



Meat Mitch

Weekend Brunch!

— Saturday & Sundays ★ 10:00 a.m. to 2:00 p.m. —

BRUNCH APPS

MONKEY BREAD 9
twisted warm brioche, bourbon walnut caramel, cinnamon glaze

BISCUITS & GRAVY 10
buttermilk biscuits, brown sugar sausage gravy
ADD breakfast potatoes OR two eggs +4

BRUNCH ENTREES

AVOCADO TOAST* 14
'everything-spice' poached eggs, avocado, pickled onion, tomato, multi-grain toast

CINNAMON APPLE FRENCH TOAST 12
custard-infused French toast, maple syrup, candied pecans **ADD candied bacon +4**

BREAKFAST STACKER* 12
brown sugar sausage patty, fried egg, american cheese, charred mayo, potato bun, breakfast potatoes

BIRRIA BRUNCH BOWL* 14
smoked pork carnitas, two fried eggs, cotija, breakfast potatoes, red pepper, grilled onion, charred tomato salsa, Yoli corn tortillas

SMOKED BRISKET & EGGS* 16
hand-carved smoked brisket, two eggs your way, buttermilk biscuit & potatoes **OR** cheese grits

SHORT RIB BENEDICT* 17
two poached eggs, smoked beef short rib, buttermilk biscuit, smoked butter hollandaise, breakfast potatoes

BRUNCH SIDES

- SMOKED BACON 4
- BROWN SUGAR SAUSAGE 4
- BREAKFAST POTATOES 4
- TWO EGGS YOUR WAY* 4
- BISCUIT WITH JAM 4
- PIMENTO CHEESE GRITS 4

SUNDAY FEATURE

NASHVILLE HOT FRIED CHICKEN
half bird 19 // full bird 34
bacon-mustard green beans, hot honey, jalapeño-cheddar cornbread, whipped butter
(served **SUNDAYS ONLY**; noon 'til sold out)

denotes vegetarian

SNACKS

FRIED PICKLES 9
with buttermilk ranch

PIMENTO CHEESE 9
with celery sticks & a pack of Ritz

LOADED BRISKET CHILI 8.5
tillamook cheddar, sour cream, scallions

SMOKED CHICKEN WINGS 15
pick-a-flavor: dry-rub **OR** garlic-parmesan buffalo

CHEESY HOG FRIES 14
curly fries, crispy pulled pork, pig candy, cheddar fun-do, tillamook cheddar, scallions, pickled jalapeño, ranch, honey drizzle

FIELD of GREENS

POWERCRUNCH SALAD HALF 10 // FULL 14
avocado, kale, broccoli, quinoa, fuji apple, walnuts, raisins, pickled onion, lemon vinaigrette;
ADD smoked turkey +4 OR salmon +12

FRIED CHICKEN SALAD 17
crispy smoked chicken, pig candy, cheddar, egg, tomato, greens, matchstix potato, bbq ranch

SEARED SALMON SALAD 20
baby spinach, warm bacon-dijon vinaigrette, avocado, egg, pickled onion, salted pecans

SANDWICHES

served on toasted martin's potato bun
SUB gluten-free bun +2

JUST MEAT ON BUN 11
pulled pork, smoked turkey breast or house sausage
SUB black angus hand-carved brisket or smoked burnt ends for +3 each

NAKED & AFRAID 16
burnt ends, house sausage, pepperjack fun-do, charred mayo, matchstix potato, pickled jalapeño

TEXAS RANGER 15
shaved black angus brisket, pepperjack fun-do, crispy onion rings, charred mayo

'BAMA FRIED CHICKEN 14
crispy smoked chicken breast, american cheese, pickles, 'bama white sauce

HOT HONEY PIMENTO CHICKEN SAMMY 14
crispy smoked chicken breast, hot honey, pimento cheese, charred mayo

SMOKED SALMON WRAP 16
avocado, citrus-buttermilk tossed greens, charred tomato, pickled red onion, flour tortilla
cheddar fun-do, bbq butter, crispy onion, scallion

