



BREWERY ✨ SMOKEHOUSE ✨ WINERY

# TAPROOM MENU

## LOOKING FOR A QUICK MEAL?

All of the items on our menu are made-to-order with the highest quality ingredients and attention to detail but, the fact is, some items take more time to prepare than others.

If you are in a hurry, or have hunger pains that require a quick fix, look for items with our stopwatch symbol

Have a Dietary Restriction? VG = Vegan | GF = Gluten Free

## APPETIZERS

**Hummus** \$6.95 ⌚ Omit bread, VG & GF  
House-made, served with carrots, celery, broccoli and pitas brushed with roasted garlic & herbed oil

**Peel & Eat Shrimp** ⌚ GF  
1/4 lb \$5.95 1/2 lb \$9.95 1 lb \$18.95  
Jumbo shrimp boiled then chilled, served Cajun-style with house-made cocktail sauce & horseradish

**Charcuterie Board** Mkt Price Omit bread, GF  
A chef-curated assortment of cured meats, artisanal cheeses and savory accompaniments

**Jumbo Pretzel** \$13.95 ⌚  
Seeing is believing! Our gigantic, soft pretzel is served with tr'Ale b'Red beer cheese dip & is perfect for sharing

**Loaded Pub Fries** \$5.95 ⌚ ⚡ Add a Smoker Upgrade!  
Our tasty pub fries loaded up with beer cheese, green onion and Jack's BBQ sauce.

**Beer-Battered Onion Rings** \$5.95  
Made from scratch, served with house-made dill ranch

## SMOKED WINGS

Our wings are slow-smoked, juicy & fall-off-the-bone tender! As a result of the smoking process, our wings may also have a pinkish color. This coloring is perfectly normal & just a sign of great flavor.

(6) \$7.95 (12) \$13.95 ⌚ GF  
Dry rubbed & smoked. Served naked or covered in your choice of our smokehouse sauces. Includes side of house-made dill ranch or blue cheese.

## SANDWICHES

⌚ served with a pickle & choice of side. add swiss, cheddar, pepper jack, pimento cheese or bacon, \$0.75

**Smoked Brat** \$6.95 ⌚  
Smoked & beer-braised, served on a pretzel bun & topped with caramelized onions and dijon mustard

**Reuben** \$10.95  
Sliced brisket piled high on rye bread & topped with house-made 1000 Island dressing, sauerkraut and swiss cheese

**Fried Chicken Tender Sandwich** \$7.95  
Served plain, or tossed in your choice of our smokehouse sauces, topped with lettuce, tomato, red onion & mayo

**Pulled Chicken Sandwich** \$8.95 ⌚  
Hand-pulled, smoked chicken smothered in Jack's BBQ sauce & topped with coleslaw

**Smoked Chicken Salad Sandwich** \$8.95 ⌚  
Made with our slow-smoked chicken then topped with lettuce, tomato, & red onion

**Brisket** \$10.95  
Topped with cheddar cheese, fried banana peppers & Jack's BBQ sauce

**Pulled Pork** \$7.95 ⌚  
Topped with Jack's BBQ sauce & coleslaw

**Pulled Rib Sandwich** \$8.95 ⌚  
Topped with Jack's BBQ sauce & coleslaw

**Smokehouse Wrap**  
Hummus & Cucumber \$7.95 VG | Pulled Chicken \$8.95 | Pulled Pork \$8.95 | Smoked Chicken Salad \$8.95 | Brisket \$10.95  
Flour or spinach tortilla filled with lettuce, tomato, red onion & your choice of meat, or veggies, and salad dressing

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## SMOKER UPGRADES

Look for the Smoker Upgrade symbol throughout our menu, it signals items begging for a smoked addition!

Pulled Pork \$3 Smoked Salmon \$6 Pulled Chicken \$3  
Brisket \$4 Smoked Chicken Salad \$3 Pulled Rib \$4

**Chicken Tenders** \$8.95  
Hand-breaded tenders served plain or tossed in your choice of our smokehouse sauces, and with a side of house-made dill ranch or blue cheese

**Pimento & Bacon-Stuffed Jalapeños** \$7.95  
Fresh jalapeños stuffed with bacon and house-made pimento cheese, hand-breaded then deep fried and garnished with raspberry-chipotle sauce

**Cheese Plate** \$9.95 Omit bread, GF  
An assortment of artisanal cheeses, including our house-made pimento cheese, served with baguette slices

**tr'Ale b'Red Biscuits** \$4.95 ⌚  
Four of our delicious biscuits made in-house daily with savory herbs and tr'Ale b'Red red ale

**Smokehouse Nachos** \$6.95 ⚡ Add a Smoker Upgrade!  
House-made flour chips topped with pico de gallo, fresh guacamole and Jack's BBQ sauce.

