

# TAKE-OUT MENU

# PINEHURST

BREWING COMPANY

910.235.8218

LOW COUNTRY

## THE SMOKEHOUSE

CAROLINA STYLE

SMOKED ON SITE WITH HIGH QUALITY LOCAL OAK AND HICKORY WOOD

### SANDWICH

5 <sup>OZ</sup> MEAT & 1 SIDE

### PLATE (2 MEATS • ADD \$2)

7 <sup>OZ</sup> MEAT & 2 SIDES & SHELLY'S CORNBREAD

SANDWICH / PLATE

<b>Pulled Pork Shoulder</b>	8.5 / 13
<b>Texas Style Beef Brisket</b>	11.5 / 16.5
<b>Smoked Chicken Leg Quarter</b>	8.5 / 12.5
<b>Smoked Beef Sausage</b>	8.5 / 13
<b>Smokehouse Sampler</b>	20 /
<b>Railroad Ribs (Mon-Wed) HALF-16 / FULL-24</b>	

SIGNATURE BBQ SAUCES *Eastern North Carolina* ⊗ • *Blackberry Habanero* ⊗ • *IPA Beer Mustard* • *Hickory House* ⊗

## SHAREABLES

TASTY STARTERS AND SMALL PLATES

### Smoked Chicken Wings 12

Tossed in choice of Cheerwine BBQ or Hot Sauce, served with Blue Cheese or Ranch Dip, Carrots and Celery Sticks

THE MORE SIDES THE MERRIER

**Sweet Potato Fries, French Fries, Beer Battered Onion Rings, Hush Puppies, Smoked Mac 'n Cheese** ✓  
**Baked Beans** ⊗ **Green Beans** ⊗ **Collard Greens** ⊗ **Coleslaw** ✓  
**Potato Salad** ✓ **Add Side of Soup** |

⊗ Gluten Free    ✓ Vegetarian

HAND PIZZAS TOSSED

11-INCH NEAPOLITAN STYLE PIZZA

### Margherita ✓ 12.5

Mozzarella, Roma Tomatoes, Fresh Basil and Light Salt and Pepper

### Big Spicy 13.5

Hot Wing Sauce, Blue Cheese Crumbles, Mozzarella Cheese and Chicken, drizzled with Ranch Dressing

### Sicilian 12.5

Tomato Sauce, Soppresata, Pepperoni, Kalamata Olives, Banana Peppers, Mozzarella and Pecorino Cheeses

### BBQ 14.5

Smoked Chicken, Pulled Pork, Cheerwine BBQ Sauce, Mozzarella Cheese, Sautéed Onions and Roasted Peppers

### Power Plant 14.5

Mozzarella Cheese, Fresh Italian Sausage, Pepperoni, Ground Beef, Smoked Chicken and Applewood-Smoked Bacon

### Create Your Own (with Marinara) 12.5

Choose two: Sausage, Bacon, Mushrooms, Black Olives, Onion, Pepperoni, Banana Peppers, Jalapeños, Roasted Garlic, Roma Tomatoes or Extra Cheese – additional toppings 2

⚠ Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Menu items may contain or come in contact with wheat, peanuts, soy, tree nuts, milk, eggs fish and shellfish. If you have a food allergy or dietary restrictions, please inform your server and our chef will visit your table to accommodate your needs.