



FOR THE TABLE

DEVEILED EGGS / \$8

Trio with Candied Jalapeño, Pickles, & Bacon

PORK SKINS / \$8

Smoked Buttermilk Ranch

HUSHPUPIES (10) / \$8

Spiced Sorghum Butter

FRIED MUSHROOMS / \$9

Lightly Smoked with Smoked Buttermilk Ranch

PIMENTO CHEESE DUO / \$10

Fried Saltines & Crudité

CATFISH NUGGETS / \$10

Salt & Pepper Fried with Bama Sauce
Nashville Hot +\$2

★ SALADS ★

WEDGE SALAD / \$9

Tomato, Bacon, Blue Cheese, Pickled Onion

SMOKED CHICKEN SALAD / \$14

Tomato, Cheddar, Cucumber, Mixed Greens,
Cornbread Croutons

TURKEY COBB SALAD / \$15

Bacon, Tomato, Cheese, Eggs, Onion,
Mixed Greens

LOADED TATERS

Limited Supply!

BUBBA FRIES / \$10

Thick Cut Fries, Pimento Cheese,
Bacon, Pepper Jelly

COUNTRY SPUD / \$8

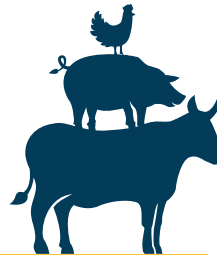
Twice Baked Potato with
Butter, Sour, Cheddar, Bacon, Chives

CITY SPUD / \$10

Twice Baked Potato with
Caramelized Onions, Brie, Mushrooms

Top 'em off

Pulled Pork \$6 / Chopped Brisket \$9
Chopped Turkey \$6 / Raising Roots' Sausage \$7



★★ SMOKED MEATS ★★

*Presented a'la carte.
Accompanied with house pickled veggies.*

BY THE POUND

	1/4 #	1/2 #	whole #
Cheshire Pulled Pork	\$5	\$10	\$18
Texas Beef Brisket	\$9	\$16	\$30
Carolina Turkey Breast	\$7	\$13	\$22
Joyce Farms Chicken Wings	\$9	\$16	
Raising Roots' Sausage (Jalapeño Cheddar)	\$7	\$13	\$22

ON THE BONE

	quarter	half	whole
Spareribs	\$10	\$18	\$30
Joyce Farms Chicken	\$16	\$32	

SIDES (Q-NECESSITIES)

	side	table
Slaw (Citrus White or Red Vinegar)	\$4	\$7
Scott Family 'Cheesy Apples'	\$4	\$7
Queso Mac & Cheese	\$5	\$9
Collard Greens	\$4	\$7
Loaded Potato Salad	\$4	\$7
Spicy Charro Beans	\$4	\$7
Green Beans w/ Onion & Tomato	\$4	\$7
Sweet Potato Casserole	\$5	\$9
Corn Casserole	\$4	\$7
Texas Caviar (Cold Bean Salad)	\$4	\$7
Thick Cut Fries	\$5	

★ SANDWICHES ★

*Served on Potato Bun or Texas Toast.
Pickles, Pickled Onions & Slaw available upon request.*

Includes choice of Potato Salad, Thick Cut Fries, Collards, or Cold Bean Salad.

PULLED PORK / \$12
CHOPPED BEEF BRISKET / \$14
SLICED TURKEY / \$13

Cranford Classics

SMASHBURGER / \$13

Two Smoked Brisket Blend Patties, Grilled Onion,
Cheese, Pickles, Burger Sauce, Potato Bun

ANGRY BIRD / \$14

Chopped Style with Smoked Turkey, Bacon,
Cheddar, Lettuce, Tomato, Mayo,
Submarine Roll

HEN HOUSE / \$14

Pulled Chicken, Bama Sauce, Red Slaw,
Submarine Roll

HISSIN' CAT / \$14

Nashville Hot Catfish Nuggets, Cheddar
Cheese, White Slaw, Submarine Roll

FRANKENWEENIE / \$16

Jalapeño Cheddar Sausage, Pulled Pork,
Carolina Gold Sauce, Pickled Onion,
Submarine Roll

LONE STAR / \$16

Brisket Burnt Ends, Caramelized Onions,
Candied Jalapeño, Brie, Submarine Roll

★ PLATTERS ★

All include choice of (3) sides for the table.

PAPA KENT'S / \$95

1/2 # Pulled Pork, Brisket, Turkey, Sausage,
Half Chicken, Half Rack Ribs

SWEET CAROLINE / \$55

1 # Pulled Pork, 1/2 # Sliced Turkey,
Half Chicken

DON'T MESS WITH TEXAS / \$65

1 # Brisket, 1/2# Jalapeño Cheddar Sausage,
Half Rack Ribs

★ DESSERTS ★

Ask your server about the sweet treats we
have on hand, as they change daily.

*Items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Barbecue is about embracing traditions passed down from time, not reinventing them.

Celebrating the simplicity, letting the meat shine through quality ingredients and purveyors.

