

MIDWOOD SMOKEHOUSE®

WE OFFER THE BEST QUALITY MEATS, SERVED DAILY AND NEVER REHEATED.

ON OCCASION DEMAND MAY EXCEED OUR CAPACITY. THAT MEANS WHEN OUR FRESH-COOKED MEATS ARE GONE, THEY ARE GONE FOR THE DAY. THERE IS NO RUSHING BARBECUE. WE APPRECIATE YOUR UNDERSTANDING.

WE WILL BE SURE TO MAKE YOU AWARE OF THESE SHORTAGES, AND WE APOLOGIZE IN ADVANCE FOR ANY INCONVENIENCE.

PARK ROAD

540 Brandywine Rd
Charlotte, NC

PLAZA MIDWOOD

1401 Central Ave
Charlotte, NC

BALLANTYNE

12410 Johnston Rd
Charlotte, NC

CROSS HILL MARKET

702 Cross Hill Rd
Columbia, SC

BIRKDALE

16710 Birkdale Commons Pkwy
Huntersville, NC

SMOKY HOLLOW

409 W. Johnson St.
Raleigh, NC

*Our low and slow smoking methods result in a pink smoke ring in all of our meats.
All of our meats are checked and temped as mandated by the health department to be 165°F
before being served*

APPS

SMOKED MEATBALLS

USDA Prime brisket meatballs topped with smoked jalapeño barbecue sauce, melted cheese and green onions **\$11.00**

PIMENTO CHEESE FRIES

Crinkle-cut fries topped w/homemade pimento cheese **\$7.00**
Add chopped pork or homemade chorizo **+\$4.00**
Add chopped brisket **+\$8.00**

NACHOS LIBRE

A mountain of tortilla chips w/ tomato, black beans, corn, cilantro, jalapeños, cheddar, queso, habanero barbecue sauce and our lime sour cream **\$9.00**
Add chopped pork **+\$4.00** or barbecue chicken **+\$5.00**
Add beef brisket **+\$8.00**

MIGUEL'S QUESO

A rich Tex-Mex housemade queso adapted from our friends outside Austin, TX..... **\$7.00**
Add chopped pork or homemade chorizo **+\$3.00**
brisket **+4.00** or fully loaded **+\$4.00**

MIDWOOD WINGS - SPRINGER MOUNTAIN FARMS
Smoked or Crispy - Dry Rubbed or Sauced . . **\$15.00**
Sauces include: Juan's Hot Garlic Buffalo, Midwood Original, Spicy Habanero, NC Vinegar or SC Mustard

SKILLET CORN BREAD

House made cornbread with pepper jack cheese baked in a cast iron and served warm with soft butter and honey **\$11.00**

BACON-WRAPPED JALAPEÑOS

Hickory-smoked jalapeños stuffed with Monterey Jack & wrapped in bacon, served with buttermilk ranch **\$7.00**

SALADS

DRESSINGS:
BALSAMIC VINAIGRETTE, BLUE CHEESE, CHIPOTLE RANCH, BUTTERMILK RANCH, HONEY MUSTARD, AVOCADO GREEN GODDESS, FAT FREE RANCH, HONEY APPLE CIDER VINAIGRETTE

MIDWOOD CHOPPED

Romaine, fire roasted corn, chopped tomatoes, black beans, avocado, carrots, cucumbers and shredded cheddar, tossed with your choice of dressing **Small \$8.00 ... Large \$13**

* UPSTREAM

Barbecue seasoned salmon on a bed of mixed greens w/organic quinoa & tossed w/ chopped broccoli & cauliflower, tomatoes, cucumber, chickpeas and balsamic vinaigrette. **\$15.00**

FIXIN' TO CHICKEN

Romaine, pulled barbecue chicken, chopped tomatoes, black beans, red onion, avocado, corn & cilantro served with crispy tortilla strips and our chipotle ranch **\$12.50**

BUILD YOUR OWN SALAD

SM \$8
LG \$13

Pick a lettuce: romaine or mixed greens

Pick seven (7) additional ingredients:

TOPPINGS: Cucumbers, Avocado, Jalapeños, Cauliflower, Tomatoes, Carrots, Broccoli, Chickpeas, Red Onion, White Quinoa, Fire Roasted Corn, Black Beans or Bacon Crumbles **+additional 50¢ each**

CHEESE: American, Monterey Jack, Blue, Swiss, Cheddar **+additional \$1 each**

FRUIT: Apples, Grapes, Strawberries, Dried Cranberries **+additional 50¢ each**

CRUNCH: Croutons, Tortilla Strips, Pecans **+additional 50¢ each**

ADD A PROTEIN:

Chopped Pork - \$4, Barbecue Chicken or Fried Chicken Tenders - \$5
Beef Brisket or * Barbecue Seasoned Salmon - \$8 each

SANDWICHES

Comes with a side or sub for a side salad for **+\$2**

LONE STAR BRISKET SANDWICH

Tender smoked brisket w/Midwood sauce on a brioche bun with slaw and house pickles. **\$15.50**

CHOPPED BRISKET SANDWICH

Tender smoked chopped brisket tossed w/Midwood sauce on Texas Toast w/smoked red onions & your choice of cheddar, Swiss, pimento or blue cheese **\$14.00**

