

# BBQ 101

With terms like mopping, St. Louis Style, Memphis Style and Dry Rub, we thought we would clear some things up for you.



## ST. LOUIS STYLE RIBS

This refers to the cut of the rib. These spare ribs are a good mix of meat and fat. While this meat won't be falling off the bone it will be close.



## MEMPHIS (AKA DRY)

Neither too sweet or too hot, these ribs come from our hickory smoker, dusted with spice rub and served with a side of sauce.



## KANSAS STYLE (AKA WET)

This refers to being finished on the grill and mopped with our extra sweet sauce.



## CAROLINA STYLE CHOPPED

This refers to pork, whole hogs, shoulders and or butts. Typically chopped or pulled and served with a vinegar based sauce. We offer Lexington, which is tomato based vinegar sauce and Eastern, which is a vinegar and spice sauce.



## TEXAS STYLE

This refers to beef (typically brisket) that is seasoned with just salt and pepper then smoked for many hours. Texans usually shun this style being served with sauce, the thought being that the meat should be able to stand on its own.



**BLACK HOG**  
**BBQ**<sup>®</sup> -EST. 2007-

## WE USE QUALITY PRODUCTS



**NATURAL HERFORD BEEF BRISKETS**  
Midwestern grass fed/grain finished



**FARMLAND NATURAL PORK SHOULDERS**  
No hormones & steroid free



**KOCH NATURAL CHICKENS**  
All Natural Chicken

## BHB LOCATIONS

Black Hog BBQ was established in 2007 and is locally owned and operated.

### DOWNTOWN FREDERICK

118 South Market St Frederick, MD | 301.662.9090

### URBANA VILLAGE CENTER

3323 Worthington Blvd Ijamsville, MD 21754 | 240.699.0070

### MARKET SQUARE FREDERICK

221 Shorebird St Frederick, MD 21701 | 301.662.9600

*At Black Hog BBQ we prepare and smoke fresh meats every day. We are a "From Scratch" kitchen that focuses on high quality products. Good BBQ takes time. We smoke in Small Batches to ensure "Fresh" darn good BBQ! We run out from time to time so please be patient.*

*Enjoy your meal,*

**Mike Tauraso** | Owner/Pitmaster | Black Hog BBQ  
Tauraso Food Group | [taurasofoodgroup@gmail.com](mailto:taurasofoodgroup@gmail.com)

## STARTERS

### LUKE'S CHILI

Texas red, ground chuck, brisket, no beans. Yeah it's spicy dude!  
Comes with cornbread! - 5.2

### GUMBO

The real deal, house-made roux, smoked chicken & sausage.  
Comes with cornbread! - 5.2

### JUMBO WINGS

SERIOUSLY? (and we aren't even a wing joint!) Buffalo, Dry Rub, BBQ, or Mustard  
8 Wings - 9 16 Wings - 17.5 32 Wings - 33

### BBQ PORK FRIES

Hand-cut Idaho potatoes, smoked pork shoulder, bacon, BH sauce, cheddar - 6

## SALADS

Choice of blue cheese, ranch and BBQ vinaigrette

### HOUSE SALAD

Romaine hearts, sweet onion, cucumber, tomato, croûtons - 6

### BLACK HOG BBQ SALAD

House salad w/choice of any smoked meat - 10

## BBQ SANDWICHES

All sandwiches come with 1 side

**BEEF BRISKET - 11.5**

**ARKANSAS BRISKET - 11.5**

**PULLED PORK SHOULDER - 10**

**CAROLINA CHOPPED PORK - 10**

**SMOKED SAUSAGE - 10**

**PIT HAM - 10**

**TWO MEAT - 11.5**

## SPECIALTY SANDWICHES

All sandwiches come with 1 side

### DOUBLE SMOKED BEEF BOLOGNA

Pork shoulder, cole slaw, fries on TOP! - 9

### TRIPLE MEAT MOFO!

Brisket, pork shoulder, pit ham, swiss cheese, sautéed onions, griddled roll, BBQ mayo, Whaaaat! - 12

