

BY THE
HALF POUND

SMOKED MEATS

BRISKET	15
WHOLE HOG	12
PORK RIBS	10
SAUSAGE..... 6.5/LINK	
<i>HOT LINK, MILD, & PAPRIKA</i>	
TURKEY	14
PULLED PORK	9
HALF CHICKEN	10/EA
SAUSAGE CORNDOG	5/EA
<i>HOT LINK, MILD, & PAPRIKA</i>	
2 MEAT 2 SIDES PLATE.....	20

TRADITIONAL SIDES

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

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

FEGES SIDES

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

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

GREENS

KALE SALAD.....(SM)5 & (LG)10	
<i>red onions, almonds, dried cranberries, champagne vinaigrette</i>	
SUMMER SALAD.....(SM)6 & (LG)12	
<i>kale & romaine, navel orange, honey goat cheese, spiced sunflower seeds, avocado, radish, apple cider vinaigrette.</i>	
CHARRED CAESAR SALAD*	10
<i>charred romaine, bread crumbs, serrano vinaigrette, monterrey jack cheese</i>	
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, radish, green onion

MEAT ADDITIONS:

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

CHICKEN WINGS

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

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

OTHER STUFF

BBQ SANDWICH.....	12
<i>your choice of meat **\$2 charge for brisket**</i>	
LOADED BBQ BAKED POTATO.....	13
<i>Idaho with your choice of meat & all the fixins</i>	
<i>**\$1 charge for brisket**</i>	
FRIED PORK RIBS.....	12
<i>ponzu, serrano, lemon pepper breadcrumbs, cilantro</i>	
FRIED CHICKEN SANDWICH	14
<i>with charred slaw, riot sauce, and pickles</i>	
SAUSAGE CORNDOG BASKET.....	15
<i>3 corndogs with hot red bbq sauce, mayonnaise, green onions and seasoned french fries. Choose from hot link, mild, or paprika sausage.</i>	
SOUTHERN FRIED CHICKEN.....	26
<i>with charred slaw, buttermilk biscuit, gochujang bbq sauce and alabama white sauce</i>	
FEGES BURGER*	16
<i>two smashed prime beef patties, American cheese, caramelized onions, pickles, lettuce, and riot sauce with seasoned french fries</i>	
WHOLE HOG PLATTER.....	22
<i>Carolina style whole hog with cracklin chopped in, mop sauce, and charred coleslaw on top of hogfat cornbread.</i>	

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

BEER

DOMESTIC BEERS.....	5
LONE STAR	
LONE STAR LIGHT	
COORS LIGHT	
MILLER LITE	
BUD LIGHT	
YUENGLING	
SHINER BOCK	
DOMESTIC BUCKET OF 6 BEERS	\$25
CRAFT BEERS	6.5
SIERRA NEVADA PALE ALE	
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	
PROJECT HALO BREWING SEASONAL	

FROZEN \$10 MARGARITA

WINE

SPARKLING

J. Lassalle <i>Préférence</i>	80/btl
<i>P.Meunier/Chard/P.Noir, France, NV, huge value premier cru champagne!</i>	
Cleto Chiarli <i>Vecchia Modena</i>	10/34
<i>Lambrusco, Italy, NV, a classic bbq pairing</i>	
Keuntz Bas <i>Tradition</i>	14/53
<i>Pinot Blanc / Pinot Auxerrois, France, NV, Cremant d'Alsace</i>	

WHITE

Von Donabaum.....	12/39
<i>Grüner Veltliner, Austria, 2020, with ties to Spring Branch</i>	
Skull	11/36
<i>Pinot Gris / Vermentino / Blend, California, 2021</i>	
Frantz Saumon <i>Vin de Frantz</i>	15/60
<i>Colombard, France, 2021</i>	
Southold Farm + Cellar	13/44
<i>White Blend, Texas, 2021, Don't Forget to Soar!</i>	
Averaen	14/53
<i>Chardonnay, Oregon, 2021, damn good Chardonnay</i>	

ROSE

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

RED

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