

## BARBECUE / PLATES

### Barbecue 19

Pit-smoked whole hog pulled pork, Grady's passed-down sauce, hushpuppies or biscuit, choice of two sides

### Baby Back Ribs 28

Pit-smoked, with sweet red rib sauce, hushpuppies or biscuit, choice of two sides

### Barbecue Chicken 16

Pit-smoked and basted with Grady's passed-down barbecue chicken sauce, hushpuppies or biscuit, choice of two sides

### Fried Shrimp 16

Fried shrimp, remoulade, fresh lemon, hushpuppies or biscuit, choice of two sides

### Fried Chicken 11/16

Southern fried, honey drizzle, hushpuppies or biscuit, choice of two sides  
Choose: 1/4 Light or Dark Meat / 1/2 Bird  
Nashville hot dipped +\$2

### Fried Haddock 16

Cornmeal fried, horseradish tartar, hushpuppies or biscuit, choice of two sides

## SANDWICHES

### Barbecue Sandwich 15

Butter toasted bun, pit-smoked pulled pork, slaw, choice of side

### Fried Chicken Sandwich 13

Butter toasted bun, southern fried chicken breast, pickles, jalapeño mayo, choice of side

## SANDWICHES

### Fried Haddock Po' Boy 15

Butter toasted Leidenheimer bread, cornmeal fried, horseradish tartar, shaved romaine, pickles, choice of side

### Fried Shrimp Po' Boy 15

Butter toasted Leidenheimer bread, remoulade, shaved romaine, pickles, choice of side

### Fried Chicken Biscuit 12

Fried chicken on buttermilk biscuit, pepper gravy, choice of side

### Pimento Cheese Biscuit 9

House pimento cheese, fried pickle chips, biscuit, choice of side

## SNACKS

### Buttermilk Biscuits 6

Two buttermilk biscuits, house made blueberry preserves, honey butter

### Fried Pickle Chips 7

House made jalapeño ranch

### Hushpuppies 7

Minced onion, whiskey butter, house made jalapeño ranch

### Fried Okra 7

Fried okra with malt vinegar mayo

### Pimento Cheese 8

House made blueberry preserves, house-made saltines

### Chopped Salad 10

Romaine, cabbage, pepitas, bacon, cheddar, tortilla strips, jalapeño ranch

### Chicken & Waffles 11

House made waffles, southern fried chicken, Carolina gold, maple syrup

## SIDES 4

. SLAW

. SMOKED BAKED BEANS

. CHEESE GRITS

. MAC N' CHEESE

. COLLARD GREENS

. BARBECUE DUSTED CRINKLE CUT FRIES

. BRUNSWICK STEW

. MASHED POTATOES WITH GRAVY

. DAILY ROTATING SIDES

## TINY DESSERTS 5

. BANANA PUDDING

. KEY LIME PIE

. STRAWBERRY SHORTCAKE

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\*Please note the FDA advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions

# NORTH CAROLINA-STYLE BARBECUE

First of all, Barbecue is a noun. 'I'm fixin' to eat some barbecue,' or 'let's go to the barbecue this Saturday at the park' are what you would hear in Eastern NC.

The Spanish introduced pigs to the US in the 1500's by way of North Carolina and unlike cattle, pigs thrived in the Piedmont region of NC. By the 1600's North Carolinian's had adopted the West Indies practice of cooking whole animals over wood coals. A few years later, vinegar was used to keep the meat safe to eat for as long as possible and just like that, the original barbecue was born in the Americas.

Around the 1920's, the first road side tents and shanty's were selling barbecue in and around the Wilson and Rocky Mount area. Bob Melton opened the first sit down barbecue restaurant in America in Rocky Mount. Within a few years, many other restaurants would open all around Eastern North Carolina with Wilson County being the epicenter.

We smoke our hogs Eastern North Carolina -style, low and slow for 14 hours over hardwood coals, infused with a vinegar sauce family recipe, then pulled and mixed together for a painstakingly authentic experience.

## OUR STORY

Wilson County Barbecue celebrates pit-smoked, whole hog barbecue done the old-fashioned way in a comfortable gathering place replete with Southern hospitality and unfussy charm.

Headed by native North Carolinian Spencer Brantley, Wilson County Barbecue's soul is born of a barbecue tradition hundreds of years old and passed down through family. It's a sub-regional tradition anchored around the wood-fired, pit- smoked whole pig, and in the convivial experience of sharing slow-crafted food and drink with friends and neighbors. Wilson County Barbecue is a beacon for the best authentic Eastern North Carolina Barbecue, and for good times day and night.

## HAPPY HOUR

Join us for Happy Hour, all day Monday and Tuesday-Sunday from 2:00pm-5:00pm.

\$5 Snacks

\$5 Wines

\$5 House Draft Beer



Authentic Eastern North Carolina-Style  
Pit-Smoked Whole Hog Barbecue

## MENU EAT IN OR TAKE-OUT

**HOURS**  
Open Daily 12:00pm-10:00pm

**207.956.7788**

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