Working with only the best.

We invite you to sit down and relax at our table. You're family when here. Enjoy the company, but most of all, enjoy our southern barbecue.

*Kent, Lisa, Zack & Tucker
(Cranford Family)*

★ DRAFT BEER ★

Brewed on-site by City Walk Brewing

Ask your server for today's draft list!



SPIRITED COCKTAILS

PIT MASTER / \$11

Bourbon, Simple, Orange, Smoked Cherry Angostura

LOUISIANA SATURDAY NIGHT / \$12

Bourbon, Hibiscus, Orange, Angostura

CBQ SOUR / \$12

Bourbon, Pimms #1, Simple, Lemon, Orange, Smoked Cherry

APRIL SHOWERS / \$10

Rum, Amaro, Lemon, Simple

NAUGHTY BITS / \$9

Vodka, Peach Schnapps, Orange, Smoked Cherry

RANCH WATER / \$10

Tequila, St. Germain, Lime, Soda

SUN KISSED / \$12

Tequila, Campari, Grapefruit, Mandarin Jarritos

SETTING THE TABLE / \$11

Gin, Lemon, Simple, St. Germain, Muddled Cucumber

.....Alcohol - Free Cocktails

LYNCHBURG LEMONADE / \$9

Zero Proof Whiskey, Lemon, Cape Citrus

..... RED WINES

Madfish, Shiraz \$9/34

Western Australia

Douloufakis 'Dafnios' Liatiko, Red Blend \$10/38

Dafnes, Greece

Monte Rio Cellars Skull, Red Blend \$11/40

California

Slingshot, Cabernet Sauvignon \$13/44

North Coast, California

Chateau Unang Ventoux Rouge \$47

Rhone, France

Cedre Cahors Heritage \$46

Cahors, Southwest, France

Land of Saints, Cabernet Sauvignon \$48

Santa Barbara County, California

Coster dels Olivers Priorat \$48

Catalunya, Spain

Birichino Scylla, Carignan-Mourvèdre \$54

California

Zenato, Ripassa Valpolicella Superiore \$60

Veneto, Italy

Chappellet Mountain Cuvée \$74

Napa Valley, California

..... cocktails crafted with Zero Proof and Abstinence Spirits.

SMOKEY BEE / \$9

Zero Proof Gin, Lemon, Smoked Honey

..... WHITE WINES

Contempo Moscato \$8/28

Italy

Pratsch, Grüner Veltliner \$30

Niederosterreich, Austria

Trocken, Riesling \$32

Nahe, Germany

Bayten, Sauvignon Blanc \$9/34

Western Cape, South Africa

Barnard Griffin, Chardonnay \$9/34

Columbia Valley, Washington

Domaine Vincent Careme Vouvray \$46

Touraine, Loire, France

MacRostie, Chardonnay \$52

Sonoma Coast, California

..... ROSÉ & BUBBLES

Lubanzi Rosé Bubbles \$9/34

Western Cape, South Africa

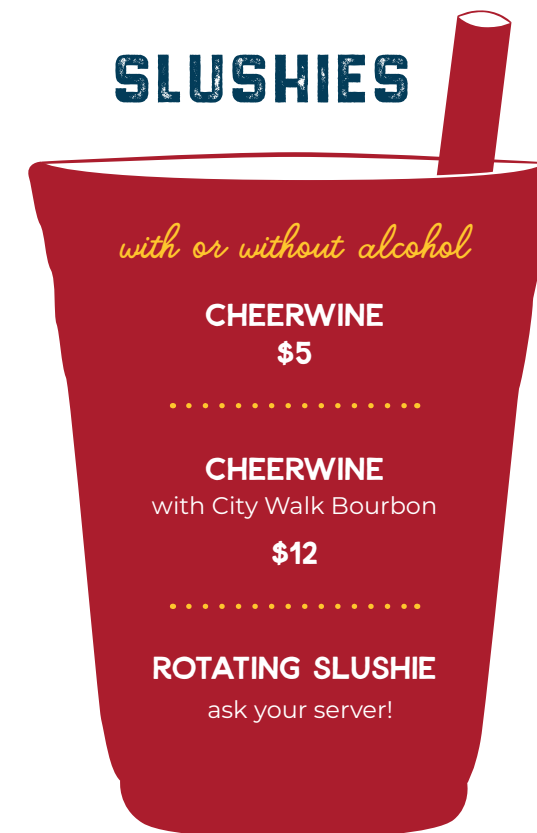
Figuière Méditerranée Rosé \$38

Provence, France

Sorgente, Prosecco Brut \$11/40

Italy

SLUSHIES



★ TEA & SODA ★

BOTTLED JARRITOS / \$2.95

Mandarin or Pineapple

SWEET & UNSWEET TEA / \$2.95

FOUNTAIN SODAS / \$2.95

Pepsi, Pepsi Zero, Diet Pepsi, Mtn. Dew, Diet Mtn. Dew, Starry, Root Beer, Dr. Pepper, Lemonade