DINNER

VIRGIL'S
REAL BBQ

SNACKS

☆ **Fresh Cut Potato Chips | $5.95**
Creole Seasoning (V)

Queso Dip | $9.95
with Tortilla Chips

Deviled Eggs | $11.95
Crispy Bacon & Virgil's Dry Rub

Texas Red Chili | $12.95
Brisket Chili with Scallions & Cheese

Hot Piggies | $9.95
In a Blanket Oink!

STARTERS

SKILLET CORN BREAD $9.95
with Maple Butter

★ **HUSH PUPPIES $10.95**
with Maple Butter

★ **TRAINWRECK FRIES $15.95**
Monterey Jack & Cheddar Cheese, Smoked Bacon, Jalapeños, Scallions & Ranch

★ **BBQ NACHOS $21.95**
Topped with a Choice of Chicken, Pulled Pork, or Brisket, Jalapeños, Monterey Jack & Cheddar Cheese, Pico de Gallo & Guacamole

COWBOY ONION RINGS $13.95
Beer Battered Onion Rings, Dry Rub with Southwest Ranch

BBQ CHICKEN WINGS
$16.95
Virgil's Famous Smoked Chicken Wings
Tossed in a Choice of Virgil's Classic, Carolina Gold, or Chili Garlic Sauce
Served with Blue Cheese Dip
3 Whole Wings

K.C. BURNT ENDS | $18.95
Get 'em While They're HOT

★ **SMOKED VEGGIE 'Q TACOS $15.95**
Smoked Portobello, Poblano, Tomato & Onion, Chimichurri, Avocado Crema & Cotija Cheese

★ **CANDIED BACON $17.95**
1 lb Honey & Brown Sugar Glazed Bacon

FRIED PICKLES $11.95
with Remoulade

TRASH RIBS $19.95
Fried Asian Ribs

POPCORN SHRIMP $16.95
Cornmeal Crusted Rock Shrimp, Served over Popcorn with Remoulade

FROM OUR Southern PRIDE SMOKERS

CHOICE OF TWO SIDES

★ **TEXAS BEEF BRISKET | $32.95**
Slow Smoked & Sliced to Order

COMBO PLATTER | $35.95
PICK 2: Two Memphis Pork Spare Ribs, Pulled Pork, Smoked 1/4 Chicken, Brisket or Trash Ribs

MEMPHIS DUROC SPARE RIBS
1/4 Rack $22.95 -or- 1/2 Rack $32.95
Whole Rack $52.95

SMOKED 1/2 CHICKEN | $21.95
Slow Smoked with Memphis Style Dry Rub

CAROLINA DUROC PULLED PORK | $21.95
Slow Smoked & Hand Pulled

THE PIG OUT

PERFECT FOR JUST TWO! $68.95
Two Spare Ribs, Brisket, Pulled Pork, Smoked 1/4 Chicken & Hot Sausage
Served with Cornbread & Choice of Two Sides

☆ TASTE OF THE SOUTH ☆

CHOICE OF TWO SIDES

★ **BUTTERMILK FRIED CHICKEN | $24.95**
Choice of Classic or Nashville Hot (+$2)

ATLANTIC SALMON | $30.95
Choice of Honey BBQ Glaze or Simply Grilled

SURF 'N TURF | $42.95
10 oz Grilled Skirt Steak and Shrimp Skewer
Topped with Chimichurri Sauce

★ **14 OZ BONE-IN RIBEYE | $45.95**
Served with Virgil's Cowboy Butter

SIDES

CHEDDAR CHEESE GRITS, DIRTY RICE, COWBOY CAVIAR, MAC & CHEESE, COLLARD GREENS, MASHED POTATOES & GRAVY, BRUSSELS SPROUTS, SWEET POTATO TOTS, SMOKED BEANS OR BUTTERMILK BISCUITS (2) $6.95

AN ALICART RESTAURANT
Culinary Director: Glenn Rolnick
Corporate Chef: Michael Ingino
Pitboss: Mike Conlon
★ Virgil's Favorites

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Though we do our very best to use only the correct ingredients, in a kitchen of our size, the possibility of cross-contact does exist.

DINNER

VIRGIL'S
REAL BBQ

BBQ BOWLS

GREENS & GRAINS $19.95
Lentils, Quinoa, Red & Black Beans, Edamame over a Mixed Green Salad & Choice of Protein and Dressing

MAC ATTACK $23.95
Mac & Cheese, Collard Greens, Virgil's BBQ Sauce, Frizzled Onions, Scallions, Virgil's Dry Rub & Choice of Protein



RICE & 'CUE $21.95
Sweet Potato Tots, Virgil's Bean Chili, Corn, Cheese, Crispy Brussels Sprout Leaves & Choice of Protein

SOUTHWEST CAESAR $15.95
Buttermilk Caesar Dressing, BBQ-Smoked Croutons & Cheddar Cheese

ADDITIONAL PROTEIN | 8.95
Choice of: Pulled Pork, Brisket, BBQ Chicken, Salmon, Shrimp, Skirt Steak or Smoked Vegetables
Dressing: Ranch, Honey Mustard, Blue Cheese, Balsamic Vinaigrette, Italian, or House Smoked Tomato Vinaigrette

SANDWICHES & BURGERS

SERVED WITH POTATO SALAD & COLESLAW OR FRENCH FRIES

PULLED PORK SANDWICH | $25.95
Coleslaw, Southwest Ranch

★ **VIRGIL'S BBQ BURGER | $28.95**
House Burger Blend, Topped with Smoked Brisket, Cheddar Cheese, BBQ Sauce & Frizzled Onions

BRISKET MELT | $29.95
Melted Cheddar Cheese & Caramelized Onion

★ **BIG BOSS BIRD | $25.95**
Bacon Jam, Pepper Jack Cheese, Chipotle Mayo, Lettuce & Pickles

THE BASIC BIRD | $21.95
Just Pickles & Buttered Bun
Nashville Hot +2

CHOPPED BRISKET SANDWICH | $27.95
Dill Pickles, Pickled Onions & BBQ Sauce

DESSERT

★ **BANANA PUDDING | $11.95**
Fresh Banana Caramel, Pastry Cream, Whipped Cream, & Nilla Wafers

KEY LIME PIE | $12.95
Graham Cracker Crust Filled with Key Lime Custard & Topped with Fresh Whipped Cream

SALTED CARAMEL BROWNIE | $11.95
Gooey Chocolate Brownie, Creamy Caramel, Crunchy Pecans with Vanilla Ice Cream

★ **FRIED OREOS | $9.95**
Raspberry & Chocolate Sauce For Dipping

☆ **PB & J ICE CREAM SANDWICH | $18.95** ☆
Peanut Butter & Jelly Stuffed Cookies, Vanilla Bean Ice Cream, Raspberry Sauce & Rainbow Sprinkles
PERFECT FOR TWO!

CHEF'S SEASONAL COBBLER | $10.95
Served with Vanilla Ice Cream

IT'S ALL ABOUT THE TECHNIQUE

THE WOOD
Oak and Fruit Wood

THE SMOKER
Two Southern Pride Smokers smoke low and slow daily

THE SMOKE RING
The smoke ring is the red badge of honor of great barbecue, that prized layer of pink under the bark that only occurs when smoking meat over a live fire.

OUR PARTNERS
Duroc Pork Compart Family Farms- Nicolette, MN. Duroc Pork is characterized by its exceptional marbling. This marbling contributes to the breed's renowned flavor, juiciness, and tenderness.

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