

Grab an [accessible menu](#).





OUR SMOKE IS NO JOKE!

Welcome to Guy's place! Hey, are your elbows on the table? That's cool... we're low-maintenance here. (Except when it comes to the food and the brews — those get us fired up.) Alright, ready to do this?

APPETIZERS

TRASH CAN NACHOS

pulled pork on house-made tortilla chips, Bourbon Brown Sugar BBQ sauce, pico de gallo, jalapeño, black beans, and SMC (super melty cheese)

SMOKED SAUSAGE AND CHEESE

house-made smoked pork belly and veal sausage, cheddar, pepper-jack cheese, pickles, pepperoncini, pickled onions, bread & butter pickles, crispy flatbread strips

AIN'T NO THING BUTTA CHICKEN WING

slowly smoked and fried, dry rubbed and tossed in your choice of: Spicy Sriracha BBQ, Honey BBQ, Bourbon Brown Sugar BBQ

DRAGON CHILI CHEESE FRIES

smoked beef brisket, pork sausage, crispy hand-cut fries, cheddar, green onions, bacon and sour cream



SMOKEHOUSE

KING  'QUE

SERVED WITH

coleslaw, sweet pickle,
golden honey corn bread or Texas toast

BLUE RIBBON CHICKEN

our exclusive dry rub chicken with bourbon smoked paprika, chipotle habaneros, and muscavado sugar, smoked over hickory and grilled

CHAMPIONSHIP PULLED PORK

hickory smoked with a brown sugar, paprika, garlic and cumin rub made Carolina style

18-HOUR BEEF BRISKET

cooked in our custom smokers for 18 hours

CEDAR PLANK SALMON

cedar smoked with jalepeno
and apricot glaze

THE PIG & ANCHOR MELT

pulled pork, sliced brisket, double
pork belly bacon, smoked gouda,
cheddar, homemade pickles,
donkey sauce

☆☆ **WHOLE SMOKER** ☆☆

big enough for 2! chicken, beef brisket, pulled pork,
house smoked sausage, baby back ribs

..... **FROM THE PIT MASTER**

BABY BACK RIBS

memphis style, marinated
for 9 hours and slow smoked

PRIME TIME PRIME RIB

our blue ribbon rubbed prime
rib slow cooked over hickory
and roasted



— **SIDES** —

**MAC DADDY
MAC & CHEESE**

**SWEET POTATO
BOURBON MASH**

**MASHED POTATO, RED
EYE GRAVY, BURNT ENDS**

FRENCH FRIES

DESSERTS

— love —

SERVED WITH

vanilla ice cream or fresh whipped cream

APPLE COBBLER

topped with cinnamon sugar in an almond crust

BANANA CREAM PIE

old fashioned custard pie topped with chantilly cream

MAYOR OF
FLAVORTOWN



PARCHED[®]



CRAFT **PIG** BREWS



PARCHED PIG SMOKED PORTER

A full-flavor, robust beer. Brewed with roasted grain and malts smoked in our wood smokers on board.



PARCHED PIG FARMHOUSE ALE

Refreshing and fruity with mild spice character. This complex beer with a dry finish is perfect for a hot summer day.

ASK ABOUT OUR SEASONAL BREWS

- HOG SAMPLER -

Can't make up your mind? We don't blame you.
Try them all and find your new favorite.



PARCHED PIG TOASTED AMBER ALE

Balanced and smooth, this versatile beer has a rich, toasty malt character with biscuit and caramel notes.



PARCHED PIG WEST COAST IPA

High hop content makes this beer bitter and bright, with citrus and pine flavor and aroma notes.

32OZ SOUVENIR GLASS,
64OZ GROWLER AND
REFILLS AVAILABLE





COCKTAILS

☆☆ CLASSICS WITH A TWIST ☆☆

BACON MANHATTAN

Bacon infused Templeton Rye
Whiskey, Sweet Vermouth,
Smoked Bitters

SOUTHERN GENTLEMEN

Gentlemen Jack, Maple
Syrup, Cherry Bitters

BOURBON SMASH

Woodford Bourbon,
Muddled Lemon, Fresh Mint,
Honey Syrup

SMOKED BOULEVARDIER

Buffalo Trace Bourbon, Campari,
and sweet vermouth with
Rosemary smoke

- PIG & ANCHOR BLOODY MARY -

Infused Tito's Vodka, Tomato Juice, Tabasco
Sauce, Worcestershire Sauce, Fresh Lemon
Juice, Salt and Black Pepper



PIG & ANCHOR COCKTAILS



32OZ SOUVENIR GLASS AND REFILLS AVAILABLE

BLACKBERRY BOURBON FIZZ

Buffalo Trace Bourbon,
Blackberry Syrup, Fresh Lemon
Juice, thyme, and Club Soda

ROCK AND RYE PUNCH

Homemade Rock and Rye, Orange
Juice, Pineapple Juice and Fresh
Lime Juice

SMOKY WATERMELON MARGARITA

1800 Silver Tequila,
muddled Fresh Watermelon,
Watermelon Syrup, Fresh
Lime Juice, and topped with
a Creyente Mezcal Float

LYNCHBURG LEMONADE

Jack Daniel's Tennessee
Whiskey, Fresh Lemonade,
Triple Sec and topped
with Sierra Mist

SOUTHERN PEACH

Tito's Vodka, Peach Puree,
Fresh Lemon Juice, Aperol,
and Sparkling Wine

WESTERN SOUR

Woodford Reserve Bourbon,
Fresh Grapefruit Juice, Fresh
Lime Juice, Agave Syrup,
Grapefruit Bitters

PARCHED PIG SHANDY

Fresh Lemonade and Pig
& Anchor Farmhouse Ale
mixed over ice and topped
with Patron Silver Tequila

KENTUCKY MULE

Buffalo Trace Bourbon, Fresh
Lime Juice and Ginger Beer

☆☆ "PIGGY" BACKS ☆☆

The Pig's favorite Spirits paired with a 5oz Beer Back

**PARCHED PIG SMOKED PORTER
& BUFFALO TRACE BOURBON**

**PARCHED PIG WEST COAST
IPA & HERRADURA SILVER**

**PARCHED PIG TOASTED
AMBER & BACARDI 8**

**PARCHED PIG FARMHOUSE
ALE & TITO'S VODKA**

RYE WHISKEY

High West Double Rye
Jack Daniel's Rye
Old Overholt
Sazerac Rye
Templeton Rye

TENNESSEE WHISKEY

Gentleman Jack
Jack Daniel's
Jack Daniel's Honey

AMERICAN WHISKEY

TX Whiskey
Wild Turkey Rare Breed

IRISH WHISKEY

Jameson
Jameson Caskmates

BOURBON WHISKEY

Basil Hayden's	Eagle Rare 10 year
Blanton's	Elijah Craig "Small Batch"
Buffalo Trace	High West Prairie
Breckenridge	Old Forester 80 proof
Duke	Woodford Reserve

☆☆ ZERO PROOF ☆☆☆ FAVORITES

HOMEMADE LEMONADE

Homemade lemonade served traditionally or with your choice of syrup: Blackberry, Pomegranate, Peach, or Watermelon

WATERMELON COOLER

Fresh Watermelon, Lemon Juice, Watermelon Syrup, and Sierra Mist

ZERO PROOF SHANDY

Fresh Lemonade and Heineken 0.0 Beer



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