ALL★STAR PLATTERS

served with pickles, texas toast & TWO mini sides;
SUB crispy fries or sticky curly fries +1

YOU PICK

two meats 22 // three meats 27
black angus carved brisket, smoked burnt ends, pulled pork, smoked turkey breast, house-made brown sugar sausage or jalapeño-jack sausage
ADD three rib bones OR salmon +12; no subs

COMPETITION-STYLE BURNT ENDS 27

3/4-lb. jumbo serving of kansas city burnt ends

WINNERS WIN! 30

16-hour black angus hand-carved brisket, smoked burnt ends & three rib bones

BUTCHER & BOAR 24

three rib bones, pulled pork, brown sugar sausage, jalapeño-jack sausage & pig candy

SMOKED PORK SPARERIBS

half-slab 24 // full-slab 34
st. louis-style smoked pork ribs

PITMASTER PLATTER 62

serves TWO: black angus carved brisket, smoked burnt ends, three rib bones, pulled pork, smoked turkey, hand-cranked brown sugar sausage, jalapeño-jack sausage, pit beans, potato salad & fries

BBQ SIDES

	mini / jr.
BBQ PIT BEANS	4 / 7
POTATO SALAD	4 / 7
CHOPPED COLESLAW	4 / 7
BACON-BROCCOLI SLAW	4 / 7
JALAPEÑO CHEESY CORN	4 / 7

CRISPY FRIES **ADD** cheesy fun-do +2

FRENCH FRIES 5
STICKY CURLY FRIES 5

SUPER SIDES

ONION RINGS	9
SIMPLE SIDE SALAD	8
MAC & CHEESE	8
ADD burnt ends +5	
CHARRED SQUASH	8
with hot honey & goat cheese	

SWEETS

CARAMEL APPLE BREAD PUDDING 9
served warm with vanilla ice cream

MINI WHOOPIE PIES
rotating flavors; ask your server for today's selections
whoopie trio 9 OR a single mini whoopie 4



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Weekend Drinks!

MIMOSAS

CLASSIC MIMOSA 8

orange juice & sparkling wine

GINGER-PEACH 9

ginger syrup, peach nectar, sparkling wine

SMOKED CRANBERRY 10

smoked cranberry syrup, peach nectar, oj, sparkling wine

BRUNCH COCKTAILS

SMOKEHOUSE MARY 10

smoked celery & garlic-infused vodka, house Whomp! mix, candied bacon garnish

AMERICAN BREAKFAST 12

four roses bourbon, grapefruit, maple syrup

APEROL SPRITZ 10

grapefruit vodka, aperol, grapefruit juice, sparkling wine

MORNING SANGRIA 12

deep eddy ruby red grapefruit, st.-germaine, peach schnapps, amaretto, lemon, red wine

ICED TALL LATTE 12

vanilla vodka, somrus coffee liqueur, vanilla cold brew, chocolate bitters, 'deez nutz' rim

COLD BREW MARTINI 12

vanilla vodka, kahlua, starbucks cold brew, chocolate bitters

DAY COCKTAILS

LEAWOOD LEMONADE 14

builders gin, lemon, blueberry-lavender simple

PINEAPPLE MOJITO 12

pineapple-infused rum, lime, mint, soda

PITMASTER SIDE PIECE 14

ketel one grapefruit & rose, mango, lemon, rosemary, wine

SMOKED JALAPEÑO

PALOMA 12

una familia reposado, jarritos grapefruit, lime, tajin rim

BARK & BITE 14

cimarron tequila, mezcal, grapefruit juice, lime, jalapeño simple

BLACK WALNUT OLD

FASHIONED 14

j rieger, black walnut bitters, cherry bitters

BEER

ON TAP (GLASS / PITCHER)

