

Guys!
PIG & ANCHOR
BAR-B-QUE SMOKEHOUSE

OUR SMOKE



IS NO JOKE!

-Guys!



MEATS

SMOKED IN HOUSE OVER HICKORY WOOD

**CHAMPIONSHIP
PORK BUTT**

BONE IN BUTT, DRY-RUBBED,
SLOW SMOKED AND PULLED

BLUE RIBBON CHICKEN
DRY-RUBBED AND GRILLED

SMOKED BEEF

LOW AND SLOW COOKED
BEEF, THINLY SLICED

**SMOKED ANDOUILLE
SAUSAGE**



SAUCES

GUY PIERI SIGNATURE BBQ SAUCES



SIDES

THESE ARE THE CHAMPIONS

MAC DADDY MAC N CHEESE

SCRATCH-MADE SLAW

OLD SKOOL POTATO SALAD

COLLARD GREENS

WITH SMOKED TURKEY

MOLASSES BAKED BEANS

LIGHTLY SMOKED WITH BACON
AND BURNT ENDS



**AWARD-WINNING
BOURBON BROWN
SUGAR**

SWEET & STICKY

KANSAS CITY

SMOKEY & SWEET

**SPICY SRIRACHA
BBQ SAUCE**

SPICY & TANGY

CAROLINA #6

TANGY & SWEET HEAT