

STARTERS

Minuteman Wings 8.99

Jumbo wing pieces fried & dusted with Scott's secret dry rub or tossed with our sweet & spicy red chili glaze

Truffle Mac & Cheese Balls 8.99

House-made panko mac & cheese balls fried crisp

Spicy Fried Pickles 8.99

Battered dill pickle spears served with chipotle aioli

Hush Puppy Shrimp 9.99

Cornmeal battered shrimp served with chipotle ketchup

Fried Green Tomatoes 8.99

A southern classic served with chipotle aioli

Southern Sampler 12.99

Hush puppy shrimp, fried green tomatoes & fried pickles

BBQ Nachos 12.99

House-made tortilla chips topped with green chile queso, mild BBQ sauce, pickled jalapeños and your choice of pulled pork or pulled chicken

Cajun Cracklins 8.99

Freshly "exploded" pork skins dusted with creole spice

Loaded Potato Skins 10.99

Topped with pulled pork, coleslaw & BBQ sauce

Chips & Salsa 6.99

Fresh corn tortilla chips with house-made salsa

Fresh Guacamole & Chips 9.99

Ripe avocados mixed with fresh salsa & sea salt

Soup (cup or bowl) 3.99 / 4.99

New England clam chowder or soup of the day

SALADS

Taco Salad 12.99

Romaine lettuce and our chipotle vinaigrette topped with pulled pork or pulled chicken (grilled shrimp \$2), fire roasted corn, black olives, shredded Mexican cheese, sour cream & salsa surrounded by house-made chips

Side Caesar Salad 5.99

Smokehouse Caesar Salad 12.99

Crisp romaine lettuce tossed in our house-made dressing with pulled pork or pulled chicken (grilled shrimp \$2), croûtons & parmesan cheese

House Side Salad 4.99

Fresh mixed greens, tomato, cucumber & shredded carrots

TEXMEX & CREOLE

Platters

Served with a cup of soup or mixed green salad (caesar \$1)

Chicken Jambalaya 18.99

Chicken breast, house-smoked chorizo & long grain rice mixed with onions, peppers, garlic & creole spices

Chipotle Lime Chicken 18.99

Char-grilled chicken breast topped with chipotle lime sauce & fresh salsa served with rice & vegetables

Fish Tacos 19.99

Battered cod, creamy slaw, pickled red onion, house-made salsa, fresh lime & flour tortillas served with spanish rice

Lobster Mac & Cheese 22.99

Butter poached tail mixed with cheddar, gruyere & parmesan cheese topped with toasted panko bread crumbs

Blackened Catfish 18.99

Sautéed catfish fillet topped with fire roasted corn salsa served with spanish rice & veggies

Bayou Fish & Chips 18.99

Beer battered cod dusted with creole spices served with french fries & coleslaw

Quesadillas

Choice of white or whole wheat tortilla (gluten free \$1) served with house-made salsa & sour cream

Cheese 8.99

Grilled Chicken 12.99

Shrimp 15.99

Veggie 12.99

Mushroom, onion, & roasted peppers

Bar-B-Q 13.99

Pulled pork or pulled chicken with caramelized onions

WOOD PIT BBQ

Pitmaster Scott's "Memphis Dry" BBQ is rubbed with his special spice mixes then smoked "low & slow" with hickory, oak & fruit wood in our on-site smokers.

Sandwiches

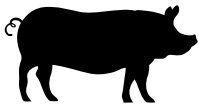
Served with house-made slaw and one standard side on your choice of bun, white bread, lettuce wrap or gluten-free

Platters

Served with two standard sides and a cup of soup or mixed green salad (caesar \$1)

Combos

Served with two standard sides and a cup of soup or mixed green salad (caesar \$1)



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Pulled Pork 13.99 / 18.99
Award winning pulled pork shoulder smoked for 12 - 14 hours

Pulled Chicken 12.99 / 18.99
Boneless & skinless thigh meat

Texas Brisket 14.99 / 20.99
Certified angus beef rubbed with kosher salt & black pepper smoked for 15 hours

St. Louis Ribs 19.99
Cut from the full pork spare rib, these are meatier and have more flavor than their baby back cousins

Smoked Turkey 12.99 / 18.99
Hand carved all white meat turkey breast served with your choice of chipotle aioli or traditional gravy & cranberry sauce

Angus Meatloaf 12.99 / 18.99
All beef meatloaf topped with either chipotle ketchup or mushroom gravy

Two Meat Combo Platter 23.99
Choose any 2 of our smoked meats

Three Meat Combo Platter 29.99
Choose any 3 of our smoked meats

We are smoking just about every day and we do our best to anticipate the amount needed of each item. Please check with your server to see what BBQ is available.

