

★ ★ ★ **PO'BOYS** ★ ★ ★

SLOW-SMOKED BARBEQUE

SALADS

APPLE COLESLAW – V
cabbage, carrot, green apple, vinegar, mayo, celery seeds, garlic bread

SALTY PIG POTATO SALAD
corn, red peppers, onion, parsley, olive oil, Dijonnaise dressing, smoked ketchup, pickles, pulled pork
Without pulled pork – V 6.00

COLORFULL SALAD – VGN
mixed green leaves, iceberg, pomegranate, green onions, sesame seeds, pomegranate syrup, olive oil, crispy corn tortillas

SMOKED TURKEY CAESAR'S
iceberg, cider vinegar and garlic dressing, corn, croutons, parmesan, black pepper, slowly smoked turkey fillet

VEGGIE CAESAR' S – V
iceberg, cider vinegar and garlic dressing, corn, croutons, parmesan, black pepper

QUINOA POWER SALAD - V
tricolor quinoa, grilled goat cheese, sweet potatoes, cranberries, green onions, sweet & sour cucumbers, mixed green leaves, roasted hazelnuts, red fruit dressing

GREEK PANZANELLA
charcoal grilled cauliflower, feta cheese, colorful tomatoes, capers, green olives, fresh herbs, croutons, roasted garlic vinaigrette

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LOADED FRIES

French fries with a choice of toppings from
BRISKET BURNT ENDS, CHEDDAR SAUCE, ONION, SMOKED KETCHUP

VEGAN MAYO, CARAMELISED ONIONS AND SALSA FRESCA

PORK BELLY, CAESAR'S MAYO AND PARMESAN CHEESE

STARTERS
6.00 GUMBO - SOUP (half / full) 6.00 / 9.00
black roux, trinity (celery, red peppers, onion), chicken, shrimps, Andouille sausage, rice

7.50 GARLIC BREAD – V
bread with garlic butter, kasseri cheese, chives, cherry tomatoes, creole mayo

7.50 BLACKENED ONION RINGS – V
with blackened tempura, cream cheese, sweet chili and tonkatsu sauce, chives

8.50 CRACKLING EGGS & FRIES
smoked pork belly, 2 fried eggs, cheese fondue, blackened spices

8.50 PULLED PORK NACHOS 🌶️
crispy corn tortillas, pulled pork, chipotle mayo, salsa fresca, yogurt, sriracha

7.50 FRIED CHICKEN WAFFLE
served with bacon, maple syrup, mayo and chives
Add a fried egg + 1.00

8.50 MAC 'N' CHEESE
cheddar cheese, parmesan, cream gratin and sundried tomatoes

8.50 SRIRACHA PULLED PORK MAC 'N' CHEESE 🌶️🌶️ 10.50
cooked with pulled pork and sriracha

8.00 SWEET & STICKY CHICKEN WINGS 🌶️
roasted chicken wings drenched in our sweet & sticky sauce, chives, green onions, sesame seeds, a bit spicy

6.50 DEVILED CORN ON THE COB 🌶️
boiled and charcoal grilled corn, garlic butter, jalapenos, cream cheese with fresh herbs, parmesan, lime

BURGERS
A side of your choice is included from french fries, potato salad, coleslaw, green salad, mashed potatoes with gravy

6.50 DOUBLE SMASHED CHEESEBURGER 9.50
2 smashed beef patties, double cheddar, iceberg, smoked ketchup, mayonnaise, mustard, onion, pickles
Triple Smashed + 2.50

7.50 BUTTERMILK FRIED CHICKEN 9.50
fried chicken fillet, cheddar, Dijonnaise mayo, bourbon glaze, iceberg, coleslaw

8.00 SMASHED AND PULLED 9.90
100g beef patty, pulled pork, cheddar sauce, Alabama white BBQ sauce, smoked ketchup, onion, iceberg, pickle

7.50 PB BACON MUSHROOM MELT 10.90
200g beef patty, bacon, sauteed mushrooms, emmental, caramelised onions, caesar's mayo

8.50 BLACKENED CHICKEN 9.90
grilled Blackened chicken fillets, Creole mayo, bacon, cheddar sauce, smoked ketchup, fried onions, iceberg, tomato, onion

