

All Menu items are available for **Take Out or Dining In.**

SALADS

All salads are made fresh with ingredients from local, organic and sustainable farms whenever possible.

BBQ Shrimp	13.95
<i>Grilled shrimp, chopped Romaine, diced avocado, grape tomatoes and chili lime vinaigrette with a drizzle of BBQ sauce</i>	
Citrus Roasted Chicken	10.95
<i>Citrus glazed chicken breast on baby field greens, vine ripe tomatoes, red onion, smoked mozzarella and buttermilk ranch dressing</i>	
Cherry-Wood Smoked Turkey Cobb	12.95
<i>Turkey, slow roasted over cherry embers with diced avocado, grape tomatoes, apple-wood smoked bacon, Romaine and blue cheese dressing</i>	

SIDE ITEMS

Jumbo Dill and Sweet Pickles	2.00
Deviled Eggs	2.00
Cole Slaw	2.00
Potato Salad	2.50
Iron Skillet Baked Beans	2.00
Black Eyed Peas	2.00
Honey Butter Cornbread	2.00
Cheddar Jalapeno Biscuits	2.00
Collard Greens	2.50
Macaroni and Cheese	2.50
Shoe Peg Corn Pudding	3.00

LOUISIANA CUISINE

authentic family recipes

Blackened Fish Sandwich of the Day	Market
<i>With your choice of one side item</i>	
Crab Cake Po'Boy Sandwich	13.95
<i>With your choice of one side item</i>	
Seafood Gumbo	Cup 5.50 / Bowl 9.50
<i>With crab and shrimp</i>	
Shrimp and Creamy Grits	Bowl 11.95

SMOKED WINGS

One dozen of our slow smoked chicken wings in Hot Sauce (Hot, Medium, or Mild), Traditional BBQ Sauce or Try our Hot Pink Sauce (a combination of our Hot Sauce, White and Traditional BBQ Sauce). **9.95**

SANDWICHES

Our sandwiches are made with the freshest of breads and can be tailored to suit your needs. Each sandwich comes with your choice of one side item.

Pulled Pork	8.95
<i>Slow roasted and lightly tossed in our Carolina Style vinegar based sauce</i>	
Sliced or Chopped Brisket	9.95
<i>Tossed in the sauce of your choice. (don't forget about our spicy Georgia peach sauce!)</i>	
California Chicken	8.95
<i>Citrus marinated and roasted chicken on brioche with lemon mayo, sprouts, avocado, tomato and red onion</i>	
Grilled Portabella	9.95
<i>Balsamic and herb marinated mushroom with roasted red pepper and smoked mozzarella on brioche roll</i>	
Slider Trio	10.95
<i>One pulled pork, one beef brisket and one BBQ smoked chicken mini sandwich on brioche rolls</i>	

SPECIALTIES FROM OUR SMOKERS

All of our meats are cured with our signature rubs and smoked "low and slow" over hickory, cherry and apple woods. Each item comes with your choice of two sides (Half Rack of Ribs comes with one side item).

Memphis/St. Louis Ribs	Half/Full
<i>Slow smoked and roasted / served dry or wet... You pick the sauce!</i>	12.95 / 20.95

Sliced or Chopped Brisket Platter	19.95
<i>A dinner portion of our tender brisket tossed in the sauce of your choice. (don't forget about our spicy Georgia peach sauce!)</i>	

Smokey Beer Can Chicken	13.95
<i>1/2 juicy and tender smoked chicken basted with our Beer BBQ sauce. (We also recommend our White BBQ Sauce for Chicken)</i>	

Pulled Pork Platter	17.95
<i>A generous portion of our North Carolina style pulled pork tossed lightly in our vinegar based sauce.</i>	

Pulled Chicken Platter	17.95
<i>A generous portion of our North Carolina style pulled chicken tossed lightly in our vinegar based sauce.</i>	

SPECIALTIES FROM OUR SMOKERS

BY THE POUND

All of our meats are cured with our signature rubs and smoked "low and slow" over hickory, cherry, and apple woods.

PULLED PORK	16.95
PULLED CHICKEN	15.95
BRISKET	17.95
SHRIMP	18.95

DESSERTS

No meal is complete without one of our traditional southern favorites.

Please inquire within (or on the phone) for our daily fresh baked dessert selection

BEVERAGES

Southern Style Sweet Tea	2.50
Homemade Lemonade	2.50
Arnold Palmer (Iced Tea & Lemonade)	2.50
Assorted Cold Soda	2.00
Bottled Water	2.00

SAUCES

We can mix and match any of our sauces with any of our menu items! Extra sauces on menu items are...

- Carolina Vinegar-Based Pork Sauce .50
- Three-Pepper Hot Sauce 1.00
- Southern Style BBQ Sauce .50
- White BBQ Sauce .50
- Spicy Georgia Peach Sauce .75

Let us take care of your off-site catering.

Our experienced staff is well-versed in handling every aspect of your event. Please visit our website for a full list of services and extended catering menu.

We now have a comfortable relaxed indoor dining area with seating for the whole family, that brings you to the South with each visit. Outdoor seating is also available with new tables & chairs.

We are a **Cash Only** Establishment with an ATM located inside for your convenience.



Part of achieving professional results is having professional equipment. Our Meadow Creek Farm Smoker was hand built in Pennsylvania by experts who have been revolutionizing the bbq industry for years. This winning commitment to detail exemplifies what our business is about.



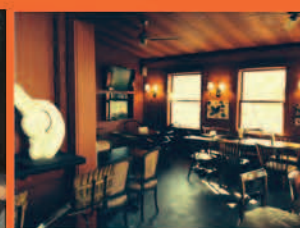
When Pig's Fly is Southern Style BBQ - seasoned with a "dry rub" and cooked sauceless, then hand-cut to order. We add a choice of our four house made sauces to tailor to your taste buds.

All When Pigs Fly's pork, beef, chicken and ribs are specially prepared in our custom smoker over select hardwoods to create our signature smoked flavor. This slow cooking process - 8-10 hours for pork butts and special beef cuts, 5 hours for ribs and chicken - makes the meat tender and mouth-watering delicious.



**Open 7 days a week
for Southern Soul Food**

**Put some South
In your Mouth!**



WhenPigsFlySouth.com



**WHEN PIGS
FLY SOUTH**

SOUTHERN BBQ

LOUISIANA
CUISINE

CATERING

860.492.0000

29 W Main Street Sharon, CT

WhenPigsFlySouth.com

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