

# STARTERS

## Minuteman Wings 8.99

Jumbo wing pieces fried & dusted with Scott's secret dry rub or tossed with our sweet & spicy red chili glaze

## Truffle Mac & Cheese Balls 8.99

House-made panko mac & cheese balls fried crisp

## Spicy Fried Pickles 8.99

Battered dill pickle spears served with chipotle aioli

## Hush Puppy Shrimp 9.99

Cornmeal battered shrimp served with chipotle ketchup

## Fried Green Tomatoes 8.99

A southern classic served with chipotle aioli

## Southern Sampler 12.99

Hush puppy shrimp, fried green tomatoes & fried pickles

## BBQ Nachos 12.99

House-made tortilla chips topped with green chile queso, mild BBQ sauce, pickled jalapeños and your choice of pulled pork or pulled chicken

## Cajun Cracklins 8.99

Freshly "exploded" pork skins dusted with creole spice

## Loaded Potato Skins 10.99

Topped with pulled pork, coleslaw & BBQ sauce

## Chips & Salsa 6.99

Fresh corn tortilla chips with house-made salsa

## Fresh Guacamole & Chips 9.99

Ripe avocados mixed with fresh salsa & sea salt

## Soup (cup or bowl) 3.99 / 4.99

New England clam chowder or soup of the day

# SALADS

## Taco Salad 12.99

Romaine lettuce and our chipotle vinaigrette topped with pulled pork or pulled chicken (grilled shrimp \$2), fire roasted corn, black olives, shredded Mexican cheese, sour cream & salsa surrounded by house-made chips

## Side Caesar Salad 5.99

## Smokehouse Caesar Salad 12.99

Crisp romaine lettuce tossed in our house-made dressing with pulled pork or pulled chicken (grilled shrimp \$2), croûtons & parmesan cheese

## House Side Salad 4.99

Fresh mixed greens, tomato, cucumber & shredded carrots

# TEXMEX & CREOLE

## Platters

Served with a cup of soup or mixed green salad (caesar \$1)

## Chicken Jambalaya 18.99

Chicken breast, house-smoked chorizo & long grain rice mixed with onions, peppers, garlic & creole spices

## Chipotle Lime Chicken 18.99

Char-grilled chicken breast topped with chipotle lime sauce & fresh salsa served with rice & vegetables

## Fish Tacos 19.99

Battered cod, creamy slaw, pickled red onion, house-made salsa, fresh lime & flour tortillas served with spanish rice

## Lobster Mac & Cheese 22.99

Butter poached tail mixed with cheddar, gruyere & parmesan cheese topped with toasted panko bread crumbs

## Blackened Catfish 18.99

Sautéed catfish fillet topped with fire roasted corn salsa served with spanish rice & veggies

## Bayou Fish & Chips 18.99

Beer battered cod dusted with creole spices served with french fries & coleslaw

## Quesadillas

Choice of white or whole wheat tortilla (gluten free \$1) served with house-made salsa & sour cream

## Cheese 8.99

## Grilled Chicken 12.99

## Shrimp 15.99

## Veggie 12.99

Mushroom, onion, & roasted peppers

## Bar-B-Q 13.99

Pulled pork or pulled chicken with caramelized onions

# WOOD PIT BBQ

Pitmaster Scott's "Memphis Dry" BBQ is rubbed with his special spice mixes then smoked "low & slow" with hickory, oak & fruit wood in our on-site smokers.

## Sandwiches

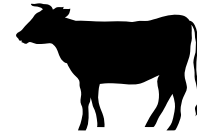
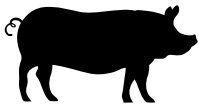
Served with house-made slaw and one standard side on your choice of bun, white bread, lettuce wrap or gluten-free

## Platters

Served with two standard sides and a cup of soup or mixed green salad (caesar \$1)

## Combos

Served with two standard sides and a cup of soup or mixed green salad (caesar \$1)



**S / P**

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**Pulled Pork** 13.99 / 18.99  
Award winning pulled pork shoulder smoked for 12 - 14 hours

**Pulled Chicken** 12.99 / 18.99  
Boneless & skinless thigh meat

**Texas Brisket** 14.99 / 20.99  
Certified angus beef rubbed with kosher salt & black pepper smoked for 15 hours

**St. Louis Ribs** 19.99  
Cut from the full pork spare rib, these are meatier and have more flavor than their baby back cousins

**Smoked Turkey** 12.99 / 18.99  
Hand carved all white meat turkey breast served with your choice of chipotle aioli or traditional gravy & cranberry sauce

**Angus Meatloaf** 12.99 / 18.99  
All beef meatloaf topped with either chipotle ketchup or mushroom gravy

**Two Meat Combo Platter** 23.99  
Choose any 2 of our smoked meats

**Three Meat Combo Platter** 29.99  
Choose any 3 of our smoked meats

We are smoking just about every day and we do our best to anticipate the amount needed of each item. Please check with your server to see what BBQ is available.

