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All Smoke-N-Bones signature BBQ sauces are available for purchase

Deep Fried Pickles



Our Low-N-Slow meats

are smoked in-house

Ask to see our Smoker

Upgrade to poutine for

only \$2.75

Golden Brown Southern Fried Chicken

BBQ for 2

Smoke-N-Wings Served with veggies and dip 1/2 dozen **\$9.75** OR Full dozen **\$18.50**

smoke-n-bones.ca

Find Smokey and you'll find our "out-of-thisworld" smoked wings!

BBQ Poutine

Mountains of cheese, brisket gravy and fries. \$8.75 Add Pulled pork for \$4.00

Tower O' Rings

Breaded golden fried onion rings, seasoned and served with Baja ranch for dipping. \$8.75

Deep Fried Pickles Dill pickles breaded and fried,

served with Baja ranch dip. \$8.75

Hillbilly Taco

Pulled pork, slaw, Granny's BBQ sauce, served on an open-faced pita. \$8.75

Cajun Bam Bam Shrimp

1/2 lb Beer battered shrimp in a Cajun rub and spicy cocktail sauce. \$10.95

Southern Catfish

Breaded and Southern Fried Catfish bites, served with creole sauce and drizzled with Baja ranch dip. \$10.00

Beefshires

Miniature Yorkshire puddings filled with smoked brisket then topped with a rich gravy, and green onions served with horseradish mayo. \$10.95

Kentucky **Bourbon Back Bones**

1/2 dozen baby back bones crisped, rubbed with our signature Kentucky bourbon spice, and green onions. Served with veggies and dip. \$9.75

Smoke-N-Nachos

Tortilla chips topped with shredded lettuce, peppers, onions and cheese and all the dips. \$15.00

Add pulled pork for \$4.00 Add guacamole for \$1.75

Gator Bites

Gator tossed in a sweet-n-spicy Thai sauce, drizzled with Baja ranch, served on a bed of lettuce. \$12.95

@smokenbonesBBQ

Garlic Bread and Cheese

Ciabatta bread, baked golden brown in our garlic cheese mixture, and served with Supreme Sauce. \$8.75

Ultimate Share Platter

Kentucky Bourbon Back Bones, 4 deep fried pickles, onion rings, 4 wings, Bam Bam shrimp, biscuits, fries and dips. \$28.95

Served with biscuits, slaw and wedges

BBQ for 2 Platter

Full rack of side ribs, pulled pork, fried chicken. \$38.95

S-N-B Platter

Full rack of side ribs with brisket and 1/2 smoked chicken.\$40.95

Smoke-N-Good **Platter**

Half rack of side ribs, half rack of Kentucky Bourbon Back ribs, 2 wings, 2 pieces of Southern Fried Chicken and 1/4 lb Bam Bam shrimp. \$43.95

> Add extra pieces of chicken for \$2.75 each

Change chicken to all white meat \$3.00

Change it to back ribs for **\$2.50**

Smoker Tour Platter

1/2 lb pulled pork, 1/2 smoked chicken and smoked brisket. \$25.25

The Big Easy Platter

12oz NY Striploin, half rack of side ribs, 1/2 smoked chicken and 1/4 lb cajun Bam Bam shrimp. \$49.95

Seafood Platter

Maple Glazed Smoked Salmon, Southern Fried Catfish, Gator Bites, Bam Bam Shrimp, dirty rice and creole/tartar/cocktail sauces. \$36.95

Kids menu

available

St. Louis Cut Ribs Side ribs smoked Low-N-Slow.

