

BY THE
HALF POUND

SMOKED MEATS

2 MEAT 2 SIDES PLATE.....	20
+ \$2 FOR EA BRISKET PORTION	
TURKEY	14
BRISKET	16
SAUSAGE.....	6.5/LINK
HOT LINK, MILD, & PAPRIKA	
PORK RIBS	11
HALF CHICKEN	12/EA
WHOLE HOG	13
PULLED PORK	10

SIDES

Small \$5 | Medium \$10 | Large \$18

Sweet & Spicy Sprouts	Charro Beans
Spicy Korean Braised Greens	Money Cat Potatoes
Pimento Macaroni & Cheese	Elote
Hogfat Cornbread	Coleslaw
Loaded Potato Mash	Seasoned French Fries
	Soup of the Day

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

FEGES BOWL.....	12
rice, shredded lettuce or both with elote, sour cream, avocado crema, pickled red onions, pickled jalapenos, and cracklin crumble**add smoked chicken \$4 or your choice of bbq meat \$mkt**	
SMOKED TURKEY BLT.....	14
sun dried tomato relish, smoked turkey breast, arugula, smoked bacon, provolone cheese, ciabatta bread	
FEGES BURGER*	16.5
two smashed prime beef patties, American cheese, caramelized onions, pickles, lettuce, and riot sauce with seasoned french fries	
LOADED BBQ BAKED POTATO.....	15
Idaho with your choice of meat & all the fixins	
SLICED BRISKET SANDWICH (REG)14 & (LG)17	
Regular (1/4#) & Large (1/2#)	
BBQ SANDWICH.....(REG)12 & (LG)15	
your choice of meat. Regular (1/4#) & Large (1/2#)	
FRIED PORK RIBS.....	14
ponzu, serrano, lemon pepper breadcrumbs, cilantro	
CHICKEN & SAUSAGE GUMBO.....	12
served with rice	
WHOLE HOG PLATTER.....	19
Carolina style whole hog with cracklin chopped in, mop sauce, and coleslaw on top of hogfat cornbread.	

GREENS

AUTUMN SALAD.....(SM)8 & (LG)14	
frisse, bibb lettuce, spiced squash, candied pecan, charred goat cheese, cranberries, honey champagne vinaigrette.	
TEX-MEX SALAD.....(SM)8 & (LG)14	
chopped romaine, avocado, grape tomatoes, charred corn, black beans, radish, cotija cheese, fried corn tortilla chips, and cilantro-lime vinaigrette.	

SOUP & SALAD

YOUR CHOICE OF SMALL SALAD AND A CUP OF OUR SOUP OF THE DAY
*SUB SMOKED TURKEY BLT FOR \$2

\$15

SWEETS \$6

Rum Raisin Bread Pudding	
Carrot Cake	
Seasonal Hand Pie	
*all desserts can be served a la mode for \$3	

BEVERAGES

ICED TEA.....	3
FOUNTAIN DRINKS	3
RAMBLER.....	3

BEER

DOMESTIC BEERS	5
DOMESTIC BUCKET OF 6 BEERS	\$25
CRAFT BEERS	6.5
CRAFT BUCKET OF 6 BEERS	\$30
DRAFT	8

FROZEN \$10 MARGARITA

WINE

SPARKLING

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

WHITE

Von Donabaum.....	11/36
Grüner Veltliner, Austria, 2020, with ties to Spring Branch	
Brisa Suave.....	12/39
Vinho Verde, Portugal, 2022	
Averaen	14/53
Chardonnay, Oregon, 2021, damn good Chardonnay	
Trebbiano D'Abruzzo.....	15/60

Trebbiano, 2022 Paglieta, Italia

ROSE

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

RED

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!	
Chateau L'Escart <i>Boreaux Eden</i>	13/50
Red Blend, 2022, France	
Stolpman <i>La Cuadrilla</i>	14/53
Syrah Blend, California, 2020, farmer winemakers	
Graffito	15/60
Cabernet Franc, Argentina, 2018, woman winemaker	

*Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.