# STEAKS & CHOPS

Served with two standard sides and a cup of soup or mixed green salad (caesar \$1)

**Coffee Rubbed Flat Iron Steak** 21.99  
Char-grilled, sliced and topped with a coffee demi-glace sauce

**Smothered Filet Mignon** 24.99  
8 oz first cut filet topped with a melted bleu cheese & garlic butter sauce

**Bourbon Glazed Cowboy Pork Chop** 22.99  
Double cut pork chop glazed with dijon mustard, bourbon & brown sugar

# SIDES

## Standard

House-made Coleslaw, French Fries, Bourbon Baked Beans, Corn Bread, House-made Chips, Spanish Rice

## Premium

Sweet Potato Fries, Onion Rings, Side Salad Mashed Potatoes, Vegetable Medley (\$1.5 ea) Mac & Cheese (\$2)

# BURGERS

Locally sourced grass-fed beef, char-grilled & served with one standard side. Substitute a turkey burger or veggie burger for no extra charge. Ask about our gluten free bread options.

## Specialty Burgers

Fried Green Tomato 12.99

Topped with fried green tomatoes, bacon, pepper-jack cheese & chipotle ketchup served on a brioche bun

Texas Roadhouse 12.99

Cheddar, bacon & two onion rings served on a brioche bun

1776 11.99

Dusted with Scott's secret dry rub, american cheese, raw onion, dill pickle chips & BBQ sauce served on a seeded bun

Snap, Cracklin' & Pop 14.99

Topped with cheddar cheese, pulled pork, pork chicharrones (cracklins) & BBQ sauce served on a brioche bun

## Minuteman Classics

Ben Franklin 12.99

Port wine cheddar, bacon, lettuce & tomato served on brioche

Ethan Allen 9.99

Hamburger deluxe on a seeded bun with lettuce & tomato

Militiaman 10.99

Cheeseburger deluxe (american, cheddar or swiss) served on a seeded bun with lettuce & tomato

Thomas Paine 10.99

Served on grilled rye bread with melted swiss cheese



## Build Your Own Burger

Basic Burger 9.99

Bread: seeded bun, white, wheat or rye toast (no charge)

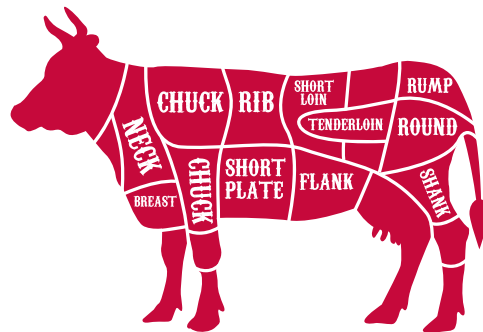
Bread Special: brioche, kaiser or gluten free white (\$.50)

Meat: bacon, pork roll, ham, turkey or pulled pork (\$2 ea)

Cheese Standard: american, cheddar, swiss (\$1 ea)

Cheese Premium: fresh mozzarella, goat, port wine, pepper-jack, crumbled bleu, muenster or feta (\$2 ea)

Veggies: grilled onions, mushrooms, roasted peppers, hot peppers (\$1 ea) lettuce, tomato, red onion (no charge)



# SIDES

## Standard

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## Premium

Sweet Potato Fries, Onion Rings, Side Salad Mashed Potatoes, Vegetable Medley (\$1.5) Mac & Cheese (\$2)

# BEVERAGES

Fountain Sodas (free refill) 2.25

Pepsi, diet pepsi, root beer, sierra mist or seltzer

Cold Drinks 2.25

Lemonade, milk or chocolate milk

Coffee or Tea (hot or iced w/ refill) 2.25

Juice (small or large) 2.25 / 3.50

Orange, apple or cranberry

Old Fashioned Milk Shake 4.99

Vanilla, chocolate or strawberry