



Welcome to **Sloppy Hoggs Roed Hus!**

Pls Ask Your Server For Daily **Specials**

Small Bites

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**Southern Sliders** 11 ¾ 

Trio of Our Famous Smoked Brisket, Chicken, Pork, bite size with our signature sauces

**BBQ Pulled Pork Potato Skins** 12 ½

Crispy potato skins loaded with BBQ Pork cheddar and mozzarella cheese, topped with bacon bits and chives

**Pulled Pork Nachos** 15 ¾

Crisp corn tortillas topped with our pulled pork, smoked cheddar & mozza blend, onion, pepper, tomato baked and topped with guacamole, corn & black bean salsa, finished with chipotle cream

**Fatty Mac Daddies** 12 ½

Not your mamma's mac & cheese, here we eat it with our hands. Mac & cheese rolled up in thin crispy pastry, served with our spicy cheese dipping sauce

**The Hogg Slop** 11 

Crispy fries topped with pulled pork, gravy, smoke house aged cheddar, finished with diced green onion, bacon crumble & waffle sauce

**Sweet Sticky Wings** 13 ¼

One lb. of our wings tossed with our original 16 copper Ale BBQ sauce

**Spicy Jalapeno & Cheese Poppers** 9

Crispy coated spiced jalapeno & cheese poppers

**Deep Fried Pickles** 8

**Snakebites** 8 ¾

Commeal coated catfish bites served with our signature chipotle cream

**Hush Puppies** 8


Corn fritters served with country gravy

**Salt & Pepper Ribs** 13 ¼

Crispy cracked pepper & Sea salt crusted ribs

**Hogg Nadds** 8 ¾

Crispy wrappers filled with spicey pulled pork and brisket served with In house chipotle dipping sauce

 = Signature Dish  
GF = Gluten Free

Parties of 6 or more an automatic 15 % gratuity applies



## Big Plates, Big Appetites

All big plates come with your choice of three side dishes

Choose your sauce for your Ribs, **Original Sloppy Hogg Sauce** or **Copper Ale Sweet Sticky Sauce**

**Full slab Sloppy Hogg Ribs** 32

Sliced Beef Brisket Plate w/ BBQ Au jus 19 1/2

1/2 slab Sloppy Hogg Ribs 26

**Full Smoked BBQ Chicken** 23 1/2

1/2 **Smoked BBQ Chicken** 17

Pulled Pork Plate 19

1/2 Smoked **BBQ** chicken & 1/2 Slab Sloppy Hogg **Ribs** 31

### **Briskets & Gravy** 19 1/2

House baked corn bread topped with 10oz.  
Slow smoked brisket, smothered in country gravy

### **Chicken & Waffles** 19

Crispy fried chicken tenders, served over waffles,  
Topped with our country gravy

## Platters

Depending on your appetite, platters can feed two really big appetites or four smaller ones

All platters come with four side dishes for you to customize your platter

All brisket topped with BBQ Au jus. All Ribs basted with your choice of Sloppy sauce or Sticky sauce

*\*\*\* onion rings, sweet potato fries or hogg slop cannot be substituted on platters*

### **Swine Heaven Feast** 65

1 lb. Beef brisket topped with BBQ Au Jus  
Full rack of St. Louis side ribs

### **The Roed Hus** 65

Whole smoked chicken  
Full rack of St Louis side ribs

### **Game Day** 100

1 lb. Pulled pork, full rack St. Louis side ribs  
1 lb. Brisket with BBQ Au jus, 1/2 smoked chicken

## Southern Side Dish options for Big Plates

Potato Salad

**Smashed Red Skin Potato**

French Fries

Corn Bread

**Red Beans**

Pitt Brown Beans

**Maque Choux**

Collard Greens

Gluten free Rice Pilaf

**Corn on The Cob**

Coleslaw

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## Salads

Spring Mix starter size 7½ Meal size 12½

Fresh Blackberries, Strawberries, Shaved Almonds topped with Poppy Seed Dressing- with chicken or pork add 3

