

BARBECUE/PLATES

BARBECUE 22

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

BABY BACK RIBS 32

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

BARBECUE CHICKEN 19

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

FRIED SHRIMP 18

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

FRIED CHICKEN 14/19

Southern fried, honey drizzle, hushpuppies or biscuit, choice of two sides

Choose: 1/4 Light or Dark Meat / 1/2 Bird
Nashville hot dipped +\$3

CHICKEN & DUMPLINGS 17

Teeny's recipe, pulled chicken, dumplings, hushpuppies or biscuit, choice of two sides

SIDES 5

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

SANDWICHES

BARBECUE SANDWICH 17

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

FRIED CHICKEN SANDWICH 16

Butter toasted bun, southern fried chicken breast, pickles, jalapeño mayo, choice of side
+Nashville hot dipped +\$2

GRILLED CHICKEN SANDWICH 16

Citrus marinated grilled chicken breast, lettuce, tomato, onion, Duke's mayo, butter toasted brioche bun, choice of side

FRIED SHRIMP PO' BOY 17

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

BISCUIT SANDWICHES

FRIED CHICKEN BISCUIT 16

Fried chicken on biscuit, pepper gravy, choice of side

PIMENTO CHEESE BISCUIT 10

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

SAUSAGE BISCUIT 10

Housemade mild sausage on biscuit, American cheese, choice of side
+Add farm egg +2

EGG AND CHEESE BISCUIT 9

Egg on biscuit, American cheese, choice of side

SNACKS

BUTTERMILK BISCUITS 7

Two buttermilk biscuits, house made blueberry preserves, honey butter

FRIED PICKLE CHIPS 8

House made jalapeño ranch

HUSHPUPIES 8

Minced onion, whiskey butter, house made jalapeño ranch

PIMENTO CHEESE 9

House made blueberry preserves, house-made saltines

CHOPPED SALAD 12

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

CHICKEN & WAFFLES 14

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

BISCUIT & SAUSAGE GRAVY 8

Buttermilk biscuit, sausage gravy

SNACK SIZED BABY BACK RIBS 13

Pit-smoked, with sweet red rib sauce

TINY DESSERTS 6

KEY LIME PIE
BUTTERMILK PIE

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.

DROP-OFF CATERING & SEMI-PRIVATE EVENT SPACE

Let us cook for you! We offer meats, snacks and sides in large quantities. Pre-order up to five days in advance or place an order 30 minutes before pick-up.

Looking to host an event? We offer semi-private events space in our Lounge. E-mail us directly: letsmeat@wilsoncountybarbecue.com for more information.

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 an authentic experience.



Authentic Eastern North Carolina-Style
Pit-Smoked Whole Hog Barbecue &
Southern Comfort Classics

MENU

EAT-IN OR TAKE-OUT

HOURS

Monday-Thursday: 11:00am-10:00pm

Friday: 11:00am-12:00am

Saturday: 9:00am-12:00am

Sunday: 9:00am-10:00pm

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