

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

CHICKEN & DUMPLINGS 14

Teeny's recipe, pulled chicken, dumplings, 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
Nashville hot dipped +\$2

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

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

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

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

BISCUIT & SAUSAGE GRAVY 6

Buttermilk biscuit, sausage gravy

TINY DESSERTS 5

BANANA PUDDING

KEY LIME PIE

BOURBON PUMPKIN PIE

WHOOPIE PIE

SIDES 4

NORTH CAROLINA-STYLE BARBEUE

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 Carolinians 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 an 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 Sunday-Monday and Tuesday-Saturday from 2:00pm-5:00pm.

\$5 Snacks

\$5 Wine

\$5 Wilson County Barbecue's Palate Slapper IPA



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

MENU
EAT-IN OR TAKE OUT

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

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