

BEER & WINE

Beers on Draft

Woodstock Inn Brewery Pig's Ear Brown Ale
 Sam Adams Lager • Budweiser Light
 Harpoon IPA • Harpoon UFO
Available by the pint or Sublim size 34 oz.

Bottled Beer

Budweiser • Bud Light • Miller Lite
 Coors Light • Bass Ale • Michelob Ultra
 Sam Adams Seasonal • Sam Adams Light
 Heineken • Sweet Betty • Red Stripe
 Land Shark • Dale's Pale Ale • Blue Moon
 Pork Slap Pale Ale Can • Corona Extra
 O'Douls Amber • Twisted Tea • PBR Can
 Guinness Draught • Angry Orchard Cider

House Wines

Woodbridge White Zinfandel
 Mezzacorona Pinot Grigio
 Cupcake Chardonnay
 Concannon Pinot Noir
 Little Black Dress Merlot
 Casillero Del Diablo Cabernet
 By the bottle \$22 or the glass \$8.50

COCKTAILS

Lube Job

Bacardi Limon rum, Bombay Sapphire gin
 and Patron Citronge with fresh lemonade.

The Problem Solver

Southern Comfort, Svedka Raspberry vodka,
 Bacardi rum, sour mix & Spritz.

John Daly

Sweet Carolina Sweet Tea vodka &
 KC's homemade lemonade.

The Dirty Mary

Stolichnaya vodka, KC's famous Mary mix
 and a splash of olive juice. Oh so yummy!

The Pain Killer

Pusser's Royal Navy rum, coconut cream,
 pineapple and orange juices shaken and
 sprinkled with fresh grated nutmeg.

Jalapeno Margarita

Tentco Jalapeno tequila, triple sec, crushed
 jalapeños, lime juice & sour mix.

The Bobba Bucket for Two

Svedka vodka, Bacardi rum, Bombay gin,
 Southern Comfort, Amaretto and triple sec
 with cranberry, orange and pineapple juices
 served in a plastic beach pail.

SOFT DRINKS

Sodas, teas and lemonades are bottomless
COKE • DIET COKE • SPRITE • GINGER ALE
BARQ'S ROOT BEER • RASPBERRY ICED TEA
SWEET TEA • UNSWEET TEA • HOMEMADE LEMONADE
BOOTBEER FLOAT • COFFEE, TEA & HOT CHOCOLATE.

APPETIZERS

PBR Onion Rings

Hand cut slices of onion soured in beer,
 dusted & marched single file into a
 churning vat of Veggie Hell. \$8



Barbecue Sausage KChunks

2 links smoked, grilled and KChunked.
 Served with spicy mustard dip. \$8

Deep Fried Pickles

Seasoned breaded pickle spears with our
 chipotle ranch dipping sauce. \$8.5

Hush Puppies

A southern staple. Smaller to small fried
 balls of cornbread with minced onions and
 spices. Served with maple butter. \$7.5

Portobello Shroomie Fries

Large portobello mushrooms sliced pencil
 thick & fried in our house beer batter.
 Served with chipotle ranch dip. \$8

Jalapeno Popper Wontons

Monterey Jack & cream cheese with: sliced
 jalapeños, onion, and crispy bacon wrapped
 in a wonton and deep fried. Served with
 ranch dressing and appetree slather \$9

Beer Battered Haddock Fingers

Long whole pieces of New England Haddock
 and our homemade tartar sauce. \$9

Carolina Caviar & Crackers

Otherwise known as Pimento Cheese. We
 combine sharp cheddar, Monterey jack,
 jalapeño, cream cheese, pimentos & mayo.
 Served with crackers & bacon puffs. \$8

French Fries

Plain \$5 • Cheesy \$7 • Cheesy Bacon \$8
 Garlic Parmesan \$7

Chips & Dips

Tortilla chips served with your choice of:
 Queso, Salsa or Lissie's Chili \$8
 With an assortment of all 3 dips \$10

Bacon Sriracha Deviled Diablo Eggs

These addictive little flavor bombs have
 been kicked up a bit with the addition of
 jalapeno, bacon & sriracha. \$7



Chicken Wings

Served up a dozen different ways.