Greek Salad 14½

Red & green peppers, tomatoes, red onion & cucumber tossed with oregano, olive oil & lemon juice  
Finished with feta cheese & kalamata olives

Caesar Salad starter size 7½ Meal size 12½

Our house made caesar dressing, tossed with romaine lettuce, asiago cheese, croutons & bacon bits

## Let us show you our Ridiculous

Choice of fries, smashed potato or potato salad. Choice of pitt bean or red beans. (Gluten Free Bun add 1½)

### The Sloppy Hogg 20 ¼

We start with a briosh burger bun, top it with waffle sauce, 8 oz. Grilled pork burger, two slices of bacon, mozza, lettuce, tomato, pickle, grilled pineapple, 8oz. Smoked pork butt, two more slice bacon, cheddar cheese finished with our sloppy hogg BBQ sauce.

### Roed Hus Road Kill 21 ¾

We put t everything on this one, briosh burger bun, mustard BBQ sauce, 8 oz. Beef brisket, topped with two pieces bacon, cheddar, lettuce, tomato, pickles, 8 oz smoked pork butt, mozza, hogg sauce, onion rings, waffle sauce, 4 oz. Smoked chicken, berry BBQ sauce. Talk about a party in your mouth!!

### Big Mamma Mike`s Smoked Meatloaf Burger 20½

In house smoked meatloaf on a briosh bun, with lettuce, tomatoe, cheese & In house smoked bacon

BETTER THAN YOUR MOMMA`s!

### My Ridiculous Fat Ass 20 ¼

We start out with a briosh burger bun, top it with waffle sauce, add 8oz. Smoked beef brisket two piece bacon, two piece smoked cheddar, lettuce, tomato, pickles, onion rings, 8oz. beef burger, two more pieces of bacon, mozza, a touch more waffle sauce & mustard BBQ sauce.

## Our Roed Hus ½ lb. Sandwiches

### Pulled pork 9¾

Slow Smoked pork simmered in our sloppy hogg sauce, Melt in your mouth finished with our house slaw

### Beef Brisket 9¾

Marinated in our house rub 24 hours, house smoked for 14 hours, thinly sliced. Served on a fresh kaiser with mustard sauce

### Smoked Chicken 11¾

Slow smoked chicken thigh, marinated with our house rub. Best with bleu cheese sauce.

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## Big Bowl Meals

Served with Coleslaw & Corn bread

### Mac & Brisket 19

10 oz. Slow smoked brisket served our skillet of creamy bacon & jalapeno infused mac & cheese.

### The Cure 18 1/2

Two crispy waffles, topped with mounds of **BBQ** pulled pork, bacon, blended mozza & cheddar, two sunny side up eggs and drizzled with waffle sauce.

### Beef Brisket Ends 19

A favorite in the south. Beef brisket ends smothered with country gravy, served over your choice of rice pilaf or southern fried grits.

### Sweet Southern Mess 19

Roasted sweet potato topped with Maque Choux, simmered **BBQ** Beef Brisket, shredded cheese, bacon crumble, crispy onion, maple syrup & waffle sauce

### Smoked Chicken & Chorizo Jambalaya 18

Slow simmered peppers, onions, okra, tomatoes, chorizo sausage, smoked chicken & spices served over your choice of rice pilaf or southern fried grits

### Creole Shrimp 26

Tiger prawns simmered in our southern creole sauce, a blend of carrot, onion, celery, red bell pepper, diced tomato simmered in chicken stock with a hit of hot sauce. Served over rice pilaf or southern fried grits.

## On The Side

Potato Salad 5

Red Beans 4 1/2

Collard Greens 5

Skillet of Mac 10

Whole smoked Chicken 20

1/2 racks smoked Ribs 16

Smashed Red Skin Potato 5

Pitt Brown Beans 5

Corn on The Cob 3

Onion Rings 6 1/2

1/2 smoked Chicken 14

1 lb. Pulled Pork 16

Full Rack Smoked Ribs 28

French Fries 5

Maque Choux 4

Coleslaw 4

Corn Bread 3

Sweet Potato Fries 7

1 lb. Smoked Brisket 24

Rice Pilaf 4

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