWING HEFEWIZEN	
EUREKA HEIGHTS BUCKLE BUNNY CREAM ALE	

## FROZEN \$10 MARGARITA

## WINE

### SPARKLING

J. Lassalle <i>Préférence</i> .....	80/btl
P.Meunier/Chard/P.Noir, France, NV, <b>huge value</b> premier cru champagne!	
Cleto Chiarli <i>Vecchia Modena</i> .....	10/34
Lambrusco, Italy, NV, a classic bbq pairing	
Peri Brut .....	14/53
Chardonnay, Italy, 2015, traditional method Italian bubbles	

### WHITE

Von Donabaum .....	12/39
Grüner Veltliner, Austria, 2020, with ties to Spring Branch	
Casal de Ventozela, "Vee-Vee" .....	11/36
Loureiro / Arinto / Trajadura, Portugal, 2021, fully sustainable Vinho Verde	
Les Tetes "Tete Blanche" .....	14/53
Chard/Chenin Blanc/Sauv Blanc, France, 2020	
Southold Farm + Cellar .....	13/44
White Blend, Texas, 2021, Don't Forget to Soar!	
Averaen .....	14/53
Chardonnay, Oregon, 2021, damn good Chardonnay	

### ROSE

Ramona <i>Wine Spritz</i> .....	10ea/30bucket
Zibibbo/Grapefruit, Italy, get a bucket!	
Ameztoi <i>Rubentis</i> .....	14/53
Hondurrabi blend, Spain, 2022, grab a porron!	

### RED

J.Bouchon .....	13/44
Pais, Chile, 2020, 100% wild grapes	
Soter Vineyards <i>North Valley</i> .....	15/60
Pinot Noir, Oregon, 2021, classic Oregon Pinot	
The Grower Project .....	12/39
Sangiovese, Texas, 2020, support Texas farmers!	
Stolpman <i>La Cuadrilla</i> .....	14/53
Syrah Blend, California, 2020, farmer winemakers	
Graffito .....	15/60
Cabernet Franc, Argentina, 2018, woman winemaker	