



SEPTEMBER 6TH 17



Poogan's Smokehouse

188 East Bay Street
Charleston, SC 29401

(843) 577-5665

www.pooganssmokehouse.com

3 COURSES FOR \$30

Please choose one Starter, one Main or BBQ, and one Dessert

STARTERS

Smoked Ham Hock Boiled Peanuts

Pimiento Cheese Fritters

Smoked Tomato Bacon Jam

Buffalo Pork Rinds

Blue Cheese Crumbles, Pickled Celery

Cast Iron Cornbread

Pork Drippin' Butter

Cheddar Mac & Cheese

Sharp Cheddar, Smoked Bacon Lardons

Smoked Tomato Bisque

Crostini, Cilantro Creme Fraiche

Cornmeal Fried Pickled Okra

House Remoulade

Pimiento Cheese & Pickle Board

Crostini

Smokehouse Salad

Chopped Lettuces, Cheddar, Pickled Red Onion, Blistered Tomato, Cucumber, Alabama White Dressing

MAINS

Springer Mt. Farms Fried Chicken

White Cheddar Mac, Collard Greens,
House Made Hot Sauce

Tennessee Hot Fish & Grits

Cornmeal Fried Catfish, White Cheddar Grits,
Bacon Roasted Brussels Sprouts

Baby Kale Salad

Grilled Shrimp, Black-Eyed Peas, Crispy Country Ham, Wild Mushrooms, Dijon Sherry Vinaigrette

"Hash, Belly & Bird"

Sunny-side Farm Egg, Grilled Pork Belly, Hash & Rice, Pico de Gallo

Tennessee Hot Chicken Sandwich

Garlic Pickles & 1 Side

BAR-B-Q

Served with 2 sides

Pulled Pork

Springer Mt. Farms Chicken Wings

St. Louis Ribs 1/2 Rack

Pork Belly Smoked Sausage

Two Meat Combo

Pulled Pork Sandwich

Smokehouse Slaw & 1 Side

DESSERTS

Hummingbird Cupcake

Bourbon Cream Cheese Icing

Peanut Butter Pie

Whipped Cream, Chocolate Drizzle

SIDES

Bacon Roasted Brussels Sprouts
Adluh White Cheddar Grits
Tomato & Cucumber Salad
"Red Neck" Kimchee

Smokehouse Slaw
Potato Salad
Charred Broccoli
House Chips

Hash & Rice
Collard Greens
House Pickles
Pork Rinds

We pride ourselves in sourcing responsibly raised and sustainable meats and produce by utilizing Springer Mountain Farms Chicken, Compart Duroc Pork, Storey Farms and Blackbird Farms.

CLICK HERE to MAKE A DATE WITH DELICIOUS