YUENGLING FLIGHT 5 / 18

4.2% abv, lager

BOULEVARD TANK 7 9 / -

8.5% abv, saison

FIELDS & IVY WORBOY'S 7 / 24

4.5% abv, lager

WEIHENSTEPHANER 8 / 27

5.4% abv, hefeweissen

FREE STATE YAKIMANIAC 7 / 24

6.3% abv, ipa

LIMITLESS JOCO JUICE 9 / 30

7% abv, hazy ipa

KC BIER CO. DUNKEL 7 / 24

5% abv, dunkel

PRINCESS YUM YUM

RASPBERRY KOLSCH 8 / 27

4.8% abv, raspberry kolsch

MACROS

BUD LIGHT 5.5

5% abv, 16 oz. can

MODELO ESPECIAL 5.5

4.4% abv, 16 oz. can

MILLER LITE 5.5

4.2% abv, 16 oz. can

MICHELOB ULTRA 5.5

4.2% abv, 16 oz. can

COORS BANQUET 5.5

4.2% abv, 16 oz. can

COORS LIGHT 5.5

4.2% abv, 16 oz. can

PBR 5.5

4.8% abv, 16 oz. can

LIGHT & CRISP

STELLA ARTOIS 7

5% abv, 12 oz. can

BOULEVARD WHEAT 6

4.4% abv, 12 oz. can

NORTH COAST

SCRIMSHAW PILSNER 7

4.4% abv, 12 oz. bottle

GOLDEN ROAD MANGO CART 7

4.0% abv, 12 oz. can

YUENGLING 5

4.5% abv, 16 oz. can

BREWERY EMPERIAL BISCUIT 7

5.2% abv, 12 oz. bottle

SOUR

DRY DOCK TROPICAL SOUR 7

5.0% abv, 12 oz. can

CRANE TEA WEISS 8

4.1% abv, 12 oz. can

DESTIHL DRAGON FRUIT MANGO 8

5.5% abv, 12 oz. can

PALE ALE / IPA

BOULEVARD SPACE CAMPER 6

5.9% abv, 12 oz. can

FIRESTONE WALKER MIND HAZE 7

6.2% abv, 12 oz. can

FIELDS & IVY

BREEZEDALE HAZY IPA 8

5.9% abv, 12 oz. bottle

TORN LABEL ALPHA PALE ALE 6

5.5% abv, 12 oz. can

TOPLING GOLIATH PSEUDO SUE 7

5.8% abv, 12 oz. can

SURLY FURIOUS IPA 7

6.7% abv, 12 oz. can

KC BIER CO. NEVER SAY IPA 6

5.9% abv, 12 oz. bottle

ROASTY & MALTY

GUINNESS STOUT 7

4.2% abv, 16 oz. can

AVERY ELLIE'S BROWN 7

5.5% abv, 12 oz. can

DENVER BEER CO. GRAHAM

CRACKER PORTER 7

5.6% abv, 12 oz. can

GLUTEN-FREE

LAKEFRONT NEW GRIST LAGER 6

5.1% abv, 12 oz. bottle

AUSTIN EASTCIDER 7

5% abv, 12 oz. can

BOULEVARD QUIRK SELTZER 6

4.2% abv, 12 oz. can

NON-ALCOHOLIC

WELLBEING VICTORY WHEAT 8

0.5% abv, 16 oz. can

HEINEKEN 6

non-alcoholic, 0% abv, 12 oz. can

WINE

(GLASS / BOTTLE)

WHITE

PROSECCO SPLIT 13 / -

zonin | italy

ROSÉ 12 / 44

bosler by any other name | chile

SAUVIGNON BLANC 13 / 48

kim crawford | new zealand

CHARDONNAY UN-OAKED 12 / 44

donati 3 sisters | california

RED

PINOT NOIR 14 / 52

ammunition | california

RED BLEND 14 / 52

angels & cowboys | california

CABERNET SAUVIGNON 12 / 44

chop shop | california

MALBEC 12 / 44

catena vista flores | argentina

WE KNOW HOW TO PARTY!

Reserve our WHOMP! room for your next event, or order from our party menu and we'll deliver to you.