

STARTERS

Burnt Endz of Brisket

Crusty Ends of our Smoked Brisket! \$7

BBQ Shrimps 9

Lord of the Wings

Just like your Aunt in Buffalo makes! 7

Fried Green Tomaters 6

Biscuits 'n Gravy

get ready to plow the north forty! 5

Fried Okra 6

Rib Tips 7

Mini Corn Dawgs 6

Hoppin' Ron

Our version of the southern classic "hoppin John"- with blackeyed peas and all! 6

Farmer Bar Chili 6

BBQ Nachos reg..7 large...9

Fried Po'k Chop

tasty & delicious--this ain't mom's! 9

Chipotle Corn Chowder

Roasted Long Island Sweet Corn and smoked
jalepenos--now that's flavor! 7

Let's Get it Started Sampler

choose any three starters & get this party
started right, y'all! 16

SALADS

Iceberg Wedges

with blue cheese and smoked bacon 7

Charred Chicken Caesar

classic caesar with grilled chicken 8

North Fork Field Greens

the local Farms' Finest 6

Smoky Mtn. Cobb Salad

Standard cobb- yet smoked chicken and bacon-what a nice touch! 9

SANDWICHES

All sandwiches served with a pile of coleslaw & our house cut fries

Pulled Carolina Pork Sa'mmich

This is the classic bbq sandwich! Smoked & slow cooked for 12 hours, our pulled pork is succulent & tender. Try the coleslaw on top for a true "soul on a roll"! 9

Smoked BBQ Brisket (smoked or Chopped)

Best texas beef brisket east of the Rio Grande! 10

Smoked Carolina Lundy Ham

Straight outta' carolina & glazed to perfection! 9

Pulled BBQ Chicken

same cooking technique as the pulled pork- but it tastes like chicken! 9

Fried Po'k Chop on a roll

Thick loin chop is deep-fried to lock in the juice & flavor, then sliced. Served with the bone on the side for chewin'! 10

Trio on Brio BBQ Sampler

3 of our slow-cooked bbq meats served on mini brioche sweet buns for the bbq hat trick of love! 10

Flat Dawgs

2 franks split and grilled, on toasted rolls. 6

Farmer Bar Burger*

oh, alright, if we have to... 10 add chili...\$1.....Add Cheese...\$1

Non-believer grilled chicken for the one skeptic in the crowd. 9

RIBS

We smoke our ribs "low and slow" for six hours and serve 'em up "wet" (with sauce) or "dry" (no sauce) with 2 sides and our jalapeno cheddar cornbread.

St. Louis Style Spare Ribs

half slab.....13

full slab.....19

Kansas City Style (fallin off the bone!) spare ribs

half slab.....13

full slab.....19

BBQ PLATTERS

All platters served with 2 sides and our jalapeno cheddar cornbread.

Pulled Carolina Pork 16

Smoked Brisket of Beef 17

Carolina Lundy Ham 16

Smoked Link Sausage 15

BBQ Chicken 16

Chicken & Rib Combo 18

Memphis Throw-Down

Get ready to throw down with our pulled pork, smoked brisket, and ribs & chicken - ultimate combo! 22

COUNTRY FAVORITES

Served with salad and our J C cornbread

Southern Fried Chicken

colonel who? served with buttermilk biscuit, mashed taters, & sausage gravy. yee ha! 14

Sizzlin' T-bone Steak*

topped with a jim beam bourbon sauce and served with house fries and collard greens. 22

Mako Shark Attack

wrapped in maple pepper bacon and glazed in sweet & spicy bbq sauce, this is the bomb! Served with sweet 'taters and fried okra 16

Fried Po'k Chop

2 loin chops are sea salted & deep-fried to lock in the magical flavors of the "only" white meat! Served with pit beans and mac&cheese. 15

Creole Blackened Shrimp

served with roasted garlic aioli, cheese grits , & green beans 17

Ahl Vegetarian Pasta

ok. for all y'all health freaks- rigatoni pasta with smoked tomatoes, arugula, mushrooms, and peas in a vegetable broth - whatever! 15

SIDES

For one ~ for all

Coleslaw 3 ~ 5

"The Best" Mac & Cheese 4 ~ 6

Baked Pit Beans w/ Bacon 3 ~ 5

Collard Greens 3 ~ 5

Chipotle Sweet 'Taters 3 ~ 5

Fried Okra 3 ~ 5

House Cut Fries 2 ~ 4

Sweet 'Tater Fries w/ maple dip 3 ~ 5

Cheese Grits 3 ~ 5

Corn Bread (J.C. or Plain) 3 ~ 5

Green Beans 3 ~ 5

Mashed 'Taters & sausage gravy 3 ~ 5

PIGLETS MENU

For Young'ins under 10 years old. All served with house cut fries

"The Best" Mac & Cheese Kid Burger \$5

Fried Chicken Fingers Hot Dawg \$5

Mini Corn Dawgs Grilled Cheese \$5

Peanut Butter & Jelly Franks'n Beans \$5