

BARBECUE/PLATES

BARBECUE 24

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

BABY BACK RIBS 35

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

BARBECUE CHICKEN 21

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

CHICKEN & DUMPLINGS 19

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

FRIED SHRIMP 20

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

FRIED CHICKEN 16/21

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

SIDES 6

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 19

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

FRIED CHICKEN SANDWICH 18

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

GRILLED CHICKEN SANDWICH 18

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

FRIED SHRIMP PO' BOY 19

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

BISCUIT SANDWICHES

FRIED CHICKEN BISCUIT 18

Fried chicken on biscuit, pepper gravy, choice of side

PIMENTO CHEESE BISCUIT 11

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

SAUSAGE BISCUIT 12

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

EGG AND CHEESE BISCUIT 10

Egg on biscuit, American cheese, choice of side

TINY DESSERTS 7

KEY LIME PIE
BUTTERMILK PIE

SNACKS

BUTTERMILK BISCUITS 8

Two buttermilk biscuits, house made blueberry preserves, honey butter

FRIED PICKLE CHIPS 9

House made jalapeño ranch

HUSHPUPIES 9

Minced onion, whiskey butter, house made jalapeño ranch

PIMENTO CHEESE 10

House made blueberry preserves, house-made saltines

CHICKEN & WAFFLES 16

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

BISCUIT & SAUSAGE GRAVY 11

Buttermilk biscuit, sausage gravy

CRISPY RIBS 14

Flash fried, house pickles

PORK BELLY BURNT ENDS 16

House pickles

WINGS 16

Carolina Gold, Spicy BBQ or Buffalo, served with Blue cheese dressing

CHOPPED SALAD 13

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

ADD TO YOUR SALAD:

Grilled Chicken 8
Fried Chicken 8
Pork 7
Fried Shrimp 7

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.

JOIN US FOR BRUNCH

Available Saturday & Sunday 9am-3pm

CHICKEN & WAFFLES 16

House made waffles, southern fried chicken breast, drizzled with Carolina gold and maple syrup
Add egg +1

BISCUIT & SAUSAGE GRAVY 11

House made mild sausage, pepper gravy, biscuit
Add egg +1

BREAKFAST SANDWICH 13

Bacon, sausage or pork belly, fried egg, American cheese on a biscuit, choice of side

PORK BELLY BENEDICT 21

English muffin or biscuit topped with crispy pork belly, 2 poached eggs, hollandaise sauce, choice of side

EGGS ANY STYLE 17

2 eggs any style with choice of sausage, bacon, or pork belly, biscuit or english muffin, choice of side

SOUTHERN POUTINE 17

Tri-colored home fries, melted cheese curds, sausage & peppers, pepper gravy, sunny egg

BRUNCH SIDES 6

Tri-colored home fries, BBQ beans, cheese grits, collards, brunswick stew, hushpuppies, grilled english muffin, buttermilk biscuit

MIMOSA 11/ FLIGHT OF ALL 4 16

House champagne with Orange, watermelon, strawberry or blueberry

WILSON COUNTY BLOODY MARY 11

Tito's, house made bloody mix, bbq dusted rim

WILSON COUNTY BLOODY MARIA 11

Silver tequilla, house made bloody mix, BBQ dusted rim



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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