



GUY'S PIG & ANCHOR SMOKEHOUSE | BREWHOUSE MENU

APPETIZERS

Trash Can Nachos

Pulled Pork on House-Made Tortilla Chips, Bourbon Brown Sugar BBQ Sauce, Pico de Gallo, Jalapeno, Black Beans, and SMC (Super Melty Cheese)

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

Smoked Sausage and Cheese

House-Made Smoked Pork Belly and Veal Sausage, Cheddar, Pepper-Jack Cheese, Pickles, Peppercini, Pickled Onions, Bread Butter Pickles, Crispy Flatbread Strips

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 Cornbread or Texas Toast

Blue Ribbon Chicken

Our Exclusive Dry Rub Chicken with Bourbon Smoked Paprika, Chipotle Habaneros, and Muscovado 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 Jalapeno and Apricot Glaze

The Pig & Anchor Melt

Pulled Pork, Sliced Brisket, Double Pork Belly Bacon, Smoked Gouda, Cheddar, Home-Made Pickles, Donkey Sauce

The 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

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

PARCHED PIG CRAFT BREWS

Parched Pig Smoked Porter

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.

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.

HOG SAMPLER

Can't make up your mind? We don't blame you. Try them all and find your new favorite. Ask about our seasonal brews 32oz Souvenir Glass, 64oz Growler and refills available

COCKTAILS

Classics with a Twist

Bacon Manhattan

Bacon-Infused Templeton Rye Whiskey, Sweet Vermouth, Smoked Bitter

Bourbon Smash

Woodford Bourbon, Muddled Lemon, Fresh Mint, Honey Syrup

Southern Gentlemen

Gentleman Jack, Maple Syrup, Cherry Bitters

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

Blackberry Bourbon Fizz

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

Rock and Rye Punch

Home-Made Rock and Rye, Orange Juice, Pineapple Juice and Fresh Lime Juice

Smoky Watermelon Margarita

Corozon Silver Tequila, Muddled Fresh Watermelon, Watermelon Syrup, Fresh Lime Juice, and Topped with a Mezcal Float

Lynchburg Lemonade

Jack Daniel's Tennessee Whiskey, Fresh Lemonade, Patron Citronge, 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

32oz Souvenir Glass and refills available

“Piggy” Backs

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

Parched Pig Smoked Porter & Buffalo Trace Bourbon

Parched Pig Toasted Amber & Bacardi 8

Parched Pig West Coast IPA & Herradura Silver

Parched Pig Farmhouse Ale & Tito’s Vodka

Whiskey

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
Blanton’s
Buffalo Trace
Breckenridge
Duke
Eagle Rare 10 year
Elijah Craig “Small Batch”
High West Prairie
Old Forester 80 proof
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