

# Join us for SUNDAY BRUNCH — 9:30am - 1:30pm

# APPETIZERS

**Bang Bang Shrimp** 

10.95

Crispy Fried Shrimp • House-made Bang Bang Sauce

Tacos - 3 per Order

Smoked Brisket | Smoked Pork | Grilled Chicken Cotija Cheese • Pickled Red Onion • Creamy Slaw

Smoked Bone-In Wings

Seven Cut Wings • Plain • Buffalo • Dry Rub Served with Ranch & Blue Cheese Sauces

**Smoked Salmon Dip** 

**8.75** 

Smoked Salmon • Cream Cheese Mixture Crispy Pita Chips

**Tell City Pretzel Sticks** 

6.95

4 Soft Pretzel Sticks • Creamy Queso

**Brisket Chili Cheese Fries** Homemade Brisket Chili • Crispy Fries Shredded Cheddar

10.75

SMOKEHOUSE FAVORITES

# OINK TOTCHOS

**Triple Pig Totchos** 

13.45

Crisp tater tots topped with smoked pork butt, chorizo, queso, smoked bacon, and green onions.

**Brisket Totchos** 

14.95

Crisp tater tots, roasted poblanos, queso, chopped brisket, cherry chipotle BBQ sauce, and a green onion garnish.

**Smoked Reuben Totchos** 15.45

Crisp tater tots topped with seasoned kraut, swiss cheese, queso, smoked corned beef, and a garnish of house-made Thousand Island dressing.

**Buffalo Chicken Totchos** 12.95

Crisp tater tots, creamy queso, blue cheese or ranch sauce, buffalo chicken, and a green onion garnish.

e didn't invent totchos, but we perfected them."

The Sampler

2 MEATS 18.95

3 MEATS 23.95

4 MEATS 27.95

Your choice of meats and 2 sides: Brisket, Pork Butt, Smoked Turkey, 3 Bone Ribs, Chicken Thigh, 3 Bone-In Wings or Sliced Smoked Sausage

1/2 Slab Ribs

14.95

Slowly smoked over cherrywood until it reaches the full height of flavor. Grilled and basted with our award-winning original BBQ sauce. Served with 2 sides.

**Bourbon Praline Chicken** 18.95

Three marinated, hand-breaded chicken tenders topped with our bourbon praline sauce. Served with 2 sides.

14 Ounce Chargrilled Ribeye 35.95

Hand-cut Angus Ribeye, char-grilled and served with our compound butter. Your choice of 2 sides.

22.95 8 Ounce Grilled Salmon

Fresh hand-cut grilled salmon served with your choice of 2 sides.

**Grilled Boneless Chops** 

Two 8 ounce marinated, char-grilled, boneless pork chops served with our compound butter. Your choice of 2 sides.

Creamy Mac Attack

Chicken | 12.95

Brisket | 14.95

Creamy Mac + Cheese paired with our house smoked chicken or brisket, fried onions, and chipotle BBQ sauce.

**BBQ Bowl** 

Chicken | 12.95

Salmon | 16.95

Turmeric rice, grilled pineapple, chopped pickles, black beans & corn, cheese, topped with honey mustard and chicken or salmon.

SIDES · 4

French Fries

Hashbrown Casserole Pepper Jack Cream Corn Mac & Cheese Creamy Slaw Vinegar Slaw Pit Baked Beans

Homestyle Green Beans Loaded Potato Salad Lemon Poppyseed House Salad

# SMOKEHOUSE SANDWICHES

Craving smokehouse flavor? Our sandwiches deliver. Served with 1 side.

#### Breaded Chicken 11.4

Crispy fried chicken breast topped with honey mustard and sweet & spicy pickles.

### Smokehouse Tenderloin 13.45

Hand-breaded tenderloin with American cheese, smoked bacon, honey mustard and grilled onions.

#### Pork Butt 11.45

Our pork butts are smoked low and slow over cherrywood to maximize flavor and tenderness. Tossed with our award-winning BBQ sauce.

12.45

#### Oinkzilla Chicken

Breaded chicken breast topped American cheese, creamy slaw and Carolina sauce.

#### Beef Brisket 14.75

Melt in your mouth chopped beef brisket is sure to please. Slowly smoked over cherrywood until it reaches the full height of flavor; tossed with our Cherry Chiptole BBQ sauce.

### Smoked Turkey Melt 13.75

Smoked turkey topped with smoked Gouda cheese, lettuce, tomato and BBQ aioli. Served on a toasted brioche bread.

## BBQ Grilled Chicken Club 11.75

Grilled chicken thigh with Gouda cheese, smoked bacon and original BBQ sauce.

DRINKS • 2.95

Ask about our craft cocktails Pepsi Products Sweet Tea Unsweet Tea Lemonade Coffee

Hope You Can Join Us

## SUNDAY BRUNCH

9:30AM • 1:30PM ASK ABOUT OUR BRUNCH OPTIONS

# SMASH BURGERS

Our custom burgers are made with a blend of chuck, short rib, brisket and topped with American Cheese. Served with 1 side.

### Oink Original

13.45

2 Patties • Bacon • Grilled Onions • Honey Mustard

#### Classic

12.95

2 Patties • Lettuce • Tomato • Onion House-made Special Sauce

#### **Brisket**

14.95

1 Patty • 4 Ounces Chopped Brisket Fried Onions

#### Western

13.45

2 Patties • Crispy Onion Rings • OG BBQ Sauce

#### Carolina Butt Smash

14.75

1 Patty • 4 Ounces Smoked Pork Butt Fried Onions • Carolina Sauce

### Jalapeño Popper

13.45

2 Patties • Cream Cheese Spread • Garden Pepper Aioli

# SALADS

#### All Salads

9.95

## Southwest BBQ

Mixed Greens • Honey Mustard • Black Bean Corn Medley • Shredded Cheese

### **Lemon Poppyseed**

Mixed Greens • Chopped Cashews • Dried Cranberries • Aged Cheddar • House-made Lemon Poppyseed Dressing

#### Caesar

Romaine Lettuce • House-made Caesar Dressing Shaved Parmesan • Croutons

#### Add Protein • 4 Ounces

Breaded or Grilled Chicken • 4

Pulled Pork • 4 | Brisket • 5 | Grilled Salmon • 7

Leady for dessert...

ASK ABOUT OUR SWEET ENDINGS



# **Our Story**

Growing up, I was surrounded by excellent cooks, namely, my two grandmothers and my mother. These influences created a love of amazing, homemade cooking. At the age of 15, I created my first BBQ sauce that went on to become an award-winning sauce and is now our Smokehouse Original. This passion for barbecue and smokehouse cooking led me to create Oink Inc Smokehouse in 2020 and what started with a small food truck has now grown into this space. We created Oink Inc Smokehouse & Southern Kitchen to expand on that concept and provide a place for friends and family to gather together and enjoy the comfort and great flavors that only time can create.

Chef Tim

oinkincsmokehouse.com · · 833 · OINK · BBQ