



RESTAURANT WEEK

\$30 - 3 COURSE MEAL

STARTERS

BRUSSELS SPROUTS

crispy sprouts | port balsamic glaze
bacon | parmesan cheese

SMOKED CHICKEN WINGS

served with choice of bbq sauce
and ranch or blue cheese

MAC & CHEESE

sharp cheddar | goat cheese | bread crumbs

SMOKED TACO DUO

pulled pork | smoked chicken served with
corn relish | cabbage | cotija cheese
corn tortilla

DESSERT

KEY LIME PIE

graham cracker crust | whipped cream

CARROT CAKE

cream cheese frosting

BEER FOR DESSERT?

Switch out your dessert for a beer.
Ask your server for select beers.

DRAFT BEER

EL CHANGO \$7
PFRIEM PILSNER \$7
STONE DELICIOUS IPA \$8
SOCIETE THE PUPIL \$9

MAINS

PULLED PORK SAMMIE

served with slaw on a toasted bun | hand-cut kennebec fries | smoked tomato aioli &
housemade pickle spear

PULLED CHICKEN SAMMIE

served with slaw on a toasted bun | hand-cut kennebec fries | smoked tomato aioli &
housemade pickle spear

BEET SALAD

mixed greens | smoked beets | herbed goat cheese | shaved fennel | pistachios
sherry orange vinaigrette

GENDER NEUTRAL SALAD + \$5

wild arugula | brisket | smoked portobellos | kennebec fries | tomatoes | goat cheese |
pickled red onion | balsamic herb vinaigrette

IRON PIG BURRITO + \$5

flour tortilla | sour cream | avocado smash | pico de gallo | cheddar cheese | kennebec fries
served with your choice of pulled chicken, pulled pork, brisket or portobellos

PULLED PORK OR CHICKEN PLATE + \$10

dry rubbed | smoked low and slow served with your choice of two sides
and texas toast

HALF CHICKEN PLATE + \$10

brined, dry rubbed and smoked served with your choice of two sides
and texas toast

BRISKET PLATE + \$15

smoked low and slow | texas style served with your choice of two sides
and texas toast

BABY BACK RIB PLATE + \$15

dry rubbed and smoked quarter rack served with your choice of two sides
and texas toast

WINE BOTTLES

\$36 / Bottle

WEGELER REISLING
FESS PARKER RED BLEND
RABBLE RED BLEND
GASCON MALBEC

NON-ALCOHOLIC

FRESH LEMONADE \$3
SWEET TEA \$3
ICED TEA \$3