

ATYPICAL KITCHEN



APPETIZERS

BBQ PORK RINDS & PIMENTO CHEESE DIP \$8.50

PIT SMOKED PORK GREEN CHILI SM \$5.50 / LG \$10

Hatch Chilis, Cotija, Sour Cream, Cilantro

BURNT ENDS HUSH PUPPIES \$7 / HALF DOZEN

Roasted Corn, Jalapeño, Cheddar Cheese, South Central White BBQ Sauce

SMOKEHOUSE TACOS

3 Build-Your-Own Tacos with Flour or Corn Tortillas and One Atypical Side

CARNITAS \$10

Crispy Pit Smoked Pork, Apple Slaw, Pickled Red Onions, Shaved Radish, Cotija, Lime Crema

PULLED SMOKED TURKEY BREAST \$10.50

Pico De Gallo, Avocado, Cheddar, Atypical Signature BBQ Sauce

BURNT END BEEF BRISKET \$13.50

Grilled Corn, Cotija, Pico de Gallo, Apple Slaw, Atypical Fried Onions, Sweet and Tangy Golden BBQ Sauce

GRILLED BBQ DUSTED SHRIMP \$13.50

Apple Slaw, Grilled Pineapple-Jalapeño Salsa, Pickled Red Onion, Atypical Buttermilk Ranch

HANDHELD

SMOKEHOUSE BEEF BRISKET \$13.50

Chopped Smokehouse Brisket, Cheddar Cheese, Atypical Fried Onions

CLASSIC PIT SMOKED PULLED PORK \$10

Pulled Pork, Apple Slaw, Housemade Bread & Butter Pickle

Atypical Style - Add Pickled Jalapeño \$.50

HAND-CARVED SMOKED TURKEY CLUB \$10.50

Smoked Turkey, Bacon, Avocado, Lettuce, Tomato, Onion, Herb Mayo, Brioche Toast

All Sandwiches Are Served on Challah Bun with Choice of One Atypical Side and BBQ Sauce

SMOKIN' HOT SPECIALTY SANDWICH \$16

Pit Smoked Pulled Pork or Chopped Smokehouse Beef Brisket, Atypical Fried Onions, Chunky Bleu Cheese Dressing, Pickled Jalapeños, Hot Sauce

Atypical Style - Add Sliced Hot Sausage \$2

THE HAWAIIAN \$10.50

Pit Smoked Pulled Pork, Grilled Pineapple, Bacon, Atypical Fried Onions, Sweet Goodness Sauce

Substitute Smokehouse Beef Brisket \$14

Atypical Style - Pulled Pork and Beef Brisket \$15

ATYPICAL SMOKEHOUSE "PHILLY" \$16

Choice of Smokehouse Meats, Peppers, Onions, Mushrooms, Pimento Cheese, Hoagie Roll

Smokehouse Beef Brisket \$16

Pit Smoked Pulled Pork \$12.50

Smoked Turkey Breast \$13

Atypical Style "Philly" - All Three Meats \$17



NAUGHTY NIBBLES

CORN DOG SAUSAGE BITES \$5 / 5

Hot or Country Sausage, Choice of Sauce

CHEESE QUESADILLA

Flour or Corn Tortillas
Pit Smoked Pulled Pork
Pico de Gallo and Lime Crema on the side

\$3
\$5

CLASSIC PIT SMOKED PULLED PORK SLIDERS \$7

3 Pulled Pork Sliders, Coleslaw, Bread and Butter Pickles on the side and Choice of Sauce

MEAT PLATES

Served with Two
Atypical Sides >>

PIT SMOKED PULLED PORK \$12

SMOKEHOUSE BEEF BRISKET \$17

Lean or Marbled Brisket & Sliced or Chopped Upon Request

SMOKED TURKEY BREAST \$13

Brined, Rubbed & Smoked

SLICED SAUSAGE LINKS \$11

(Country, Hot or Combo)

ATYPICAL MEAT COMBO* \$6

Pit Smoked Pulled Pork + \$6
Smokehouse Beef Brisket + \$11
Smoked Turkey Breast + \$7
Sausage (Country or Hot) + \$5
Grilled BBQ Dusted Shrimp + \$11

*Combine as many as you wish

MEATS BY THE POUND

PIT SMOKED PULLED PORK \$16 / LB

Chopped by Request

SMOKEHOUSE BEEF BRISKET \$32 / LB

Lean or Marbled Brisket & Sliced or Chopped Upon Request

SMOKED TURKEY BREAST \$16 / LB

Brined Rubbed & Smoked & Sliced

SAUSAGE LINKS \$14 / LB

(Country, Hot or Combo)

KIDS MENU

For Kids 12 And Under Meals Served With Choice of Side or Fresh Fruit and Brownie Bite

CHEESE QUESADILLA \$6.50

Folded Flour or Corn Tortilla Stuffed with Yellow Cheddar

LIL'Q SANDWICH \$6.50

Sliced Turkey, Pulled Pork or Chopped Brisket, Potato Roll

LITTLE SMOKY CORN DOGS \$6.50

All Beef Hotdog Freshly Dipped in Our Cornbread Batter

ATYPICAL SIDES

REGULAR \$4

LARGE \$8

ATYPICAL STREET CORN

Grilled Corn, Mayonnaise, Cotija, Cilantro, Lime Chili Dust

DRUNKIN' BORRACHO BEANS

Pinto Beans, Dark Beer, Tomato, Chili, Smoked Meat Bits

APPLE SLAW

Cabbage, Onion, Carrot, Apple, Celery Seed, Cider Dressing

YUKON GOLD POTATO SALAD

Celery, Red Onion, Hard Boiled Egg, Tangy Mustard Dressing

COUNTRY GREEN BEANS

Bacon, Garlic, Onion, Potato, White Vinegar

CAST IRON SKILLET JALAPEÑO CORNBREAD

Cinnamon-Honey Butter

ATYPICAL SAUCES

ATYPICAL SIGNATURE SAUCE

Simmered Tomato, Chili, Molasses, Apple Cider Vinegar

SOUTH CENTRAL WHITE BBQ

Southern Mayo, Horseradish, Apple Cider, White Vinegar, Hint of Brown Mustard

SWEET & TANGY GOLDEN

Carolina Style Mustard Based Sauce with a Hint of Crushed Chili, Dark Sugar, Cider Vinegar

SWEET GOODNESS

Tomato Based Sauce, Garlic, Onion, Apple Juice, Dark Brown Sugar, Honey

SWEETS

Served in a
Mason Jar

BACON BROWNIES \$7

Fresh Baked Bacon Brownies, Marshmallow Fluff, Berry Sauce

BOURBON BREAD PUDDING \$7

Brioche, Bourbon Infused Dried Cherries, Vanilla Bean Custard, Bourbon Caramel Sauce

STONE FRUIT & LOCAL BERRY CRISP \$7

Seasons Best Fruits, Cinnamon Oat Crunch

LOCALLY SOURCED AND MADE FRESH TO ORDER DAILY

