

HOURS:

Tuesday - Saturday: 11 am - 10 pm

Sunday: 11 am - 8 pm

630 Virginia Ave, Indianapolis, IN 46203

317.672.7514

**EXECUTIVE CHEF:**

Bill Webster

OWNERS:

Bill & Teresa Webster

STARTERS

PORK STRAWS 8.00 beer batter fried pork loin strips, Hawaiian dipping sauce	GV REPEAL NACHOS 10.00 corn tortilla chips, cheddar, house salsa, poblanos, tomatoes, green onion, corn, feta, cilantro sour cream, chipotle mayo. Add pulled pork 5.00
V GREEN CHILI QUESO 8.00 with tortilla chips	G DEVILED EGGS 6.00 4 halves, apple wood smoked bacon
G SMOKED JALAPENOS 8.00 bacon wrapped, cream & goat cheese, peanut sauce	BOWL OF BLUE BALLS 8.00 beef, bacon, and blue cheese meatballs, house apple butter barbecue sauce
HAWAIIAN NACHOS 12.00 corn tortilla chips, cheddar, teriyaki chicken, crushed pineapple, pineapple salsa green onion, pineapple salsa aioli	V FRIED GREEN TOMATOES 7.00 house battered, buttermilk ranch
G DUCK FAT POTATOES 8.00 new potatoes, garlic, shallots with dijon mayo dipping sauce	ASIAN ORANGE DUCK WINGS 10.00 blood orange, fresh ginger, hoisin, asian spices. 4 breaded and glazed drumettes

SALADS

G BLACK AND BLUE 11.00 signature brisket, blue cheese, tomatoes, carrots, blue cheese dressing	VV BRUSSELS SPROUTS SALAD 10.00 romaine, shredded brussels, walnuts, oranges, feta, apples, pomegranate vinaigrette
G GEORGIA SALAD 11.00 romaine, chicken, feta, tomato, egg, green onion, pecan dressing	VV GARDEN CRUNCH SALAD 11.00 romaine, shredded cabbage, carrots, pecans, dried cranberries, dijon champagne vinegarett

FAVORITES

G TENDERLOIN STEAK TIPS 14.00 grilled tenderloin, house spice blend, gorgonzola cream, choice of 2 sides	G PULLED PORK 13.00 dry rubbed with our special 8 spice blend, then smoked with cherry hardwood until tender and juicy
POT ROAST 12.00 southern style pot roast served on garlic mashed potatoes, glazed carrots	G SMOKED BRISKET 18.00 rubbed with our special spice blend, then smoked for 12 hours with cherry hardwood until tender and juicy
FISH AND CHIPS 13.00	

HOUSE SPECIALTIES

G BBQ SHRIMP (no additional sides) 16.00 white cheddar grits, collard greens	G BRISKET TACOS 12.00 brisket, salsa, poblanos, cabbage, pickled onion, chipotle mayo, with refried beans
BABY BACK RIBS 18.00 half / 32.00 full dry rubbed with our special 8 spice blend, then smoked with cherry hardwood until tender and juicy, choice of 2 sides	FRIED FISH TACOS 12.00 fried basa, house salsa, cilantro sour cream, cabbage, with refried beans
CAJUN FETTUCCINI ALFREDO (no sides) 17.00 choice of chicken or shrimp	REUBEN BOWL 12.00 dry rubbed smoked brisket, sauerkraut, 5 cheese shells & cheese
BROILED SALMON 18.00 pacific salmon, bourbon soy glaze, choice of 2 sides	SOUTHERN FRIED PORK STEAK 13.00 boneless pork loin, seasoned breading, pork gravy, choice of 2 sides
G JAMBALAYA 12.00 Chicken and andouille sausage makes for a rich and mildly spicy dish.	FRIED CHICKEN 12.00 deep fried, with mashed potatoes and gravy, choice mixed, white, or dark
G GRILLED PORK CHOPS 14.00 2 tender 6 oz pork chops, house seasoning, choice of 2 sides	VV VEGGIE HASH (seasonal vegetables) 10.00

SANDWICHES

With chips, add bacon or fries 2.00

REPEAL SMOKEHOUSE BURGER 10.00 beef, bacon, sharp cheddar, pickles, pickled onion, apple butter BBQ	PERUVIAN CHICKEN SANDWICH 10.00 chicken breast, cumin paprika rub, cabbage, pickles, cilantro sauce
SMOKED BRISKET 10.00 smoked brisket, house pickles	V GRILLED CHEESE 8.00 sharp cheddar, swiss, caramelized onion, apple, dijon mayo
PULLED PORK 9.00 dry rubbed and smoked for 12 hrs with red Alder	MUSHROOM BURGER 10.00 ground beef, sauteed mushrooms & onion, swiss cheese, house pickles, dijon mayo
SZECHWAN PORK BURGER 10.00 egg wrapped pork patties, szechwan sauce, pickle, green onion, swiss	V VEGGIE BURGER 9.00 roasted sweet potato, walnuts, rolled oats, dijon vinaigrette (Vegan without bun)
SOUTHWEST BURGER 10.00 ground beef, smoked brisket, sauteed onion, cheddar, salsa, chipotle mayo	THAI PEANUT BURGER 10.00 burger patty, Thai peanut sauce, hoisin slaw

SIDES

V HOUSE COLE SLAW (traditional or Asian) 3.00	V FRIES 4.00
VV BRUSSELS SPROUTS 6.00 fried, white soy vinaigrette	G TEXAS STYLE CHILI cup 5.00, bowl 9.00 dry rubbed smoked brisket, cheddar cheese NO BEANS
G WHITE CHEDDAR GRITS 3.00	GV GARLIC YUKON MASHED POTATOES 4.00
GV CREAMED CORN 4.00	G COLLARD GREENS 4.00
G COUNTRY GREEN BEANS 4.00	V 5 CHEESE SHELLS & CHEESE cup 5.00, bowl 9.00 Add pulled pork 5.00
GV HONEY GLAZED CARROTS 4.00	CAESAR or SIDE SALAD (GV) 3.00

DESSERTS

V WHITE CHOCOLATE BREAD PUDDING 6.00	V BOURBON CHOCOLATE PECAN PIE 7.00
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V - Vegetarian VV - Vegan

We do not list all ingredients on the menu. Please alert your server to your allergies and dietary restrictions

*Consuming raw or undercooked seafood, meat, poultry or eggs may pose a risk to your health.

G - Gluten Free