

STARTING LINEUP

THE FLYING WEDGE 18

Four oak-smoked or fried Korean-style whole XL wings, tossed in your choice of sauce, served with crudités and your choice of dip

- ✕ Sauces: House-fermented sambal sauce, sweet & spicy vinegar glaze, soy garlic sauce
- ✕ Dips: Blue cheese, herby ranch, miso honey mustard

SPICED CHICHARRONES 10

Smoky pimento cheese

FRIED DILL PICKLES 10

Housemade hot and garlicky pickles fried crispy and served with house buttermilk ranch

SMOKED CHICKEN NACHOS 16

Shredded smoked chicken, tortilla chips, salsa verde, queso, pico de gallo, ranch, radish, and cilantro

- + Sub Texas red brisket chili (+3)

LECHON KAWALI BURNT ENDS 14

Garlic chili and coconut vinegar glaze, fried garlic, shallots, and cilantro

DIRTY FRIES 12

Skin-on fries topped with queso, buttermilk crema, and green onion

- + Add bacon (+3), chili (+3), or both (+5)

BBQ SUNDAE 16

XL smoked baked potato with house-smoked meat of choice, caramelized and pickled onions, mac and cheese, BBQ baked beans, sweet and spicy sauce, sour cream, and queso drizzle

SMOKED BRISKET SPRING ROLLS 14

Caramelized onions, cabbage, cheddar, peppers, and BBQ sauce with a side of BBQ aioli

TRIO OF SLIDERS 12

Chopped pork, brisket, and shredded chicken on milk bread rolls with creamy slaw

TOWER OF POWER (SERVES 3-4) 42

Nachos, Fried Pickles, Smoked Brisket Spring Rolls, and Chicharrones with smoky pimento cheese

ON THE GREEN

THE GIMME PUTT 14

Traditional house salad with radish, tomatoes, pickled onions, cucumbers, fried onions, and creamy mustard vinaigrette

THE RANDALL COBB 17

Chopped romaine and iceberg, smoked chicken, house bacon, roasted tomatoes, aged cheddar, avocado, pickled eggs, croutons, and lemon vinaigrette

ALL HAIL CAESAR 15

Chopped romaine, parmesan crisps, croutons, fried capers, and classic Caesar dressing

PORK RULES EVERYTHING AROUND ME 16

Crispy lechon, house bacon, herbs, melon, arugula, and honey yuzu vinaigrette

- + Add smoked shredded chicken (+2), chopped brisket (+3), bacon (+3), or smoked tofu and mushrooms (+2)

HOUSE-SMOKED MEATS?

BEEF BRISKET (½ LB MIXED SLICED) 18

Smoked 16 hours

CAROLINA CHOPPED PORK BBQ (½ LB) 11

Drizzled with Evons' NC spicy vinegar sauce

GLAZED ST. LOUIS PORK RIBS (½ RACK) 16

Glazed in banana BBQ sauce, finished with our dry spice

ORGANIC SMOKED CHICKEN (½ A BIRD) 8

Brined, smoky, and juicy, served with Alabama white sauce

SMOKED TOFU + OYSTER MUSHROOMS (½ LB) 6

We even have y'all covered—smoky, spicy, and vegan-friendly

WINNING COMBOS

#1 PIG + PIG 17

¼ lb Carolina Chopped Pork BBQ
½ Rack of Glazed St. Louis Pork Ribs

#2 BEEF + BIRD 17

¼ lb Sliced Beef Brisket
¼ Organic Smoked Chicken

#3 BIRD + PIG 17

¼ Organic Smoked Chicken
½ Rack of Glazed St. Louis Pork Ribs

#4 BEEF + PIG 24

¼ lb Sliced Beef Brisket
3 pc Glazed St. Louis Pork Ribs

#5 FEED DA CREW

(SERVES 3-4) 125

½ lb Sliced Beef Brisket
½ lb Carolina Chopped Pork BBQ
1½ Organic Smoked Chicken
4 pc Glazed St. Louis Pork Ribs
4 large sides of your choice
Generous portion of our seasonal cobbler

ASK — ABOUT — OUR
FDC FOOD CHALLENGE

WE GOTCHA.

IF IT'S IN BREAD

CLASSIC SMASHY 18

Two smashed brisket patties, shredded lettuce, tomato, pickles, mustard, and diced onions

SMOKY PIMENTO CHEESE TOASTIE 14

Caramelized onions, tomato, and arugula

- + Add bacon (+3), chicken (+2), or brisket (+3)

XP BACON LT 16

Heaps of house-smoked bacon, green herb mayo, shredded lettuce, tomato, pickles, and red onions on toasted sourdough

CAROLINA PULLED PORK SANDO 16

Pulled pork, Carolina spicy vinegar sauce, and creamy slaw on toasted milk bread

IT'S A SANDWICH

PUT ME IN COACH

ON THE SIDELINES

BRAISED GREENS WITH SMOKED TURKEY 8

MAMA'S BAKED MAC + CHEESE 9

BBQ BRISKET BAKED BEANS 8

CUCUMBER + TOMATO SALAD 7

CREAMY COLESLAW 6

SKIN-ON FRIES 6

SMOKED POTATO SALAD 8

TEXAS RED BRISKET CHILI 10

OVERTIME 12

BANANAMISU

Delicious confluence of banana pudding and tiramisu

SEASONAL FRUIT COBBLER

With ice cream and whiskey caramel sauce

MOORENKO'S ICE CREAM + SORBET

HOUSEMADE YEAST DONUTS

Seasonal flavors—ask your server for today's choices

PROJECT

5 × 6 × 7

ALL DAY EVERY DAY

COCKTAILS 14

BURGUNDY & GOALS

The Commanders will be good one day, but until then we sip Grey Goose vodka, mango, and watermelon Red Bull

X-PRESSO MARTINI

Tito's Vodka, vanilla, oat milk, and cinnamon
(We won't get mad if you pronounce the "X")

MINT CONDITION

Feel brand new in any season while sipping gin, mint, cucumber, and lemon, topped with sparkling wine

REVS RUM

Bacardi light rum, orange liqueur, mango, passionfruit, and lime for Revolutionaries and Colonials alike

TRPPA (THE REAL PALOMA OF PENNSYLVANIA AVENUE)

A Patron Silver paloma on our city's most famous street

THE OWNER

A traditional, wholesome Maker's Mark bourbon old fashioned

CANS

ATLAS PONZI IPA 9

BLUE MOON 8

GUINNESS 10

HEINEKEN ZERO 10

HIGH NOON 10

MICHELOB ULTRA 7

MILLER LITE 7

OLD TIME LAGER 8

STELLA ARTOIS 8

WINE 11

WHITE

Angel Falls Sauvignon Blanc (2020)
Loire Valley, France

RED

Rotating
(Trust us, it's good)

ROSÉ

Bieler Père et Fils (2022)
France

SPARKLING

We know we're not allowed to call it champagne,
but it has bubbles