8.50 CREOLE BRUNCH 11.50
200g beef patty, fried egg, bacon, cheddar, Creole mayo, caramelised onions, iceberg, onion, tomato, smoked ketchup

11.50 PITMASTER
200g beef patty, slow-smoked pork belly, cheese fondue, caramelised onions, Dijonnaise mayo, smoked ketchup and iceberg

10.50 OKLAHOMA FRIED ONION SMASHED
2 smashed beef patties with onion, double cheddar, bacon, hash brown, iceberg, tomato, ketchup, mustard, mayo

12.50 THE TIPSY TEXAN 🌶️
brisket, pulled pork, Andouille sausage, caramelised onions, Creole mayo, coleslaw and bourbon glaze

12.00 HOLY COW!
200g smoked beef patty, double cheddar, parmesan cream, Alabama white BBQ sauce, caramelised onions, pickles, iceberg, arugula

13.00 SMASH MY GREEK UP
2 smashed mutton patties, kasseri cheese, garlic butter, oregano, caesar's mayo, mixed green leaves

11.50 BRISKET
Brisket from our smoker, Creole mayo, bourbon glaze, coleslaw, pickles

13.50 B.M.F.
100g beef patty with brisket, pulled pork, deep fried pork belly, cheddar, caramelised onions, Alabama white BBQ sauce, bourbon glaze and coleslaw

11.00 DAT AIN'T BEEF – VGN
vegetables and legumes patty, vegan mayo, caramelised onions, iceberg, tomato, bourbon glaze

10.50 MORNING GLORY (AKA DONUT)
greek sugar donut, 2 smashed patties, double cheddar, bacon, fried egg, Dijonnaise mayo, maple syrup and chives

10.50 BAD EGG
fried chicken fillet, pulled pork, Mac 'N' Cheese, Alabama white BBQ sauce, iceberg

11.50 FRENCH KISS
200g beef patty, grilled goat cheese, grilled sauteed mushrooms, caramelised onions, truffle mayo, mixed green leaves

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DRY - AGED BEEF BURGERS
2 smashed beef patties from dry aged beef cuts

13.90 CLASSIC
red cheddar, burger sauce, bourbon glaze, pickles, white onions

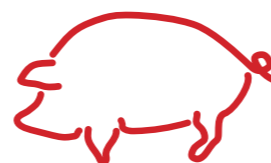
13.90 UMAMI
parmesan cream, caramelised onions, sauteed mushrooms, truffle mayo

EXTRA INGREDIENTS FOR BURGERS OR POTATOES

cheddar, cheese fondue, bacon, egg **+1,00**
2nd beef patty 200g **+3.00**
extra side dish **+2.50**

EXTRA SAUCE +1.00

- creole mayo
- caesar's mayo
- smoked ketchup
- Dijonnaise mayo
- truffle mayo
- Chipotle mayo



REAL AMERICAN FOOD



PO'BOYS



SLOW-SMOKED BARBEQUE

PO'BOYS

Sandwich in a baguette-shaped bread

A side of your choice is included from french fries, potato salad, coleslaw, green salad, mashed potatoes with gravy

PULLED PORK

Dijonnaise mayo, bourbon glaze, iceberg, tomato, sweet and sour cucumber

ANDOUILLE SAUSAGE 🌶️

homemade pork sausage with New Orleans spices, cheddar sauce, caramelised onions, coleslaw, Alabama white BBQ sauce, sriracha, fried onions, chives

BUTTERMILK FRIED CHICKEN

fried chicken fillets, caesar mayo, iceberg, tomato, parmesan cream, chives

PORK BELLY BLT 🌶️

smoked pork belly brined for 48 hours, classic mayo, iceberg, tomatoes, freshly grated black pepper

BRISKET

brisket from our smoker, cheddar sauce, onion, pickles, Alabama white BBQ sauce, bourbon glaze, iceberg

SHRIMP ROLL

lobster roll, shrimps cooked in garlic butter, lime, fresh herbs, cream, cheddar, colorful tomatoes, iceberg

MUSHROOM ROLL- V

lobster roll, sauteed mushrooms, truffle mayo, cheese fondue, fresh herbs, iceberg