BARBECUE CHICKEN

Pulled chicken, lightly dressed in our SC mustard barbecue sauce. Served on a bun w/slaw and lettuce **\$11.50**

1930 CHEESESTEAK

Our take on the traditional! Thinly sliced smoked brisket w/Boar's Head White American cheese, mayo and caramelized onions on a traditional hoagie roll. . **\$17.00**

* THE CACKALACKY

Our Certified Angus chuck & brisket burger patty w/house pickles, smoked red onions, bacon and goeey pimento cheese, on a brioche bun. **\$13.00**

BARBECUE PORK

Chopped pork, tossed in our Eastern NC vinegar sauce. Served on a bun w/slaw **\$11.50**

* THE ROADHOUSE

Our Certified Angus chuck & brisket burger patty w/ketchup, mustard, pickles, American cheese, lettuce and tomato on a bun **\$13.00**
+ Brisket \$4 or Chopped Pork \$3

MIDWOOD GRILLED CHEESE

Cheddar & Swiss cheese, smoked onions and a creamy tomato spread on Texas Toast. **\$9.00**
+Brisket \$4 or Chopped Pork \$3
+Chopped Broccoli \$1

*NOTICE: Items marked with * may be cooked to order. Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

CLASSIC BARBECUE PLATES

SMALL PLATE Choice of 1 side w/ hushpuppies & house pickles **LARGE PLATE** Any 2 sides w/ hushpuppies & house pickles

ADD-ONS TO ANY MENU ITEM:

Jalapeño Cheddar Smoked Sausage \$3.25 per link 4oz. Brisket Burnt Ends \$10 1/2 Rack St. Louis Style Pork Ribs \$17

CAROLINA PORK

Hickory smoked chopped pork, lightly dressed in our Eastern NC vinegar sauce . . . **Small \$12.00 . . . Large \$15.00**

PRIME BEEF BRISKET

Texas style sliced USDA Prime Beef Brisket **Small \$18.00 . . . Large \$23.00**
Your choice of Moist, Lean or Mixed

CHICKEN BARBECUE

Hickory Smoked Springer Mountain Pulled Chicken in our mustard sauce **Small \$13.00 . . . Large \$17.00**

BURNT ENDS

Caramelized cubes of brisket tossed in our cola barbecue sauce **Small \$18.50 . . . Large \$25.50**

SMOKED HALF CHICKEN - SPRINGER MOUNTAIN FARMS

Tender, fall apart split chicken with your choice of SC Mustard or Midwood Sauce & 2 Sides **\$15.00**

*** BARBECUE SEASONED SALMON**

Served on a bed of barbecue buttered corn and topped with an avocado & tomato pico with your choice of side **4oz filet \$13.00 . . . and a second filet for +\$8.00**

SAINT LOUIS STYLE PORK RIBS

Quality smoked ribs served dry or sauced
Half rack comes with one side, full rack comes with two sides **Half \$20.00 . . . Full \$36.00**

COMBO PLATTERS — PICK 4 PROTEINS

Served w/your choice of any two side items, hushpuppies and house pickles

WELL-FED \$33
PIG OUT \$45

CAROLINA CHOPPED PORK ■ BEEF BRISKET ■ 1/2 RACK PORK RIBS
CHICKEN BARBECUE ■ JALAPEÑO CHEDDAR SAUSAGE

YOU WANT MORE RIBS? Sub your 4th Pick for another 1/2 rack for an additional \$17

SAUCES IF YOU NEED THEM:

South Carolina Mustard, Eastern NC Vinegar, Midwood Original & Spicy Habanero

TEX-MEX TACOS

QUESO BIRRIABECUE
Our take on the now-famous quesabirria tacos. Chopped pork, melty cheese inside a griddled flour tortilla served with a spicy pork stock for dipping **\$14**

THE CHILI NELSON
Choice of protein, salsa verde, caramelized onion and cilantro comes with slaw and your choice of side **Two for \$12, three for \$14**

THE HOT LIPS
Choice of protein, salsa verde, hot sauce, avocado pico de gallo and cilantro comes with slaw and your choice of side **Two for \$12, three for \$14**

Proteins: Chopped USDA Prime Brisket, Housemade Chorizo, Barbecue Chicken, Chopped Pork

COLLARD GREENS
CLASSIC MAC & CHEESE
BACON WRAPPED JALAPEÑOS
BARBECUE BAKED BEANS
STEAMED BROCCOLI & CAULIFLOWER
BROCCOLI CASSEROLE
SWEET POTATO FRIES
CRINKLE CUT FRIES
HUSHPUPIES
COLESLAW
HASH & RICE

SIDES
\$4.00 EA.

DESSERTS

BANANA PUDDING **SMALL \$3 . . . LARGE \$6.00**

NUTTY PECAN COBBLER \$7.00
Just like classic pecan pie except thicker and better, w/a dollop of whipped cream or
+ Add Vanilla Bean Ice Cream for \$1.50

CAMPFIRE BLONDIE \$7.50
Blondie with chocolate chips and topped w/graham crumble, marshmallow drizzle and vanilla ice cream

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