

J BIRD SMOKED MEATS

KICK IT OFF

BBQ Nachos

tortilla chips, pickled jalapenos, cheddar jack, salsa, queso fresco

Cheese 15
Pork 20
Chicken 21
Brisket 22

Crispy Panko Shrimp

spicy lettuce salad w. 5 spiced cashews, sesame chili mayo 16

Brisket Burnt Ends

w. Texas toast 15

Smoked then Fried Jumbo BBQ Wings

hot or bbq, w. carrot & celery stix, buttermilk ranch
6 wings 14 12 wings 24 18 wings 32

Pork Egg Rolls

w. sweet chili sauce 16

SOUPS

Roasted Pepper & Tomato Chili

w. beans & cheddar jack 8.5

add brisket +4

add cornbread +1

J Gumbo

w. kielbasa, smoked chicken, shrimp & jasmine rice 10



Sub a side salad for a side:

simple +4
JMichigan +5
veggie +5

SIDE SALADS

J's Simple Salad

greens, cherry tomato, cucumber, carrot, cheddar jack, Texas toast croutons, ranch dressing 8

JMichigan Salad

greens, pickled red onion, candied walnuts, peaches, blue cheese, & cherry vinaigrette 9.5

Veggie Salad

greens, cucumber, roasted beets, chickpeas, bell peppers, cherry tomato, pickled jalapenos, queso fresco, garlic parmesan vinaigrette 8.75



All side salads can be made entree size (+7)

Add meat to entree salad: Salmon +10 Grilled Shrimp +8 Pulled Chicken +6



GRILL

Lemon Garlic Chicken

zucchini, garlic & olive oil mashed potatoes 24

Honey Citrus Glazed Salmon

sweet potato wedges, broccolini 29

NY Strip Steak

roasted tomato, garlic & shallot jus, crispy onion rings 48

Rosemary Grilled Lamb Chops

cherry tomato chutney, zucchini, garlic & olive oil mashed potatoes 52

J BIRD BBQ

BBQ Platters w. Cornbread + 2 Sides

Kielbasa 19

Pulled Pork 18

Beef Brisket 24

Pulled Chicken 20

Baby Back Ribs

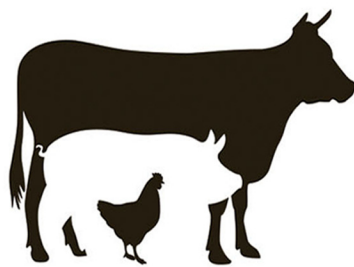
(dry rubbed or glazed)

Half Slab 28 Full Slab 39

3 Meat Sampler 28

Choose three meats

(may sub chicken fingers for 1 meat)



add 1/4 rack ribs(+7.5) or kielbasa(+5.5) to any platter

SIDES

BBQ Beans 6

Cornbread 5

Mac & Cheese 6

Sweet & Smoky Fries 6

Sweet Potato Wedges chili lime rub 7

Honey Mustard Apple Cider Coleslaw 5

Broccolini, Olive Oil, Garlic & Shallot 7

Garlic & Olive Oil Mashed Potatoes
parmesan & herbs 6.75

Sub a side salad for a side on any sandwich, burger, meat platter or entrée:
simple +4 JMichigan +5 veggie +5



KIDS

12 AND UNDER ONLY

Burger w. Fries 8
add cheese +.50

Chicken Fingers w. Fries or Mac 8

Ribs w. Fries or Mac 9

Mac & Cheese w. Fries 7

includes choice of drink



CLASSIC BBQ SANDWICHES

Chopped Brisket

w. pickles & onions 19

Pulled Chicken

w. slaw 18

Pulled Pork

w. slaw 17

served w. 1 side



EAT HERE OR TAKE IT TO GO
WE ALSO CATER ALL KINDS OF EVENTS

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

20% gratuity will be added to parties of five or more
checks may be split a maximum of three ways

