

*Guy!*  
**PIG & ANCHOR**  
BAR-B-QUE SMOKEHOUSE

OUR SMOKE



IS NO JOKE!

*-Guy!*



**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**



**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

WE HAVE  
**BUNS**  
TO CRADLE  
YOUR QUE!

CHECK OUT  
PIG &  
ANCHOR  
**HOT**  
SAUCE BAR



**SAUCES**

GUY FIERI SIGNATURE BBQ SAUCES

**AWARD-WINNING  
BOURBON BROWN  
SUGAR**

SWEET & STICKY

**SPICY SRIRACHA  
BBQ SAUCE**

SPICY & TANGY

**KANSAS CITY**

SMOKEY & SWEET

**CAROLINA #6**

TANGY & SWEET HEAT