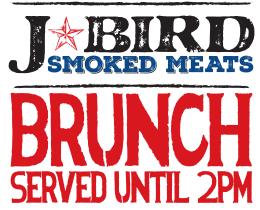


#### EAT HERE OR TAKE IT TO GO WE CAN ALSO CATER YOUR EVENT 248-681-2124 JBirdSmokedMeats.com

1978 Cass Lake Rd • Keego Harbor 20% gratuity will be added to parties of six or more





basic bloody mary 8 refills 5 mimosa 8 refills 5 **beer-mosa** (price of beer selected)

# REAKFAST

Pulled Pork Hash & 2 Eggs 12



Smoked Salmon Hash & 2 Eggs 14



Brisket Hash & 2 Eggs 13

#### **Buttermilk Pancakes**

w.maple syrup & butter 9.75 w homemade bourbon orange butter +2

#### **Meat and Potatoes**

brisket, bacon, andouille, potato hash & 2 eggs 15.75

#### **Breakfast Slam**

2 eggs, bacon or sausage, Texas toast, potato hash 12



#### J W BREAKFAST SPECIALTIES

#### Breakfast Club

3 layer sandwich, turkey, peppered bacon, lettuce, tomato, swiss, fried egg on Texas toast served w. 1 side 15.75

#### **BBQ Huevos Rancheros**

2 eggs, crispy corn tortillas, brisket, tomato salsa, queso fresco mucho sauce 13

#### **Pulled Pork Eggs Benedict**

cheddar biscuit, smothered with pulled pork, 2 eggs, chipotle mayo sauce 15

#### Sunrise Salmon Salad

smoked salmon w. mixed greens, sliced carrots, cucumbers, tomato, cornbread croutons served w. a side of honey mustard dressing 17





#### 3 egg omelet

w. brisket, caramelized onion, swiss served w. potato hash 14

w. turkey, bacon, cheddar served w. potato hash 14



Potato Hash 3.75

Texas Toast 1.5 Bacon 4.75 Andouille Sausage 4.25

1 egg any style 2





12 AND UNDER Scrambled Eggs & Toast 6.5

Pancakes 6.5 Burger w. fries 7



#### **Pig Pie Classic**

16 hour pulled pork shoulder, buttermilk slaw 14.5

#### Cheddar Bo

Horsey sauce, sliced brisket, caramelized onions, aged cheddar sauce, served on an onion roll 16.75

Smoky C Classic served w. 1 side Pulled chicken and

Pulled chicken and buttermilk slaw 15.25

## OLD FASHIONED J\*BURGER

certified angus beef, griddle cooked medium well and served on a potato roll with sweet and smoky fries and homemade pickles

#### **Ordinary Joe Burger**

1/4 lb **12** or 1/2 lb **15** special sauce, lettuce, tomato

# SMOKED



smoked with pure Michigan apple, cherry, maple and oak

all served w. two sides & cornbread

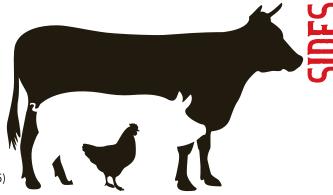
Pulled Pork 16.75

**Beef Brisket** 19.75

#### St. Louis or Baby Back Ribs

dry rubbed or glazed w. bbq sauce
1/2 slab Louis 24.5 full slab Louis 34
1/2 slab Backs 26.5 full slab Backs 36

**3 Meat Sampler 25** (1/4 rack ribs +4.75)



**Bacon Dog Pit Beans** 

**Cornbread** 

**Sweet & Smoky Fries** 

**Buttermilk Slaw** 

J¥ Mac & Cheese

**Sweet Potato Fries** 





LUNCH \* DINNER \* CARRY-OUT \* CATERING

248-681-2124 JBirdSmokedMeats.com 1978 Cass Lake Rd • Keego Harbor, MI

### J\*B REGIONAL BBQ SAUCES

take home an 807/1607 sauce hottle 6 75/10 <sup>p</sup>

#### **Kansas City**

ketchup, brown sugar & spices (thick & tomatoey)

#### **Memphis**

ketchup, cider vinegar, apple juice, molasses & maple syrup (sweet, tangy & peppery)

#### Michigan

ketchup, orange juice, brown sugar & tamarind (sweet, thick & sticky)

#### **Harbor Heat**

beer, vinegar, garlic & habaneros (thin, spicy & sour)

#### Ol' Yeller

yellow & Dijon mustards, honey (sweet and tangy)