15% gratuity added to all
carry out orders

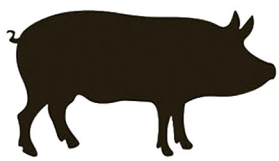
GRILLED BURGERS

Half pound grilled burgers cooked one way - done & juicy
served on a potato roll w. sweet & smoky fries and homemade pickles

Ordinary Joe 17
special sauce,
lettuce, tomato
w. cheese +.50

Contractor 24
mayo, lettuce,
tomato, bacon,
brisket, cheddar,
Michigan BBQ sauce

The J★Burger 18
mayo, lettuce,
tomato, onion
marmalade,
Detroit zap sauce



Burger Adds

4 oz brisket +5 bacon +2.50 cheddar +.50 Swiss +.50
cheddar jack +.50 blue cheese +.50 jalapenos +.50 raw sliced onion +.50
grilled sliced onion +.50



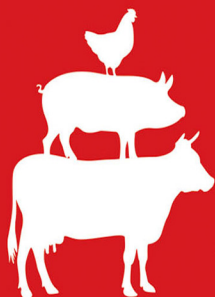
SPECIALTIES

Buttermilk Chicken Fingers
Hot or Plain w. fries & slaw 22

Fish & Chips
w. tartar sauce, fries & slaw mkt

J★ Mac & Cheese Entrée
served w. 1 side 16

ADD: pulled pork +5 brisket +6
hot chicken fingers and blue cheese +6



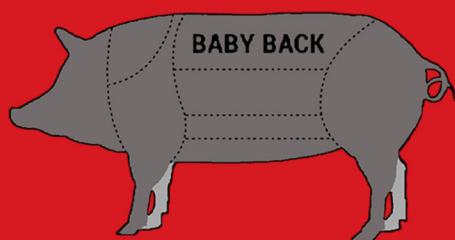
FAMILY STYLE DINING

AVAILABLE FOR 2, 4, 6, OR 8 PEOPLE - 27.5 PER PERSON

all family meals served w. ribs, 4 meats, 4 sides, Texas Toast & pickles

RIBS:
2 BONES
PER PERSON

Dry Rubbed
or
BBQ Glazed



CHOOSE 4
SIDES

BBQ Beans
Mac & Cheese
Honey Mustard Apple Cider Coleslaw
Broccolini, Olive Oil, Garlic & Shallot
Sweet Potato Wedges chili lime rub
Garlic & Olive Oil Mashed Potatoes parmesan & herbs
Sweet & Smoky Fries
Cornbread

CHOOSE 4
MEATS

(1/2 pound total per person)

Kielbasa
Pulled Pork
Beef Brisket
Pulled Chicken
Grilled Salmon
(may sub chicken
fingers for 1 meat)

J★BIRD HOUSEMADE BBQ SAUCES

take home an 8oz or 16oz sauce bottle

Nashville Hot Sauce

harbor heat, cider vinegar, cayenne,
hot sauce & butter (super spicy!)

Ol' Yeller

yellow & Dijon mustards, honey
(honey mustard)

Memphis

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

Michigan Sauce

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

Harbor Heat

(5 oz. woozy bottle)
beer, vinegar, garlic & habaneros
(thin, really spicy & sour)

J★B SALAD DRESSINGS

take home an 8oz or 16 oz bottle

Buttermilk Ranch -
buttermilk, roasted poblanos,
herbs & spices

JB House Garlic & Parmesan Vinaigrette -
raspberry vinegar, dijon mustard, olive oil,
garlic, parmesan, Italian seasonings

Honey Mustard -
Dijon and grainy mustard,
honey, olive oil

SWEETS

Faygo Floats 7.5

Vernors Can 3.5

Vernors Float 6.75

Bread Pudding 8.75

add ice cream +1.75

Chocolate Brownie Sundae 12

Rotating Seasonal Dessert Priced Daily
(when available)

Assorted Old Fashioned Faygo Bottles 4

root beer, rock & rye, orange, vanilla cream soda