Crispy Salt & Pepper • Kansas City BBQ
 Honey Garlic • Garlic Parm. • Sriracha Honey
 Peanut Butter & Jelly • Traditional Buffalo
 Chipotle • Spicy Caribbean • Jamaican Jerk
 357 Diablo W.O.A.D.**

**WARNING! 357 wings are extremely HOT and
 require that a liability waiver be signed when ordering.
 with celery sticks and your choice of dips.
 Regular \$10 • Large \$18

SALADS, CHILI & STEW

Pulled Chicken Caesar or Tossed Salad

Hot smoked chicken breast pulled from the
 bone into shredded chunks and served as
 either a Caesar or tossed salad with
 tomatoes, cucumbers and red onion. \$12
 with our Jamaican Jerk chicken. \$13

Tossed Salad

Fresh mixed greens with tomatoes, carrots,
 cucumbers & red onion. Reg. \$5 • Lg. \$8

Our Dressings: Buttermilk Ranch • Chipotle Ranch • Bleu Cheese • Italian • Caesar Creamy
 Italian • Sweet Vidalia • Light Balsamic Vinaigrette

Lissie's Chili & Cornbread

One of my favorite singer / songwriters
 "Lissie" was nice enough to share this recipe
 with me. It's as addictive as her music. With
 ground beef and brisket. Served with a
 dollop of sour cream and chopped onions on
 the side. Bowl \$7.5

The Pitmaster Caesar

If your idea of a salad is some veggies
 buried under a blanket of barbecued meats.
 This one's for you. Topped with smoked
 pulled chicken breast, pulled pork and
 KC's sausage KChunks. \$16

KCaesar Salad

Romaine lettuce, Caesar dressing, shaved
 parmesan & croutons. Reg. \$5 • Lg. \$8

Brunswick Stew & Cornbread

A traditional southern stew loaded with
 barbecued meats and veggies. Bowl \$7.5

Barbecue Sndae & Cornbread

Pulled pork, baked beans and cole slaw
 layered into a bowl with a pickle spear. \$8

BARBECUE SPECIALTIES

We specialize in five different types of barbecued meats here at KC's. These showcase a few of the prominent barbecue capitals across America. Our ribs and chicken are cooked in a traditional Memphis style and served two ways: dry rubbed and naked or slathered in our Memphis barbecue sauce. Our pulled pork is done in a North Carolina style of barbecue. The pork shoulders are smoked for 12 - 14 hours or until they are falling apart. Then we mix them with a tomato & vinegar based barbecue sauce like you would find in mid North Carolina. Our Texas style beef brisket cooks for 14 hours as well, or until very tender. There are two distinct parts of a brisket. The "flat" cut is the leaner of the two and sliced across the grain. The "point" cut is a little moister, with more flavor than the flat, due to the extra marbling. This cut is served whacked into big chunks. We use the sliced flat on our sandwiches and a combination of both flat and point on our brisket dinners. Last, but not least, is our pork sausage with fennel. It is slow smoked, then grilled, and cut up into bites size KChunks to order. We also offer 5 different flavors of table sauces: Original Hickory • Spicy • Carolina Vinegar • Carolina Gold • Appletree Slather.

All dinner entrees below are served with your choice of two side dishes and cornbread unless noted otherwise.

- Cole Slaw • Baked Beans • Macaroni Salad • Dirty Rice • Southern Style Green Beans • Apple Sauce
Lissie's Chili • Collard Greens • Mashed Potatoes • Brunswick Stew • French Fries • Potato Chips • Cornbread**

KC'S FAMOUS MEMPHIS STYLE PORK SPARE RIBS

Full-size pork spareribs rubbed with our original Bubba Rubba spice blend & smoked for 4 hours until tender and the meat pulls easily from the bone. Served dry or wet, slathered in sauce.

- 1/3 Slab (3-4 bones) \$17
- 1/2 Slab (5-6 bones) \$23
- Full slab (12 bones) with no sides \$28

TEXAS BEEF BRISKET

We smoke our briskets all night long for about 14 hours until they are fork tender. Our brisket dinner platter comes with both cuts of the brisket*. The moister "point" cut which is cut into chunks and the leaner "flat" cut which is sliced then lightly sauced. \$17

**We occasionally do sell out of one or the other cuts. If so we will let you know.*

BARBECUED CHICKEN

Dry rubbed in our award winning poultry spices, our chickens are slow smoked for 2-3 hours then grilled and basted with our "Juice of Life" to order. Choose either our famous bone in split breasts if you prefer white meat or our new leg & thigh quarters if you prefer dark meat. Served dry rubbed or wet, slathered in BBQ sauce.

