

This menu is available:
Tues-Sat: 11am-2pm
& 5-9pm



PIGGYBACK SMOKE SHACK



641.832.7755

kick-startin' APPS.

***Mother Trucker Fries \$12**
AIR FRIED FRENCH FRIES & WHITE CHEESE NUGGETS, SMOKED DRIPPINGS GRAVY, BRISKET BURNT ENDS

***Smoke Shack Nachos \$11**
KETTLE POTATO CHIPS, MELTED CHEDDAR, CHEESE SAUCE, BACON, PICKLED JALAPENOS + CAROLINA SAUCE

***Dippers \$8**
CREAMY SMOKED SALMON DIP WITH PITA BREAD OR SMOKED BACON QUESO + A BASKET OF CHIPS

***Sweet Pototchos \$11 (gf)**
MOUND OF SWEET POTATO TOTS TOPPED WITH SMOKED MEAT ENDS, BACON, PEPPER JACK CHEESE, + RAMPART & CAROLINA BBQ SAUCES

***Firecrackers \$9 (gf)**
SMOKED JALAPENO CREAM CHEESE STUFFED CHICKEN TENDERS WRAPPED IN BACON WITH RAZ-JAZZ BBQ SAUCE

off the Southern Pride PLATES.

served with choice of cornbread & honey butter or homemade bun

Piggyback RIBS: \$18 (½ rack) - \$32 (full rack)
Meaty dry rubbed baby back ribs with choice of side

Salmon: (6-7 oz. wild caught Canadian fillet) \$16
with choice of side

Chicken: (½ chicken) locally raised @TheThomasFarmstead \$15
with choice of side

Meatloaf: two slices of our secret recipe smoked meatloaf \$14
with choice of side

Meat Plate: (sliced brisket, sliced turkey, sliced pork loin, pulled brisket, pulled pork) with choice of side
1 meat \$9 - 2 meats \$13 - 3 meats \$16 - 4 meats \$19- 5 meats \$22

fixin's on the SIDES.

(\$2.5-ea.)

Smoked Mac-N-Cheese

Thunder Crunch Air Fries

Cottage Cheese (gf)

Smoke-Shack-Slaw (gf)

Jacked-Up-Beans (gf)

Lay's® Original Kettle-Chips (gf)

Cheesy-Taters (gf)

Sweet-Potato-Bacon-Hash (gf)

Corn Bread (gf)

Southern-Creamed-Corn

Mashed-Taters(gf)

Bacon-Green-Beans (gf)

House-Lettuce-Salad

(red onion, tomato, cheddar, croutons)
Buttermilk-Ranch, French, Honey Mustard, 1000-Island,
BBQ-Ranch, Vinaigrette, Caesar

Gouda Mac: big ole' bowl of smoked gouda mac-n-cheese with chopped meat ends + cornbread or homemade bun \$16

Burger: locally raised, hand pattied & smoked \$14
with lettuce, tomato, onion, pickles + Fries & smoked ketchup

Swingin' HOT
BBQ PIZZAS. (7")
TRY 'EM AS AN APPETIZER
OR A MEAL \$8

***Ray-Jay**
Cheese sauce, brisket, red onion, fresh mushroom, gouda & SWISS, Farm Boy BBQ sauce

***Snag-N-Drag**
Pulled pork, slaw, cheddar, Memphis BBQ sauce

***P-B.L.T**
Piggyback B.L.T style pizza

***Kay-Bee-Gee**
Cream cheese spread, smoked brisket, cheese blend, and Blue-Que BBQ sauce

***Frosty Governor**
Carolina BBQ sauce, Smoked turkey, bacon, red onion, provolone, Raz-Jaz BBQ sauce

Smokin' SANDWICHES...\$7

Balsam: SLICED BRISKET, MELTED GOUDA CHEESE, PEPPERONCINI RINGS, CAROLINA SAUCE

Cameo: PULLED PORK & SLICED PORK, MELTED SWISS, PICKLES, MUSTARD, MAYO

Dancer: CHOICE OF TURKEY, BRISKET, PULLED PORK, OR SLICED PORK

Echo: CHOICE OF MEAT, BACON, LETTUCE, TOMATO, GARLIC-MAYO

Hickory: PULLED PORK, BACON, MELTED GOUDA & CHEDDAR

Jersey: BRISKET, SAUTÉD PEPPER-ONION-MUSHROOM-MIX, CHEESE SAUCE, PEPPER JACK

Kirkwood: PULLED PORK, MAC-N-CHEESE, BACON, CHEDDAR

Noble: BRISKET, PULLED PORK, SLICED PORK, OR TURKEY TOPPED WITH 'SLAW

Ocean: SMOKED SALMON, LETTUCE, TOMATO, ONION, SPICY MAYO SAUCE

Primrose: TURKEY, RAZ-BBQ, BACON, PICKLED JALAPENO, CREAM CHEESE SPREAD

Timber: SLICED BRISKET, BUFFALO SAUCE, PEPPER JACK, TAMED JALAPENOS, BACON

Zinnia dip: BRISKET, MELTED SWISS, FRESH MUSHROOMS + AU-JUS FOR DIPPING

IA.Hwy.9: SLICED PORK LOIN, CREAMED CORN, MELTED CHEDDAR, BACON

Underwood: TURKEY, SAUTÉD PEPPER-ONION-MUSHROOM-MIX, MELTED PROVOLONE, RANCH

MAKE ANY SANDWICH A **SALAD...** (\$9)

Daily SPECIALS.

TUESDAY:
BURGER+FRIES
½ lb. hand pattied
melt--ask for tonight's
creation!
\$12

Wednesday
Burnt End
Brisket Basket
\$12

Thursday
Taco Pizza \$8
Or
Smoked BBQ Tacos-
3/\$8

Finger Lickin'
Friday
smoked wings
\$14/ doz.

Saturday:
Pit Boss Choice
ask for tonight's
exclusive creation!

Due to the current meat market that's being impacted by COVID, please understand that all prices are subject to differ and/or change slightly on a day-to-day basis. These changes may not be reflected on the current menu you are viewing. Do not hesitate to ask any questions. Thank you for your understanding.