STEAKS & CHOPS

Served with two standard sides and a cup of soup or mixed green salad (caesar \$1)

Coffee Rubbed Flat Iron Steak 21.99
Char-grilled, sliced and topped with a coffee demi-glace sauce

Smothered Filet Mignon 24.99
8 oz first cut filet topped with a melted bleu cheese & garlic butter sauce

Bourbon Glazed Cowboy Pork Chop 22.99
Double cut pork chop glazed with dijon mustard, bourbon & brown sugar

SIDES

Standard

House-made Coleslaw, French Fries, Bourbon Baked Beans, Corn Bread, House-made Chips, Spanish Rice

Premium

Sweet Potato Fries, Onion Rings, Side Salad Mashed Potatoes, Vegetable Medley (\$1.5 ea) Mac & Cheese (\$2)

BURGERS

Locally sourced grass-fed beef, char-grilled & served with one standard side. Substitute a turkey burger or veggie burger for no extra charge. Ask about our gluten free bread options.

Specialty Burgers

Fried Green Tomato 12.99

Topped with fried green tomatoes, bacon, pepper-jack cheese & chipotle ketchup served on a brioche bun

Texas Roadhouse 12.99

Cheddar, bacon & two onion rings served on a brioche bun

1776 11.99

Dusted with Scott's secret dry rub, american cheese, raw onion, dill pickle chips & BBQ sauce served on a seeded bun

Snap, Cracklin' & Pop 14.99

Topped with cheddar cheese, pulled pork, pork chicharrones (cracklins) & BBQ sauce served on a brioche bun

Minuteman Classics

Ben Franklin 12.99

Port wine cheddar, bacon, lettuce & tomato served on brioche

Ethan Allen 9.99

Hamburger deluxe on a seeded bun with lettuce & tomato

Militiaman 10.99

Cheeseburger deluxe (american, cheddar or swiss) served on a seeded bun with lettuce & tomato

Thomas Paine 10.99

Served on grilled rye bread with melted swiss cheese



Build Your Own Burger

Basic Burger 9.99

Bread: seeded bun, white, wheat or rye toast (no charge)

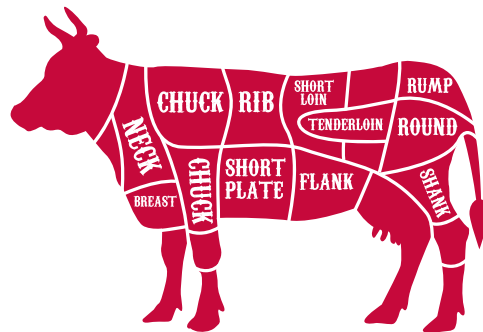
Bread Special: brioche, kaiser or gluten free white (\$.50)

Meat: bacon, pork roll, ham, turkey or pulled pork (\$2 ea)

Cheese Standard: american, cheddar, swiss (\$1 ea)

Cheese Premium: fresh mozzarella, goat, port wine, pepper-jack, crumbled bleu, muenster or feta (\$2 ea)

Veggies: grilled onions, mushrooms, roasted peppers, hot peppers (\$1 ea) lettuce, tomato, red onion (no charge)



SIDES

Standard

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Premium

Sweet Potato Fries, Onion Rings, Side Salad Mashed Potatoes, Vegetable Medley (\$1.5) Mac & Cheese (\$2)

BEVERAGES

Fountain Sodas (free refill) 2.25

Pepsi, diet pepsi, root beer, sierra mist or seltzer

Cold Drinks 2.25

Lemonade, milk or chocolate milk

Coffee or Tea (hot or iced w/ refill) 2.25

Juice (small or large) 2.25 / 3.50

Orange, apple or cranberry

Old Fashioned Milk Shake 4.99

Vanilla, chocolate or strawberry