MAC ‘N CHEESE  COLLARD GREENS  WEST TEXAS PINTO BEANS  COLE SLAW  FRIED OKRA

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our fire burns:
Monday 11am-3pm • Tuesday - Sunday 11am-8pm or until we’ve sold out

SMOKED MEATS
HALF POUND
BRISKET
BEEF RIBS (avg. 1lb each)
PORK RIBS
PULLED PORK
SMOKED TURKEY
HAND-MADE SAUSAGE
(regular or jalapeño)

SANDWICHES
CHOPPED BRISKET
PULLED PORK
THE “PITMASTER”:
Brisket+Pulled pork+ Sausage, topped with slaw, bbq sauce & fresh sliced jalapeños

PLATES
Choose from brisket, sausage, ribs, pulled pork or smoked turkey. Includes one side.

TWO MEAT PLATE • THREE MEAT PLATE

THE TROUGH
(Serves 4-5)
1 beef rib, 1lb of pork ribs, 1lb brisket, 1/2 lb of pulled pork & 3 sausage links

SOUTHERN COMFORT
THE “HOT MESS”
Jumbo sea salt-crusted sweet potato, South Texas barbacoa (shredded brisket with southwestern seasoning), chipotle cream, cheese, butter & green onions.

SOUTHERN FRIED CHICKEN
Two pieces of hand battered chicken served with your choice of one side and a roll.

CATERING
Available for groups of 15 or more. Visit us online at PecanLodge.com/Catering for more info.

SIDES

SINGLE • PINT • QUART
MAC ’N CHEESE  COLLARD GREENS
WEST TEXAS PINTO BEANS  COLE SLAW
FRIED OKRA  POTATO SALAD

DESSERTS
AUNT POLLY’S BANANA PUDDING  TEXAS TUMBLEWEED COOKIES  HOMEMADE PEACH COBBLER

DAILY SPECIALS
Ask the Pit Master

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