



BREWERY ❄️ SMOKEHOUSE ❄️ WINERY

APPETIZERS

Hummus \$6.95 🕒 **Omit bread, VG & GF**
House-made, served with carrots, celery, broccoli and pitas brushed with roasted garlic & herbed oil

Peel & Eat Shrimp 🕒 **GF**
1/4 lb \$5.95 1/2 lb \$9.95 1 lb \$18.95
Jumbo shrimp boiled then chilled, served Cajun-style with house-made cocktail sauce & horseradish

Charcuterie Board Mkt Price **Omit bread, GF**
A chef-curated assortment of cured meats, artisanal cheeses and savory accompaniments

Jumbo Pretzel \$13.95 🕒
Seeing is believing! Our gigantic, soft pretzel is served with tr'Ale b'Red beer cheese dip & is perfect for sharing

Loaded Pub Fries \$5.95 🕒 ⚡ **Add a Smoker Upgrade!**
Our tasty pub fries loaded up with beer cheese, green onion and Jack's BBQ sauce.

Beer-Battered Onion Rings \$5.95
Made from scratch, served with house-made dill ranch

SMOKED WINGS

Our wings are slow-smoked, juicy & fall-off-the-bone tender! As a result of the smoking process, our wings may also have a pinkish color. This coloring is perfectly normal & just a sign of great flavor.

(6) \$7.95 (12) \$13.95 🕒 **GF**
Dry rubbed & smoked. Served naked or covered in your choice of our smokehouse sauces. Includes side of house-made dill ranch or blue cheese.

SANDWICHES

📌 served with a pickle & choice of side. add swiss, cheddar, pepper jack, pimento cheese or bacon, \$0.75

Smoked Brat \$6.95 🕒
Smoked & beer-braised, served on a pretzel bun & topped with caramelized onions and dijon mustard

Reuben \$10.95
Sliced brisket piled high on rye bread & topped with house-made 1000 Island dressing, sauerkraut and swiss cheese

Fried Chicken Tender Sandwich \$7.95
Served plain, or tossed in your choice of our smokehouse sauces, topped with lettuce, tomato, red onion & mayo

Pulled Chicken Sandwich \$8.95 🕒
Hand-pulled, smoked chicken smothered in Jack's BBQ sauce & topped with coleslaw

Smoked Chicken Salad Sandwich \$8.95 🕒
Made with our slow-smoked chicken then topped with lettuce, tomato, & red onion

Brisket \$10.95
Topped with cheddar cheese, fried banana peppers & Jack's BBQ sauce

Pulled Pork \$7.95 🕒
Topped with Jack's BBQ sauce & coleslaw

Pulled Rib Sandwich \$8.95 🕒
Topped with Jack's BBQ sauce & coleslaw

Smokehouse Wrap
Hummus & Cucumber \$7.95 **VG** | Pulled Chicken \$8.95 | Pulled Pork \$8.95 | Smoked Chicken Salad \$8.95 | Brisket \$10.95
Flour or spinach tortilla filled with lettuce, tomato, red onion & your choice of meat, or veggies, and salad dressing

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

TAPROOM MENU

LOOKING FOR A QUICK MEAL?

All of the items on our menu are made-to-order with the highest quality ingredients and attention to detail but, the fact is, some items take more time to prepare than others.

If you are in a hurry, or have hunger pains that require a quick fix, look for items with our stopwatch symbol

Have a Dietary Restriction? VG = Vegan | GF = Gluten Free

SMOKER UPGRADES

Look for the Smoker Upgrade symbol throughout our menu, it signals items begging for a smoked addition!

Pulled Pork \$3 Smoked Salmon \$6 Pulled Chicken \$3
Brisket \$4 Smoked Chicken Salad \$3 Pulled Rib \$4

Chicken Tenders \$8.95
Hand-breaded tenders served plain or tossed in your choice of our smokehouse sauces, and with a side of house-made dill ranch or blue cheese

Pimento & Bacon-Stuffed Jalapeños \$7.95
Fresh jalapeños stuffed with bacon and house-made pimento cheese, hand-breaded then deep fried and garnished with raspberry-chipotle sauce

Cheese Plate \$9.95 **Omit bread, GF**
An assortment of artisanal cheeses, including our house-made pimento cheese, served with baguette slices

tr'Ale b'Red Biscuits \$4.95 🕒
Four of our delicious biscuits made in-house daily with savory herbs and tr'Ale b'Red red ale

Smokehouse Nachos \$6.95 ⚡ **Add a Smoker Upgrade!**
House-made flour chips topped with pico de gallo, fresh guacamole and Jack's BBQ sauce.

