



N.C. MADE



THE SMOKE PIT

BARBEQUE



DINNER TRAYS

REGULAR INCLUDES ONE SIDE,
LARGE INCLUDES TWO SIDES, CORNBREAD,
TEXAS TOAST OR HUSHPUPPIES.

N.C. PULLED BBQ	REG. \$13. ⁹⁹ // LRG. \$19. ⁹⁹
TEXAS BRISKET	REG. \$21. ⁹⁹ // LRG. \$34. ⁹⁹
SMOKED TURKEY	REG. \$15. ⁹⁹ // LRG. \$24. ⁹⁹
CHICKEN QUARTERS	REG \$14. ⁹⁹ // LRG. \$17. ⁹⁹
PULLED CHICKEN	REG. \$13. ⁹⁹ // LRG. \$19. ⁹⁹
BURNT ENDS	REG. \$22. ⁹⁹ // LRG. \$35. ⁹⁹

PORK SPARE RIBS

INCLUDES TWO SIDES + CORNBREAD,
TEXAS TOAST OR HUSHPUPPIES.

4 BONE	\$18. ⁹⁹
HALF RACK	\$25. ⁹⁹
FULL RACK	\$42. ⁹⁹

SMOKED JUMBO WINGS

INCLUDES TWO SIDES + CORNBREAD,
TEXAS TOAST OR HUSHPUPPIES.

THREE WINGS	\$13. ⁹⁹
FIVE WINGS	\$18. ⁹⁹
SEVEN WINGS	\$25. ⁹⁹

BBQ SUPER SPUD

INCLUDES ONE SIDE OR SIDE SALAD.

PORK SUPER SPUD	\$14. ⁹⁹
Hickory smoked pork, Southern Sweet sauce, cheddar, candied bacon bits, sour cream and scallions.	
BRISKET SUPER SPUD	\$15. ⁹⁹
Chopped Texas brisket, Sizzling BBQ sauce, cheddar, candied bacon bits, sour cream and scallions.	

COMBOS

INCLUDES TWO SIDES + CORNBREAD,
TEXAS TOAST OR HUSHPUPPIES.

Choice of: NC pork, smoked sausage,
chicken quarters, smoked turkey, bbq chicken, 3 wings,
brisket +\$5, burnt ends +\$5 or ribs +\$5.

PICK 2	\$23. ⁹⁹
PICK 3	\$32. ⁹⁹
PICK 4	\$42. ⁹⁹
TRES AMIGOS	\$24. ⁹⁹
Sampling of pork, brisket & ribs.	
TEXAS TRINITY	\$25. ⁹⁹
Sampling of brisket, ribs & sausage.	

7 MEAT FEAST	\$159. ⁹⁹
Full rack of ribs, 1lb brisket, 1lb pork, 1lb turkey, 1lb pulled chicken, 4 quarters, 2 sausage links, 5 pint sides and 5 cornbread.	

SANDWICHES

COMES WITH ONE SIDE.
SOFT BUN OR TEXAS TOAST.

SLICED OR CHOPPED BRISKET SANDWICH	\$15. ⁹⁵
Sizzling BBQ sauce & caramelized onions.	
PULLED PORK SANDWICH	\$11. ⁴⁹
Lexington sauce & red slaw.	
BARBEQUE PULLED CHICKEN SANDWICH	\$13. ⁹⁹
Southern Sweet sauce, tomato & white slaw.	
THE BIG PIT	\$15. ⁹⁵
Choice of meat, onion rings, Original sauce & cheddar cheese.	
BURNT ENDS SANDWICH	\$15. ⁹⁵
Caramelized onions.	
THE STOCK MARKET	\$16. ⁹⁵
Brisket, pork, sausage, Southern Sweet sauce & jalapenos.	
DRAGON BBQ SLIDERS	\$12. ⁹⁹
Pork, Dragon sauce & pickles.	

SOUTHERN SALADS

RANCH, BLUE CHEESE, BALSAMIC VINEGARETTE,
HONEY MUSTARD OR THOUSAND ISLAND

SOUTHERN PORK SALAD	\$14. ⁹⁹
Pulled pork, tomatoes, cheddar cheese, cucumbers, corn, and candied bacon bits, on a bed of romaine hearts.	
BLUEBERRY CHICKEN SALAD	\$15. ⁹⁹
Smoked chicken, Blueberry sauce, blueberries, blue cheese crumbles, corn, tomatoes, cucumbers, and candied bacon bits, on a bed of romaine hearts.	

SIDES

Pick Any Three Sides \$11.⁹⁹
Single \$3.⁵⁰ | Pint \$7.⁰⁰ | Quart \$12.⁰⁰

BARBEQUE PIT BEANS
JALAPENO CREAM CORN
MAC + CHEESE
FRIED OKRA
SOUTHERN GREEN BEANS
BROCCOLI SALAD
RED OR WHITE SLAW
HASHBROWN CASSEROLE
SWEET POTATO CASSEROLE (NUTS)
POTATO SALAD
FRENCH FRIES
KICKING COLLARD GREENS