## SMOKEHOUSE SAUCES

– Jack's BBQ Sauce –  
house-made, smoky & slightly sweet

– Buffalo Sauce –  
house-made buffalo-style sauce,  
choose hot or mild

## SIDE CHOICES

Mac & Cheese • Pub Fries  
Coleslaw • Collard Greens  
Baked White Beans • Tossed Salad  
Sweet Potato Fries (add \$1)  
tr'Ale b'Red Biscuits (2)

## PLATTERS When served without a biscuit all Platters are GF

Slow-smoked daily using the finest local hard woods & house-made rubs. served with a biscuit & choice of two sides

**Pulled Chicken** \$13.95  
Hand-pulled, and smothered in Jack's BBQ sauce

**Pulled Pork** \$12.95  
Hand-pulled and topped with Jack's BBQ sauce

**Peel & Eat Shrimp**  
1/4 lb \$11.95 1/2 lb \$14.95 1 lb \$23.95  
Jumbo shrimp boiled then chilled, served Cajun-style with house-made cocktail sauce & horseradish

**Smoked Salmon** \$18.95  
*(dinner only - available after 5PM)*  
8 oz filet topped with a savory honey-chipotle glaze

**Baby Back Ribs**  
Half Rack \$12.95 Full Rack \$18.95  
*(dinner only - available after 5PM)*  
Dry-rubbed & smoked. Delicious as is, or covered with Jack's BBQ sauce

**Brisket** \$14.95  
*(dinner only - available after 5PM)*  
Tender, sliced beef brisket topped with Jack's BBQ sauce

## BURGERS

1/2 lb burgers, hand-pattied in-house & grilled-to-order served with a pickle spear & choice of side  
add swiss, cheddar, pepper jack, pimento cheese, or bacon, \$0.75

**Basin Burger\*** \$8.95  
Topped with chili, coleslaw, mustard, and onions

**Black and Bleu Burger\*** \$8.95  
Blackened burger topped with lettuce, tomato, red onion, and house-made bleu cheese sauce

**Burger\*** \$6.95  
Topped with lettuce, tomato, red onion, and mayonnaise

**Veggie Burger** \$7.95 **Omit mayo, VG**  
House-made black bean burger topped with lettuce, tomato, red onion, and chipotle mayonnaise

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## FAMILY-STYLE MEALS

— AVAILABLE FOR DINE-IN & CARRY-OUT —

Feed a crowd with family-sized servings of our slow-smoked meats & house-made sides.

### Meat Choices

<b>Pulled Chicken</b> \$11.95 per lb	<b>Pulled Pork</b> \$10.95 per lb
<b>Brisket</b> \$15.95 per lb	<b>Full Rack of Ribs</b> \$15.95
<b>Wings - 25</b> \$26.95	<b>Wings - 50</b> \$49.95

### Side Choices

Pints - \$6.95   Quarts - \$13.50	
<b>Mac &amp; Cheese</b>	<b>Collard Greens</b>
<b>Baked White Beans</b>	<b>Coleslaw</b>

### Biscuits & Buns

<b>tr'Ale b'Red Biscuits</b> \$3.95 for 4	<b>Brioche Bun</b> \$1.50 each
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## SMOKER UPGRADES

Look for the Smoker Upgrade symbol throughout our menu it signals items begging for a smoked addition!

Pulled Pork \$3	Smoked Salmon \$6
Pulled Chicken \$3	Pulled Rib \$4
Brisket \$4	Smoked Chicken Salad \$3

## SOUP & SALADS

Dressings: Blue Cheese, Honey Mustard (GF), House-made Dill Ranch (GF), Italian (GF), Oil & Vinegar (VG & GF)

**Soup of the Day** \$3.95 Cup | \$6.95 Bowl 🕒  
Ask your server for our chef's current offering.

**Soup + Grilled Cheese** \$7.95  
A cup of our home-made soup paired with grilled cheddar cheese on sourdough.

**Side Salad** \$2.95 🕒  
Mixed greens topped with tomato, red onion, cucumber, and cheddar cheese.

**Side Salad + Cup of Soup** \$6.95 🕒

**Jack's Smokehouse Salad** \$7.95 🕒 ⚡  
**Add a Smoker Upgrade!**  
A bed of mixed greens topped with tomato, red onion, cucumber, and cheddar cheese.

## Grown-up Mac & Cheese

A big kid portion of our creamy, homemade mac & cheese topped with green onion and toasted, herbed breadcrumbs.

**\$8.95** ⚡  
Add a Smoker Upgrade!

## INDIVIDUAL SIDES \$2.95 each

Mac & Cheese	Baked White Beans (GF)
Pub Fries	tr'Ale b'Red Biscuits (2)
Collard Greens (GF)	Side Salad
Coleslaw	Sweet Potato Fries (add \$1)
Pasta Salad	

## DESSERTS

**New York-Style Cheesecake** \$5.95  
Topped with strawberry, raspberry, caramel or chocolate sauce.

**Seasonal Sonker** \$5.95  
A local, cobbler-like dessert served with a scoop of ice cream. Check out the Surry Sonker Trail to find more local eateries offering this delicacy!

### Dessert Special

We like to keep it interesting! Ask your server about our rotating, seasonal dessert special.

## NON-ALCOHOLIC DRINKS

Sweet & Unsweet Tea, Lemonade, Coke, Diet Coke, Mello Yellow, Mr. Pibb, Sprite, Ginger Ale, Coffee \$1.95 each, free refills

Abita Root Beer \$3 per bottle

## BEER & WINE

Along with our own craft beer & wine, we offer selections from other craft breweries, cideries and wineries. Ask your server for our current list.