SMOKEHOUSE SAUCES

– Jack's BBQ Sauce –
house-made, smoky & slightly sweet

– Buffalo Sauce –
house-made buffalo-style sauce,
choose hot or mild

SIDE CHOICES

Mac & Cheese • Pub Fries
Coleslaw • Collard Greens
Baked White Beans • Tossed Salad
Sweet Potato Fries (add \$1)
tr'Ale b'Red Biscuits (2)

PLATTERS When served without a biscuit all Platters are GF

Slow-smoked daily using the finest local hard woods & house-made rubs. served with a biscuit & choice of two sides

Pulled Chicken \$13.95

Hand-pulled, and smothered in Jack's BBQ sauce

Pulled Pork \$12.95

Hand-pulled and topped with Jack's BBQ sauce

Peel & Eat Shrimp

1/4 lb \$11.95 1/2 lb \$14.95 1 lb \$23.95

Jumbo shrimp boiled then chilled, served Cajun-style with house-made cocktail sauce & horseradish

Smoked Salmon \$18.95

(dinner only - available after 5PM)

8 oz filet topped with a savory honey-chipotle glaze

Baby Back Ribs

Half Rack \$12.95 Full Rack \$18.95

(dinner only - available after 5PM)

Dry-rubbed & smoked. Delicious as is, or covered with Jack's BBQ sauce

Brisket \$14.95

(dinner only - available after 5PM)

Tender, sliced beef brisket topped with Jack's BBQ sauce

BURGERS

1/2 lb burgers, hand-pattied in-house & grilled-to-order served with a pickle spear & choice of side

add swiss, cheddar, pepper jack, pimento cheese, or bacon, \$0.75

Basin Burger* \$8.95

Topped with chili, coleslaw, mustard, and onions

Black and Bleu Burger* \$8.95

Blackened burger topped with lettuce, tomato, red onion, and house-made bleu cheese sauce

Burger* \$6.95

Topped with lettuce, tomato, red onion, and mayonnaise

Veggie Burger \$7.95 Omit mayo, VG

House-made black bean burger topped with lettuce, tomato, red onion, and chipotle mayonnaise

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

FAMILY-STYLE MEALS

— AVAILABLE FOR DINE-IN & CARRY-OUT —

Feed a crowd with family-sized servings of our slow-smoked meats & house-made sides.

Meat Choices

Pulled Chicken
\$11.95 per lb

Brisket
\$15.95 per lb

Wings - 25
\$26.95

Pulled Pork
\$10.95 per lb

Full Rack of Ribs
\$15.95

Wings - 50
\$49.95

Side Choices

Pints - \$6.95 | Quarts - \$13.50

Mac & Cheese
Baked White Beans

Collard Greens
Coleslaw

Biscuits & Buns

tr'Ale b'Red Biscuits
\$3.95 for 4

Brioche Bun
\$1.50 each

SMOKER UPGRADES

Look for the Smoker Upgrade symbol throughout our menu it signals items begging for a smoked addition!

Pulled Pork \$3

Pulled Chicken \$3

Brisket \$4

Smoked Salmon \$6

Pulled Rib \$4

Smoked Chicken Salad \$3

SOUP & SALADS

Dressings: Blue Cheese, Honey Mustard (GF), House-made Dill Ranch (GF), Italian (GF), Oil & Vinegar (VG & GF)

Soup of the Day \$3.95 Cup | \$6.95 Bowl 🕒

Ask your server for our chef's current offering.

Soup + Grilled Cheese \$7.95

A cup of our home-made soup paired with grilled cheddar cheese on sourdough.

Side Salad \$2.95 🕒

Mixed greens topped with tomato, red onion, cucumber, and cheddar cheese.

Side Salad + Cup of Soup \$6.95 🕒

Jack's Smokehouse Salad \$7.95 🕒 ⚡

Add a Smoker Upgrade!

A bed of mixed greens topped with tomato, red onion, cucumber, and cheddar cheese.

Grown-up Mac & Cheese

A big kid portion of our creamy, homemade mac & cheese topped with green onion and toasted, herbed breadcrumbs.

\$8.95 ⚡

Add a Smoker Upgrade!

INDIVIDUAL SIDES \$2.95 each

Mac & Cheese

Pub Fries

Collard Greens (GF)

Coleslaw

Pasta Salad

Baked White Beans (GF)

tr'Ale b'Red Biscuits (2)

Side Salad

Sweet Potato Fries (add \$1)

DESSERTS

New York-Style Cheesecake \$5.95

Topped with strawberry, raspberry, caramel or chocolate sauce.

Seasonal Sonker \$5.95

A local, cobbler-like dessert served with a scoop of ice cream. Check out the Surry Sonker Trail to find more local eateries offering this delicacy!

Dessert Special

We like to keep it interesting! Ask your server about our rotating, seasonal dessert special.

NON-ALCOHOLIC DRINKS

Sweet & Unsweet Tea, Lemonade, Coke, Diet Coke, Mello Yellow, Mr. Pibb, Sprite, Ginger Ale, Coffee \$1.95 each, free refills

Abita Root Beer \$3 per bottle

BEER & WINE

Along with our own craft beer & wine, we offer selections from other craft breweries, cideries and wineries. Ask your server for our current list.