EXTRA SAUCE +1.00

- creole mayo
- Dijonnaise mayo
- caesar's mayo
- truffle mayo
- smoked ketchup
- Chipotle mayo

PLATES

FROM OUR SMOKER

Served with bourbon glaze

A side of your choice is included from french fries, potato salad, coleslaw, green salad, mashed potatoes with gravy

8.50

PULLED PORK

served with crispy corn tortillas

8.50

PORK BELLY

brined for 48 hours

BRISKET

from the point

8.50

PORK RIBS

baby back ribs, whole rack

8.50

BEEF RIB

short rib

9.50

PO' BOYS (2024) SAMPLER

brisket, pulled pork, pork belly, fried chicken, Andouille sausage, pork ribs, coleslaw, creole mayo, pickles, 2 potato rolls

Add mac 'n' cheese +3.00

10.50

CHICKEN / SALMON / PASTA

BLACKENED CHICKEN FILLET
crispy corn tortillas, salsa fresca and Alabama White BBQ sauce

9.50

BLACKENED SALMON FILLET

crispy corn tortillas, salsa fresca and Alabama White BBQ sauce

COUNTRY-FRIED CHICKEN

2 chicken fillets fried with Alabama white BBQ sauce
Go for the extra hot version 🌶️🌶️

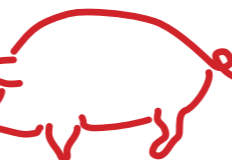
9.50

PORK BELLY LINGUINI (CARBONARA)

linguini with smoked pork belly, egg, cream, parmesan

CAJUN CHICKEN & SHRIMP PASTA 🌶️🌶️

linguini with shrimp, chicken, cream, chili, garlic, green onions, Blackened spices, chives and parmesan



REAL AMERICAN FOOD

STEAKS

Grilled in the wood-fired oven, served tagliata with Alabama white BBQ sauce. Weight refers to **UNCOOKED MEAT, by approximation.**

A side of your choice is included from french fries, potato salad, coleslaw, green salad, mashed potatoes with gravy

12.50

TRI TIP (300G)

rump tail

17.00
R / MR/ M

12.50

HANGER (300G)

aka butcher's steak, 3 week dry-aged

20.50
R / MR/ M

16.00

RIBEYE (300G)

tenderloin and striping, 4 week dry-aged

24.50
R / MR/ M

17.00

PORTERHOUSE (800G)

tenderloin and striping, 4 week dry-aged

37.00
R / MR/ M

23.00

RIB STEAK (600G)

ribeye bone in 4+ week dry aged

29.00
R / MR/ M

25.00

(R / MR / M / MW) RECOMMENDED COOKING LEVELS



10.90

BAO BUNS & TACOS

A side of your choice is included from french fries, potato salad, coleslaw, green salad, mashed potatoes with gravy

14.00

BAO BUNS PIT SAMPLER (2/3/4 PCS) 8.50 / 11.50 / 13.50

steamed bao buns with caramelised onions, Creole mayo, coleslaw, bourbon glaze, sweet and sour cucumber and choice of brisket, pulled pork, pork belly or fried chicken

12.00

BLACKENED CHICKEN TACOS

2 soft corn tortillas with creole mayo, grilled Blackened chicken fillets, kasseri cheese, salsa fresca, smoked ketchup, sweet and sour cucumber

8.00



CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT-INVOICE) THE RESTAURANT HAS A FORM FOR FILING ANY COMPLAINTS. IN OUR SALADS WE USE EXTRA VIRGIN OLIVE OIL AND SUNFLOWER OIL FOR FRYING. SHRIMPS, BAO BUNS, ONION RINGS, CORN TORTILLAS, hash browns, THE VEGAN PATTY and waffles ARE FROZEN PRODUCTS. THE RESTAURANT HAS A CATALOG WITH ALLERGENS IN THE FOOD AS DESCRIBED IN CHAPTER II OF REGULATION 1169/2011. IN CASE YOU HAVE ALLERGIES, PLEASE INFORM OUR STAFF. WE HAVE A DESIGNATED MENU FOR DISABLED PEOPLE. OWNER VASILIS SPOROS