- 1/4 Chicken (choose breast or leg quarter) \$12
- 1/2 Chicken (breast and leg quarter combo) \$15

NORTH CAROLINA PULLED PORK PLADDA

Our pork shoulders are cooked until the things are lookin' butt ugly and hussin' back at us. We know they're done when we yell at them and they fall apart. Mixed with our special mid NC barbecue sauce then piled high onto a couple slices of white bread. \$15



BUILD YOUR OWN COMBO

Can't decide on just one meat. We don't blame ya. Build your own combo here by choosing from the 7 choices of meats below. Served with two sides and cornbread.

- Memphis Spare Ribs - 2 ribs
 - Chicken Breast - whole
 - Chicken Leg Quarter - whole
 - Sliced Brisket Flat - 6 oz
 - Chunk Brisket Point - 6 oz
 - Pulled Pork Barbecue - 6oz
 - Sausage KChunks - 8" link chopped up and grilled
- 2 meats \$17 • 3 meats \$21 • 4 meats \$25



QQ PLADDA'S

The best way to order barbecue for two or more people. Each QQ Pladda will feed two or more people and comes with: (2) 3/4 lb. side dishes and your choice of 4 meats from the 6 below.

- Memphis Spare Ribs - 4 ribs
- Chicken Breast - 1 cut in two
- Chicken Leg Quarter - 1 split
- Texas Beef Brisket - 1/2 lb.
- Sausage KChunks - 8" link
- Pulled Pork BBQ - 1/2 lb.

QQ for two \$35 • QQ for 4 \$70 • QQ for 10 \$175

**No doubled meats of ribs or brisket. If ordering multiple QQ Pladdas please order by the number of people you would like to feed. Example, I would like a QQ for 6. Please order in multiples of 2 @ 17.50 per person*

THE 6 POUND FEEDBAG CHALLENGE "THE SHOVEL"

A Man vs Food nightmare! So much food we've gotta bring it to your table in a shovel. Over 6 pounds of BBQ goodness. Eat everything but the bones in under 45 minutes and it's on the house as well as you get a free t-shirt. Many a man and woman have been defeated over the years. So far only two have tasted victory!

- 1 full rack of spare ribs • 1/2 lb. Pulled Pork • 1/2 lb. Chicken
- 1/2 lb. Beef Brisket • 1 Smoked Sausage • 1/2 lb. Cole Slaw
- 1/2 lb. Baked Beans • 2 pieces of cornbread. \$55

The biggest problem with barbecue is you're hungry 2 or 3 days later

ENTREES



BEEF BRISKET CHINESE PIE

Our take on New England's version of the Scottish classic Shepard Pie. With beef brisket, cream corn & mashed spuds & cheese \$12

BASS ALE BEER BATTERED FISH & CHIPS

Long whole cigar size pieces of New England haddock. Just the right amount of fish to batter ratio. Served with cole slaw, our own homemade tarter sauce and french fries. \$13

FRANKS AND BEANS... FRANKS AND BEANS

What a classic. 2 of our all beef hot dawgs loungin' in a pool baked beans. Served with one side and a hunk of cornbread \$8

SANDWICHES

All sandwiches include one side and a pickle spear. Available à la carte for a \$1 less than listed.
 Cole Slaw • Baked Beans • Mac Salad • Dirty Rice • Green Beans • Apple Sauce • Uncle's Chili
 Collard Greens • Mashed Potatoes • Brunswick Stew • French Fries • Potato Chips • Cornbread

PULLED PORK SAMMIE

Fork tender Carolina style pork barbecue on a bulky roll. Ask for it "the real way" to get it topped with cole slaw & pickles. \$9

BARBECUE BEEF BRISKET SAMMIE

Sliced beef brisket piled high on a bun and topped with sauce \$10 • add cheese \$1

CHICKEN CORDON BLEU

Pulled chicken with ham, bacon, melted Swiss cheese and garlic & herb mayo. \$11

BUFFALO CHICKEN & BLEU

Smoked chicken breast tossed in our buffalo sauce with lettuce, tomato, onion, bacon and chunky bleu cheese dressing. \$11



THE CUBANO

A classic hot pressed Cuban sandwich with smoked ham, pulled pork, Swiss cheese, pickles & mustard mayo. \$10

