

8217 LONG POINT ROAD
346-319-5339 FEGESBBQ.COM

FEGES BBQ

TUESDAY-THURSDAY 11AM-8PM
FRIDAY-SATURDAY 11AM-9PM
SUNDAY 11AM-3PM

SMOKED MEATS	
2 MEAT 2 SIDES PLATE.....	21
TURKEY	13
PRIME BRISKET.....	17
HOUSE MADE SAUSAGE . 7/LINK	
HOT LINK, MILD, & PAPRIKA	
PORK RIBS	12
PORK STEAK 12OZ.....	15/EA
HALF CHICKEN	12/EA
WHOLE HOG	13
PULLED PORK	10

SIDES

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

Sweet & Spicy Sprouts	Charro Beans
Spicy Braised Greens	Elote Salad
Pimento Mac & Cheese	Coleslaw
Macaroni Salad	Seasoned French Fries
Hogfat Cornbread	Pozole
Loaded Potato Mash	

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, 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 potato with your choice of meat & all the fixins	
SLICED BRISKET SANDWICH.....	(REG)14 & (LG)17
regular (5oz) & large (8oz)	
BBQ SANDWICH.....	(REG)12 & (LG)15
your choice of meat. regular (5oz) & large (8oz)	
FRIED PORK RIBS.....	12
pick one sauce: curry lime - alabama white - pb&j - sweet thai - red hot	
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	
SUMMER SALAD	(SM)8 & (LG)14
baby kale, romaine, navel orange, honey goat cheese, spiced sunflower seeds, avocado, radish, apple cider vinaigrette.	
TEX-MEX SALAD.....	(SM)8 & (LG)14
chopped romaine, avocado, grape tomatoes, charred corn, black beans, radish, red onion, cotija cheese, fried corn tortilla chips, and cilantro-lime vinaigrette.	
add smoked chicken \$4 or your choice of bbq meat \$mkt	

BLT & SALAD

SMOKED TURKEY BLT WITH YOUR CHOICE OF A SMALL SALAD

\$17

SWEETS \$6

RUM RAISIN BREAD PUDDING
CARROT CAKE
BANANA PUDDING
*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	
TALL BOY 16OZ	9

FROZEN \$70 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, Italia, 2022	
ROSE	
Ramona <i>Wine Spritz</i>	10ea
Zibibbo/Grapefruit, Italy	
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!	
Lower East.....	15/60
Cabernet Sauvignon, Washington, 2020	
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.