Grab an accessible menu.
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?
<table>
<thead>
<tr>
<th>APPETIZERS</th>
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<tbody>
<tr>
<td><strong>Trash Can Nachos</strong></td>
<td>Pulled pork on house-made tortilla chips, Bourbon Brown Sugar BBQ sauce, pico de gallo, jalepeño, black beans, and SMC (super melty cheese)</td>
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<tr>
<td><strong>Ain't No Thing Butta Chicken Wing</strong></td>
<td>Slowly smoked and fried, dry rubbed and tossed in your choice of: Spicy Sriracha BBQ, Honey BBQ, Bourbon Brown Sugar BBQ</td>
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<tr>
<td><strong>Smoked Sausage and Cheese</strong></td>
<td>House-made smoked pork belly and veal sausage, cheddar, pepper-jack cheese, pickles, pepperoncini, pickled onions, bread &amp; butter pickles, crispy flatbread strips</td>
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<tr>
<td><strong>Dragon Chili Cheese Fries</strong></td>
<td>Smoked beef brisket, pork sausage, crispy hand-cut fries, cheddar, green onions, bacon and sour cream</td>
</tr>
</tbody>
</table>
SMOKEHOUSE

KING OF QUE

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 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 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
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

MAYOR OF FLAVORTOWN
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
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.

32OZ SOUVENIR GLASS, 64OZ GROWLER AND REFILLS AVAILABLE
COCKTAILS

☆☆ CLASSICS WITH A TWIST ☆☆

BACON MANHATTAN
Bacon infused Templeton Rye Whiskey, Sweet Vermouth, Smoked Bitters

SOUTHERN GENTLEMEN
Gentlemen Jack, Maple Syrup, Cherry Bitters

BOURBON SMASH
Woodford Bourbon, Muddled Lemon, Fresh Mint, Honey Syrup

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

**SOUTHERN PEACH**
Tito’s Vodka, Peach Puree, Fresh Lemon Juice, Aperol, and Sparkling Wine

**ROCK AND RYE PUNCH**
Homemade Rock and Rye, Orange Juice, Pineapple Juice and Fresh Lime Juice

**WESTERN SOUR**
Woodford Reserve Bourbon, Fresh Grapefruit Juice, Fresh Lime Juice, Agave Syrup, Grapefruit Bitters

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

**PARCHED PIG SHANDY**
Fresh Lemonade and Pig & Anchor Farmhouse Ale mixed over ice and topped with Patron Silver Tequila

**LYNCHBURG LEMONADE**
Jack Daniel’s Tennessee Whiskey, Fresh Lemonade, Triple Sec and topped with Sierra Mist

**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

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

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