



N.C.



MADE



THE SMOKE PIT

BARBEQUE

APPS & SHAREABLES

BBQ NACHOS \$15.⁹⁹

Pulled pork, Southern Sweet sauce, queso, pico, jalapeños and cilantro.

Sub barbeque chicken +\$1 or brisket +\$2

TEXAS TWINKIES \$6.⁹⁹ each

Bacon-wrapped jalapeño, stuffed with brisket and cream cheese.

BRISKET QUESO CHIPS & TORTS \$13.⁹⁹

FRIED PICKLES \$13.⁴⁹

Our famous fresh pickles, fried in a cornmeal batter & served with homemade Ranch dressing.

SALADS

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

SOUTHERN PORK SALAD \$15.⁹⁹

Pulled pork, tomatoes, cheddar cheese, cucumbers, corn, & candied bacon bits, on a bed of romaine hearts.

BLUEBERRY CHICKEN SALAD \$16.⁹⁹

Smoked chicken, Blueberry sauce, blueberries, blue cheese crumbles, corn, tomatoes, cucumbers, & candied bacon bits, on a bed of romaine hearts.

SPUDS

COMES WITH TWO SMALL SIDES.

PORK, CHICKEN OR TURKEY SUPER SPUD \$16.⁹⁹

Southern Sweet sauce, cheddar cheese, bacon bits, scallions and sour cream.

BRISKET SUPER SPUD \$17.⁹⁹

Sizzling BBQ sauce, cheddar cheese, bacon bits, scallions and sour cream.

INDIVIDUAL PLATES

COMES WITH TWO SMALL SIDES, PICKLES, ONIONS AND HUSHPUPPIES OR CORNBREAD.

NC PULLED PORK \$17.⁹⁹

TEXAS BRISKET \$24.⁹⁹

CHOPPED BEEF \$24.⁹⁹

ALABAMA HALF CHICKEN \$19.⁹⁹

TURKEY \$20.⁹⁹

SMOKED SAUSAGE \$19.⁹⁹

BURNT ENDS \$25.⁹⁹

BBQ PULLED CHICKEN \$19.⁹⁹

CHICKEN WINGS \$18.⁹⁹

🔥 TWO MEAT PLATE \$25.⁹⁹

TEXAS TRINITY Brisket, Ribs, Sausage \$26.⁹⁹

TRES AMIGOS Brisket, Pork, Ribs \$26.⁹⁹

PORK SPARE RIBS

QUARTER RACK \$19.⁹⁹

HALF RACK \$27.⁹⁹

FULL RACK \$42.⁹⁹

DINOSAUR BEEF RIB \$48.⁹⁹

SANDWICHES

COMES WITH TWO SMALL SIDES. SERVED ON A BUN OR TEXAS TOAST.

SLICED OR CHOPPED BRISKET SANDWICH \$18.⁹⁹

Sizzling BBQ sauce & caramelized onions.

PULLED PORK SANDWICH \$14.⁹⁹

Lexington sauce & red slaw.

TURKEY OR PULLED CHICKEN SANDWICH \$16.⁹⁹

White slaw.

BURNT ENDS SANDWICH Caramelized onions \$19.⁹⁹

THE STOCK MARKET \$19.⁹⁹

Brisket, pork, sausage, Southern Sweet sauce & jalapeños.

BBQ COMBO TRAYS

COMES WITH TWO SIDES AND HUSHPUPPIES OR CORNBREAD.

Choice of: Hickory Smoked Pork, Half Chicken, Smoked Turkey, Sausage, BBQ Pulled Chicken, 3 Wings, Texas Brisket +\$6, Chopped Beef +\$5, Burnt Ends +\$6, 3 Bone Ribs +\$5 or Dino Beef Rib +\$30

PICK 2 MEATS \$29.⁹⁹

PICK 3 MEATS \$39.⁹⁹

PICK 4 MEATS \$49.⁹⁹

7 MEAT FEAST \$199.⁹⁹

Full rack of ribs, 1lb brisket, 1lb pork, 1lb turkey, 1lb pulled chicken, 2 half chickens, 2 sausage links, 5 pint sides and 5 cornbread.

SIDES

Pick Any Three Sides + Cornbread \$13.⁵⁰
Single \$4 | Pint \$8 | Quart \$16 | Half Pan \$40

BARBEQUE PIT BEANS (M)

JALAPEÑO CREAM CORN

MAC + CHEESE

BRISKET MAC +\$2 (M)

FRIED OKRA

SOUTHERN GREEN BEANS (GF)

BROCCOLI SALAD (NUTS) (GF) (M)

RED OR WHITE SLAW (GF)

HASHBROWN CASSEROLE

SWEET POTATO CASSEROLE (NUTS)

POTATO SALAD (GF)

FRENCH FRIES

KICKING COLLARD GREENS (GF)

BULK MEATS

BY THE POUND

TEXAS BRISKET \$36

CHOPPED BEEF \$30

NC PULLED PORK \$18

TURKEY \$22

PULLED CHICKEN \$20

BY EACH

HALF RACK OF RIBS \$22

FULL RACK OF RIBS \$39

HALF CHICKEN \$12

SMOKED WHOLE WING \$3.²⁵

SAUSAGE LINK \$7

WHOLE TEXAS BRISKET \$225

WHOLE BOSTON BUTT \$65

WHOLE TURKEY BREAST \$70

TEXAS TWINKIE \$6.⁹⁹

DINOSAUR BEEF RIB MKT Price

DESSERT

BANANA PUDDING \$7

CHOCOLATE OREO MOUSSE \$7

COBBLER OF THE DAY \$7

PLUS ICE CREAM +\$1

DRINKS

SODA/TEA/LEMONADE \$3.⁷⁵

WATERMELON TEA \$3.⁷⁵

BOTTLED DRINKS \$3.²⁵

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 WITHOUT SAUCE ARE GLUTEN FREE. IF YOU HAVE A FOOD ALLERGY, LET US KNOW BEFORE ORDERING — WE’LL DO OUR BEST TO ACCOMMODATE YOU. MAX 4 CREDIT CARDS PER PARTY AND A 18% GRATUITY TO PARTIES OF 6+.

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



REAL SMOKE, REAL BBQ!



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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 opened in 2025 and The Smoke Pit Mooresville opened in 2026.

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.

SMOKED WHOLE CHICKEN

Tender chicken 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.