### BAL-MORE BEEF

Smoked brisket, raw onions, house made TIGER sauce ... Local classic - 11.5

## BLACK HOG BURGERS

All burgers come with a side of fries! Creekstone Farms all natural Angus burger (80/20 blend... Top notch STUFF) ground fresh & griddle cooked

**HAMBURGER - 8**

**CHEESEBURGER - 8.5**

**BACON CHEESEBURGER - 9**

### LUKE'S BURGER

w/your choice of any smoked meat, cheese, and BH original sauce - 10

**MAKE IT A DOUBLE - ADD - 3**

**ANY SIDE - ADD - 2**

## DESSERTS

### HOUSE BAKED DAILY

Selections change often, we keep it fresh YO! - 4.7

## HOUSE MADE SIDES

### SOUTHERN GREENS

### PINTO BEANS/RICE

### POTATO SALAD

### COLE SLAW

### FRENCH FRIES

### BAKED BEANS

### MAC & CHEESE

### SIDE SALAD

Cup - 2.5 Pint - 4.9 Quart - 9.7 Large Fries - 5

Large fries added to any meal - 3 Add side of cornbread - 2

## SMOKED MEAT SELECTIONS

### SMOKED BEEF BRISKET

### SMOKED PORK SHOULDER

### CAROLINA CHOPPED PORK

### ARKANSAS BRISKET

### PIT HAM

### SMOKED SAUSAGE

## BBQ MEALS

All meals come with cornbread (Plate 1 side / Platter 2 sides)

### PORK - 1/2 POUND

### SMOKED "FRESH SHOULDER"

Hardwood smoked, pulled - 11.6 / 13.6

### CAROLINA CHOPPED

Chopped smoked shoulder, vinegar sauce - 11.6 / 13.6

### PIT HAM

Double smoked, hand carved - 11.6 / 13.6

### SMOKED SAUSAGE

Beef & pork, grill finish - 11.6 / 13.6

### BEEF - 1/2 POUND

### SMOKED BEEF BRISKET

Texas style, S&P rub, hardwood smoked, hand carved - 14 / 15.8

### ARKANSAS BRISKET

Double smoked, rough cut, sweet & smoky sauce - 14 / 15.8

## CHICKEN

### GRILLED BONE-IN CHICKEN

Sicilian marinade, house rub

½ Bird - 9.9 / 11.9

2 Halves - 17.2 / 19.2

### SMOKED RIBS

### ST LOUIS CUT SPARE RIBS

House rub, smoked, Memphis "DRY" or Kansas City "WET"

½ Rack - 15.5 / 17.5

Full Rack - 24.5 / 26.5

### COMBO MEALS

**TWO MEAT - 14 / 15.8**

**RIBS & 1 MEAT - 16.2 / 18**

**1 MEAT & ¼ CHICKEN - 15.3 / 17.1**

**RIBS & ¼ CHICKEN - 14.1 / 15.9**

### BHB TRIPLE

3 ribs, ¼ chicken, 1 meat - 21.9 / 23.7

### ADD ONS

**ADD ANY BRISKET - 6**

**ADD ANY PORK - 4.8**

**ADD RIBS (3) - 6**

**ADD ¼ CHICKEN - 5.5**

**SIDE - 2**

## BEVERAGES

**MIGHTY LEAF ICED TEA - 2.4**

**COCA COLA PRODUCTS - 2.4**

**SPECIALTY SODAS - 2.4**

**FRESH LEMONADE - 3.3**

## KIDS MENU

(Kids 8 & under only) All meals come w/ a choice of 1 side - 6 Kids drink - 1.2

### SMOKED BOLOGNA SANDWICH

### LITTLE BBQ SANDWICH

(choice of any smoked meat)

### GRILLED CHEESE SANDWICH

### MAC & CHEESE