

*Guy's!*

# PIG & ANCHOR

BAR-B-QUE SMOKEHOUSE

OUR SMOKE IS NO JOKE!

*-Guy's!*



## 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



## 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