Half Rack - \$14.65 Full Rack - \$25.25

Kentucky Bourbon Back Ribs

Our signature spiced back ribs. Half Rack - \$16.00 Full Rack - \$28.00

Rhode Island **Red Ribs**

Side ribs charbroiled and double sauced in sweet honey BBQ. Half Rack - \$15.00 Full Rack - \$26.75

Customized Combos

Choice of half rack: St. Louis **\$14.65**

Rhode Island Red \$15.00

Kentucky Bourbon Back \$16.00

Add choice of combo item: 3 smoked wings \$4.85

2 pieces of southern fried chicken \$5.50



Sub fixin' on any item \$1.00

WAIVER HOT SAUCE \$5.00

Try a 2 oz portion of

Try a 2 oz portion of **BLAZE SAUCE \$2.00**

\$4.25 each

Signature Mac-N-Cheese Baked Beans Southern Slaw Potato Wedges Southern Biscuits Mashed Potatoes and Gravy Dirty Rice Seasonal Vegetables

Substitute a side fixin' for \$1

😭 Southern Fried Chicken

A blend of herbs and spices, pressure fried for maximum juiciness. Served with fries and slaw. \$11.50

Add extra pieces for \$2.75

Change chicken to all white meat \$3.00

1/2 Smoked Chicken Dinner

Low-N-Slow smoked half chicken served with fries or salad and seasonal vegetables. \$14.75

Smoked Chicken Breast Dinner

2 Breasts of Smoked Chicken served with rice and seasonal vegetables. \$14.50

Maple Glazed **Smoked Salmon**

Salmon fillet brushed with maple glaze and served with rice and seasonal vegetables. **\$16.95**

Angus N.Y. Striploin 12 ounces of the best beef Canada has to

offer, grilled the way you like it, with our own special spice mixture. Served with fries and seasonal vegetables. \$24.95

Smoked Pork Chop

10 oz french cut pork chop, topped with mushroom sauce and onion strings. Served with mashed potatoes and seasonal vegetables. **\$16.95**

Stacked Smoked Meatloaf

A thick sliced angus beef and smoked pork meatloaf, on top of mashed potatoes, then topped with crispy onion strings and our signature mushroom sauce. \$15.00

BBQ Classic

A double portion of pulled pork or beef brisket piled high. Served with a biscuit, slaw and wedges. \$15.50

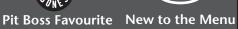
> Make it half pulled pork and half brisket \$1.00

Fish-n-Chips

An extra large beer-battered haddock fillet, cooked golden brown. Served with tartar sauce, fries and slaw. \$15.95

Our BBQ is cooked Low-N-Slow, when it's sold out...it's gone.





(NEW)

Food cooked in a smoker tends to be pink - even chicken! Pink = smoke flavour



Sandwiches

All sandwiches come with fries. Sub fries for soup, garden salad or caesar salad for \$1.00

Bare Bones

Choice of bread: pretzel bun, signature sourdough bun or ciabatta.

Choice of meat: pulled pork, beef brisket or smoked chicken breast. \$12.75

Add bacon for \$0.75,add hickory smoked cheese for \$1.25, or add both for \$1.95

Smoke-N-Beef Dip

Smoked Beef Brisket topped with hickory smoked cheese, green peppers and onions served with au jus. \$13.85

Grilled Beef Brisket

Smoked beef brisket, a slice of hickory smoked cheese, ancho chipotle cream cheese, grilled in a ciabatta. \$12.50

Chicken Sandwich

Golden fried chicken breast, topped with a slice of hickory smoked cheese, brisket gravy and onion strings in our signature sourdough bun. \$13.95

Kentucky Honey Chicken

Smoked chicken breast, topped with honey BBQ sauce, a slice of hickory smoked cheese and crispy onion strings in our signature sourdough bun. \$13.75

Buffalo Chicken

Smoked chicken breast, topped with Buffalo sauce, a slice of hickory smoked cheese, tomato, shredded lettuce, banana peppers and Supreme Sauce in our signature sourdough bun. \$14.25

Chicken Supreme

Slices of Smoked Chicken Breast wrapped in a pita with Supreme Sauce, shredded lettuce, onions and tomatoes. \$13.50

Grilled Pulled Pork

Pulled pork, ham, cheese, pickles, mustard and mayo, grilled in a ciabatta. \$12.50

Grilled Vegetable Pita Wrap

Grilled bell peppers, zucchini, red onion and spring mix lettuce. Served in a pita with pesto mayo and mixed cheese. \$9.95