Sandwich cheese: Swiss • American • Pepper Jack • Sharp Cheddar • Provolone

THE CARDIAC SAM

Pulled chicken breast topped with cheese, pulled pork, bacon, roasted red peppers, lettuce & garlic & herb mayo. \$13



PULLED CHICKEN SAMMIE

With lettuce, roasted sweet red peppers and garlic & herb mayo. \$9 • with bacon \$10

DIABLO CHICKEN

With jalapeno peppers, melted pepper jack cheese, lettuce & chipotle mayo. \$10

PULLED BBQ CHICKEN SANDWICH

Moist pulled chicken tossed in BBQ sauce with pickles and Cabot mild cheddar. \$9

BEEF BRISKET FRENCH DIP

Sliced beef brisket in a sub roll, with horseradish sauce, provolone, & Au Jus dip on the side. \$11 • add Peppers & Onions. \$1

PIGLET CHOW

For our little friends 10 and under. Includes a small drink and one side.

KID'S CHEESEBURGER \$5

KID'S RIB DINNER & CORNBREAD \$7

SMALL PULLED PORK SANDWICH \$5

PEANUT BUTTER AND JELLY \$5

CHICKEN NUGGETS \$5

FISH AND CHIPS \$7

GRILLED CHEESE \$5

ALL BEEF HOT DOG \$5

VANILLA OR BACON ICE CREAM \$3

ROOT BEER FLOAT \$3

SWEET THANGS

BOURBON PECAN PIE

Toasted pecan halves in an intoxicating filling laced with Kentucky Bourbon \$6

CAMPFIRE AT YOUR TABLE S'MORES

Graham crackers, marshmallows & chocolate bars with Habecht & skewers
 Regular (4) - \$8 • Large (8) - \$11

DEEP FRIED CHEESECAKE

Rich and smooth cheese cake rolled up in a flaky pastry tortilla. \$6

BANANA PUDDING

Layers of vanilla wafers, fresh bananas, vanilla pudding & whipped cream. \$6

KEY LIME PIE

Homemade Key Lime Pie. You won't find a better version of this classic! \$6

BACON MAPLE WALNUT ICE CREAM

Our own recipe made by Jake's ice cream \$4

BURGERS

Handmade 1/2 lb. burgers served with one side and a pickle or no sides for \$1 less.

THE BUBBA BURGER

Fresh gently hand formed burger patty served with lettuce, onion, pickle & tomato \$9 • add cheese \$1 • add bacon \$1

THE BLUES BURGER

Topped with chunky bleu cheese dressing, onion, bacon & grilled pineapple. \$11

DIABLO BURGER

With sliced jalapeno, pepper jack cheese, lettuce & chipotle mayo \$11 • + bacon \$1

CAROLINA BURGER

Topped with BBQ sauce, pulled pork, pickles, onions and American cheese. \$13

PB & J BURGER

Chunky peanut butter, strawberry jelly, smokey bacon and sliced jalapenos. \$11

THE BIG JACK

Our take on an iconic burger. Two all beef patties, special sauce, lettuce, cheese, pickles, onion on a sesame seed bun. \$11

THE GRAVEDIGGER

Our 1/2 pound burger on a bed of lettuce. Topped with a broken over easy fried egg & bacon served between two grilled cheese & tomato sandwiches. \$16

Warning: Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DAWG POUND

KAYEM ALL BEEF FENWAY FRANKS

The same franks as sold at Fenway park. Quickly deep fried then finished on off on the char-broiler. With one side.

PLAIN JANE

Hot dog and bun. 1-\$5 • 2-\$7

THE FENWAY FRANK

Mustard, Relish and Onion. 1-\$5 • 2-\$7

CHILI CHEESE DOGS

Smothered in chili & cheese. 1-\$7 • 2-\$9

A'LA CARTE

SPARE RIBS

Each \$3.5 • 1/2 (6) \$15 • Whole (12) \$28

PULLED PORK BBQ - \$14 lb.

PULLED CHICKEN BBQ - \$14 lb.

BRISKET POINT OR FLAT - \$15 lb.

SMOKED CHICKEN BREAST - \$5 ea.

CHICKEN LEG QUARTER - \$4 ea.

SMOKED SAUSAGE LINK - \$4 ea.

CORN BREAD - \$1.50 ea. • Dz. \$12

SIDES - Ind. \$3 • Plnt \$5 • Quart \$10