



Smokehound's BBQ Backyard Fare

All selections are served with a choice of one side dish and individual bag of potato chips. Accompanied with fresh condiments, disposable plate, napkins, and utensils are provided.

Carolina Style BBQ Pork

Slow smoked with oak and hickory, hand pulled finish with Carolina vinegar based sauce.

Smoked Beef Brisket

Rubbed with Smokehound's special seasonings and slow smoked with hickory. Topped with BBQ sauce.

Smoked Quarter Chicken

Seasoned and slow smoked with apple wood. Choice of BBQ or Grilled.

Hickory Smoked Spareribs

St. Louis Style Ribs slow smoked with hickory.

Smoked Texas Style Sausage

Hickory smoked sausage.

Wisconsin Beer Bratwurst

Simmered with local Wisconsin beer and onions then grilled over a wood fire.

Grilled Chicken Breast

Marinated chicken breast grilled over a wood fire. Available in BBQ or Grilled.

Quarter Pound Hamburgers

Seasoned and grilled over wood fire.

Smokehound's All Beef Hot Dogs

Wood fire grilled

Side Dishes are Potato Salad, Cole Slaw and Baked Beans

Prices are subject to change. There will be a pit charge of \$50.00.
Kids 3 and under no charge.