Take out and Catering available



All Smoke-N-Bones signature BBQ sauces are available for purchase



Pit Boss Burgers

All burgers are topped with a Deep Fried Pickle and come with fries. Sub fries for soup, garden salad or caesar salad for \$1.00

Prime Rib Burger

Our signature 8oz grilled beef patty topped with our special sauce and the groceries. \$12.75

Add bacon for \$0.75, add hickory smoked cheese for \$1.25, or add both for \$1.95

B-N-C Signature

Our signature 8oz prime rib patty, topped with hickory smoked cheese, bacon, our Granny sauce, onion strings and banana peppers. \$14.95

© Carlsburger

8oz prime rib patty, between two grilled cheese sandwiches, one with bacon, the other with jalapenos, groceries, Granny BBQ sauce, and a Carlsberg chaser. \$15.95

Make any burger a Big South by adding an extra patty for only \$4.25

Smokey Mountain

8oz prime rib patty, topped with pulled pork, hickory smoked cheese, banana peppers, onion strings, and mushroom sauce. \$16.95

Molten Mushroom

8oz prime rib patty, sauteed mushrooms topped with our mushroom sauce and hickory smoked cheese on a naked bun. \$13.50

Memphis BBQ Burger

8oz prime rib patty topped with pulled pork, slaw, crispy onion strings and Memphis Bourbon BBQ sauce. \$16.95

Black Bean Veggie Burger

Black bean & corn veggie burger topped with guacamole, cucumber, sauteed onions, peppers and hickory smoked cheese. \$14.50

Our burger patties are 100% prime rib beef

Ask to see our Smoker



Upgrade to poutine for only \$2.75

Salads-N-Others

Appetizer Salad

Garden or Caesar \$4.25 Greek or Belle salad \$5.50

Corn Chowder Soup Sweet corn in a rich and creamy bas

Sweet corn in a rich and creamy base, served with a biscuit. **\$4.75**

Soup-N-Salad Combo Corn chowder soup with a Caesar or

Garden salad, and a biscuit. \$11.00

Make it Greek or Belle salad for only \$4.00

Greek Entree Salad

Romaine lettuce, cucumbers, black olives, tomatoes, bell peppers, loaded with feta and topped with house dressing and pita \$12.75

Add pulled pork, smoked chicken breast or smoked salmon to any entree salad for \$4.00

Southern Belle Salad

A wonderful array of strawberries, dried cranberries, honey roasted pecans over a bed of balsamic romaine lettuce, topped with feta. \$12.75

Caesar Entree Salad

Romaine lettuce, caesar dressing, parmesan cheese, smoked bacon and croutons. **\$10.25**

Garden Entree Salad

Spring mix, cucumbers, shredded carrot, red onion, tomatoes. **\$10.25**

Dressings

House (Creamy Vinaigrette),

Balsamic Vinaigrette, Ranch,

Catalina, Sun Dried Tomato

Vinaigrette and 1000 Island

Buffalo Chicken Salad

Romaine and spring mix, diced tomatoes, onions and Buffalo Country fried chicken breast in a chili ranch dressing. \$12.50

Mac-N-Salad

Our Southern version of mac-n-cheese topped with cheddar and mozzarella cheese and baked golden brown, served with a side of Garden or Caesar salad and a biscuit. \$13.00

Make it Greek or Belle salad for only \$4.00

The Gator Bowl

Gator bites served on a bed of our in-house made jambalaya and dirty rice. \$18.25

Jambalaya

Pulled pork, andouille sausage, shrimp, vegetables, on a bed of rice. Served with a biscuit. **\$9.95**

Add chicken \$4.00



<u>FIXIN'S</u>

\$4.25 each

Signature Mac-N-Cheese
Baked Beans
Southern Slaw
Potato Wedges
Southern Biscuits
Mashed Potatoes and Gravy
Dirty Rice
Seasonal Vegetables

Substitute a side fixin' for \$1

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