

OUR SMOKE IS NO JOKE!

Welcome to Guy's place! Hey, are your elbows on the table? That's cool... we're low-maintenance here. (Except when it comes to the food and the brews — those get us fired up.) Alright, ready to do this?

APPETIZERS

TRASH CAN NACHOS

pulled pork on house-made tortilla chips, Bourbon Brown Sugar BBQ sauce, pico de gallo, jalepeño, black beans, and SMC (super melty cheese)

SMOKED SAUSAGE AND CHEESE

house-made smoked pork belly and veal sausage, cheddar, pepper-jack cheese, pickles, pepperoncini, pickled onions, bread & butter pickles, crispy flatbread strips

AINT 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

DRAGON CHILI CHEESE FRIES

smoked beef brisket, pork sausage, crispy hand-cut fries, cheddar, green onions, bacon and sour cream





SERVED WITH

coleslaw, sweet pickle, golden honey corn bread or Texas toast

BLUE RIBBON CHICKEN

our exclusive dry rub chicken with bourbon smoked paprika, chipotle habaneros, and muscavado 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 jalepeno and apricot glaze

THE PIG & ANCHOR MELT

pulled pork, sliced brisket, double pork belly bacon, smoked gouda, cheddar, homemade pickles, donkey sauce

**** 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



* 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 SMOKED PORTER

A 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.

ASK ABOUT OUR SEASONAL BREWS

- HOG SAMPLER -

Can't make up your mind? We don't blame you. Try them all and find your new favorite.



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.

320Z SOUVENIR GLASS, 640Z GROWLER AND REFILLS AVAILABLE



** CLASSICS WITH A TWIST **

BACON MANHATTAN

Bacon infused Templeton Rye Whiskey, Sweet Vermouth, Smoked Bitters

BOURBON SMASH

Woodford Bourbon, Muddled Lemon, Fresh Mint, Honey Syrup

SOUTHERN GENTLEMEN

Gentlemen 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 **

320Z SOUVENIR GLASS AND REFILLS AVAILABLE

BLACKBERRY BOURBON FIZZ

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

ROCK AND RYE PUNCH

Homemade Rock and Rye, Orange Juice, Pineapple Juice and Fresh Lime Juice

SMOKY WATERMELON MARGARITA

1800 Silver Tequila, muddled Fresh Watermelon, Watermelon Syrup, Fresh Lime Juice, and topped with a Creyente Mezcal Float

LYNCHBURG LEMONADE

Jack Daniel's Tennessee Whiskey, Fresh Lemonade, Triple Sec 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

** "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

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

IPA & HERRADURA SILVER

PARCHED PIG WEST COAST

**

PARCHED PIG FARMHOUSE ALE & TITO'S VODKA

** ZERO PROOF ** FAVORITES

HOMEMADE LEMONADE

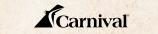
Homemade lemonade served traditionally or with your choice of syrup: Blackberry, Pomegranate, Peach, or Watermelon

WATERMELON COOLER

Fresh Watermelon, Lemon Juice, Watermelon Syrup, and Sierra Mist

ZERO PROOF SHANDY

Fresh Lemonade and Heineken 0.0 Beer



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