KIDS MENU

12 AND UNDER ONLY!
ONE SIDE, DRINK + A COOKIE INCLUDED.

PORK SLIDERS	\$7. ⁹⁹
CHICKEN TENDERS	\$7. ⁹⁹
2 RIBS	\$9. ⁹⁹
2 WINGS	\$8. ⁹⁹

BULK MEATS

BY THE POUND

TEXAS BRISKET	\$29. ⁹⁹
NC PULLED PORK	\$14. ⁹⁹
TURKEY	\$16. ⁹⁹
BBQ PULLED CHICKEN	\$15. ⁹⁹

BY EACH

FULL RACK OF RIBS	\$35. ⁹⁹
SMOKED CHICKEN QUARTER	\$3. ⁴⁹
SMOKED WHOLE WING	\$2. ⁹⁹
SAUSAGE LINK	\$6. ⁴⁹
WHOLE TEXAS BRISKET	\$199. ⁹⁹
WHOLE BOSTON BUTT	\$65. ⁰⁰
WHOLE TURKEY BREAST	\$65. ⁰⁰
TEXAS TWINKIE	\$5. ⁹⁹
BEEF RIB (Sat & Sun only)	MKT Price

SIDES

HALF PAN	\$35. ⁰⁰
FULL PAN	\$75. ⁰⁰

DRINKS

SODA/TEA/LEMONADE	\$3. ⁵⁰
WATERMELON TEA	\$3. ⁵⁰
BOTTLE DRINKS	\$3. ⁰⁰
FULL GALLON	\$6. ⁵⁰

DESSERT

DESSERTS IN THE HOUSE ARE COMPLIMENTARY!	
TO GO DESSERT	\$6. ⁹⁹

WE COOK FRESH DAILY AND OFTEN SELL OUT OF MEAT. WE APOLOGIZE IN ADVANCE. OUR CHICKEN IS SMOKED AND WILL HAVE A LIGHT PINK COLOR.
ALL MEATS ARE GLUTEN FREE. IF YOU HAVE A FOOD ALLERGY, PLEASE LET US KNOW BEFORE ORDERING — WE'LL DO OUR BEST TO ACCOMMODATE YOU.

WE AUTOMATICALLY ADD GRATUITY TO PARTIES OVER 8 AT A 18% RATE.

*REMINDER: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



REAL SMOKE, REAL BBQ!



Follow along on Facebook



@thesmokepit

CATERING INFO

Visit our website
thesmokepitnc.com/catering
for more information

Call & ask to talk to the
in-house catering manager

OUR STORY

The Smoke Pit opened its doors in Concord, NC in 2014 with one smoker, six employees, and a deep passion for real barbecue. On our very first day, we sold out of meat in just three hours—and that continued daily for the next three months. Founded by Joey Graham, a pitmaster from Chester, SC, and Devin Barbee, previously a NASCAR engine builder from Concord, NC - The Smoke Pit was built on quality ingredients, hard work, and bold Southern flavor. Our original menu remains the heart of everything we serve.

Right next door to the original location, Devin also owns The Stock Market, a specialty meat market that reflects the same commitment to premium, fresh cuts.

In the early days, Jeremy Beaver of Kannapolis, NC was a trusted business associate working closely with us on large-scale catering events. After a successful partnership, Jeremy officially joined The Smoke Pit team, launching our catering division and eventually becoming a co-owner. What started as a two-person operation now caters over 400 weddings and delivers more than 2,000 drop-offs and pickups each year.

After two years, we expanded into Salisbury, originally opening in the heart of downtown before relocating to a larger space on Faith Road to better serve our growing customer base. From there, we grew again—opening restaurants in Monroe on Highway 74 and in Gastonia off Cox Road near I-85, all during the challenges of the COVID pandemic. And the journey isn't slowing down—new locations including The Smoke Pit Arboretum in Charlotte and The Smoke Pit Mooresville opened in 2025.

At The Smoke Pit, we never use frozen meats. We proudly serve Certified Angus Beef—Prime grade only—source the best ribs available, and use only small-bird chickens for maximum flavor and tenderness. Every day, we make an educated estimate of how much to prepare, and when we sell out—we sell out. That's how you know it's fresh.

Thanks for being a part of The Smoke Pit story. We're proud to serve you.



ORIGINAL LOCATION IN CONCORD, NC

TEXAS BRISKET

Slow-smoked over hardwood for up to 16 hours, our brisket is hand-rubbed with a simple blend of salt, pepper, and spices. Sliced to order, it's tender, juicy, and packed with rich, bold flavor.

SPARE RIBS

Hand-trimmed and seasoned with our signature dry rub, these ribs are smoked low and slow until tender and juicy. No shortcuts—just classic, smoky barbecue with a perfect bark every time.

NC PULLED PORK

Whole pork butts rubbed and smoked for 15 to 17 hours until fall-apart tender. Hand-pulled and finished with a splash of Eastern NC vinegar sauce for authentic, tangy Southern flavor.

CHICKEN QUARTERS WITH ALABAMA WHITE SAUCE

Tender chicken quarters smoked low and slow, served with our creamy, tangy Alabama White sauce—a Southern classic with a bold twist.

SAUSAGE

Premium pork blended with bold spices, smoked slowly to juicy perfection. Each link delivers a smoky flavor with a satisfying snap.

BRISKET BURNT ENDS

Cubed, smoked brisket points caramelized with our special seasoning and smoked again for a tender, flavorful bite bursting with smoky richness.

SMOKED TURKEY

Lean, juicy turkey breast smoked slowly over hardwood until tender and flavorful. Perfectly seasoned for a lighter, smoky option.