



# by Michael Symon

**MEATS | RIBS | POULTRY**  
SERVED WITH  
**PICKLES, KRAUT & BREAD**

**FOOD YOU CAN TRUST**

All of our house-smoked meats are from humanely raised animals that have never received antibiotics or added hormones.

## PIG PARTS

Crispy Tails Hot Sauce	\$8
Cracklin' Salt and Vinegar with French Onion Dip	\$8
Crispy Ears Cleveland Mustard	\$8

## SIDES

Pit Beans Chopped Briske & Pork	\$7
Smoked Beets Horseradish	\$7
Fried Potatoes Scallions and Sherry Vinegar	\$6
Loaded Fried Potatoes Chopped Brisket, Cheddar Sauce, Pickled Jalapeños	\$14
Poppyseed Coleslaw Red Onion and Cilantro	\$6
Broccoli Salad Peanuts and Dried Cherries	\$7
Hot Greens Chopped Pork	\$7
Spiced Mac and Cheese Mascarpone, Cheddar	\$7
Cucumber Salad Sour Cream and Red Onion	\$6

**BOTTLED**

Abita Root Beer	\$5
Big Red Cream Soda	\$5
Stewarts Black Cherry Soda	\$5
Mexican Coke	\$4
Ginger Ale	\$4
Aqua Panna Still	\$7
San Pellegrino Sparkling	\$7

**FOUNTAIN**

Coke, Diet Coke, Sprite, Lemonade, Barq's Root Beer, Fanta Orange	\$3
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**CAFFEINATED CANS**

Modern Times Cold Brew Coffee	\$7
Bourbon Barrel Aged	
La Colombe Draft Lattes	\$7
Classic, Mocha, or Vanilla	
Red Bull Regular or Sugar Free	\$7

**BREWED**

Espresso Single or Double Shot	\$3/\$6
Americano	\$3
Black Iced Tea	\$3

## MEATS BY THE 1/2#

Beef Brisket Texas Style	\$17
Chopped Pork Carolina Style	\$15
Brisket Burnt Ends KC Style	\$19
Turkey Breast Memphis Dry Rub	\$15

## RIBS AND POULTRY

Pork Spare Ribs Memphis Dry or KC Style	\$18
Beef Rib Texas Style	\$50
Half Chicken Alabama White Sauce	\$16
Chicken Wings Memphis Dry Style	\$12

## SYMON CLEVELAND STYLE

Kielbasa Traditional or Spicy w/Cheddar	\$12
Pork Belly Pastrami Spices & Mustard Glaze	\$16
Pork Spare Ribs Sweet Mustard Glaze	\$18
Chopped Pork Sauerkraut & Jalapeno	\$15

## SANDWICHES

The Sausage Hoagie Roll, J+J Kielbasa, Cleveland BBQ, & Poppyseed Coleslaw	\$13
Cleveland Chopped Pork Brioche Bun, Sauerkraut, Jalapeno	\$15
Beef & Cheddar Brioche Bun, Smoked Sliced Prime Rib, Griddled Onion, Cheddar Sauce, Horseradish	\$16
Pork Belly Tacos Corn Tortillas, Onion, Cilantro, Lime, Radish, & Cotija	\$13
Chopped Brisket Burrito Flour Tortilla, Cheddar Sauce, Onions, Salsa Verde and Fritos	\$18
Turkey BLT Brioche Bun, Tomato, Mayo, Bacon, Poppyseed Coleslaw	\$16

## SALADS

\$7 Add Turkey, Pork Belly, or Brisket

Kale & Apple Shaved Kale, Radish, Parmesan, Apple, Cider Vinaigrette	\$13
Beets & Blue Cheese Romaine, Smoked Beets, Avocado, Blue Cheese, Buttermilk Herb Dressing	\$15
Chickpea Salad Tomato, Cucumber, Feta, Arugula, Red Wine Vinaigrette	\$15

**\*20% SERVICE CHARGE**  
**WILL BE AUTOMATICALLY ADDED**  
**TO ALL PARTIES OF 6 OR MORE GUESTS**

**KC STYLE**

Saucier style of BBQ featuring a thicker sweet tomato based sauce with a touch of heat. Classically the sauce is not smoky, as the smoke comes from the meat and not with the commercial addition of liquid smoke.

**TEXAS STYLE**

In the truest form is typically beef, with a rub of kosher salt & black pepper, served without sauce. It has a heavy crust or bark on the exterior of the beef that is both peppery and salty.

**CAROLINA STYLE**

Focuses on either whole hog or pork butt, is chopped after being smoked and mixed with a slightly sweet vinegar which gets some heat from the addition of chiles.

**SYMON CLEVELAND STYLE**

Is a pork-centric BBQ and features many of the flavors Eastern Europe both in its rubs and through the use of sauerkraut and pickles. The thin vinegar based brown mustard sauce features Cleveland's own Bertman mustard.

**MEMPHIS STYLE**

Features no sauce at all and is finished with a sprinkle of a sweet and spicy dry rub.

**ALABAMA WHITE SAUCE**

Is a sweet and slightly acidic mayo based sauce that was made famous at Big Bob Gibson's and is the classic sauce for smoked chicken our version also features freshly grated horseradish.