



JBS-SMOKEHOUSE.COM

TAKE OUT (734) 892-2535

225 S. CANTON CENTER RD. AT THE CORNER OF CHERRY HILL (INSIDE BUSCH'S)
MONDAY-SATURDAY 11:30AM-10PM & SUNDAY 11:30-9PM

- J.B.'s SMOKEHOUSE BBQ SAUCES -

CAROLINA STYLE MUSTARD BBQ
HOT RED CHIPOTLE HONEY BBQ
KONA TERIYAKI BBQ

BOURBON MOLASSES BBQ
CHERRY ALE BBQ
ENC (EAST NORTH CAROLINA) BBQ

OUR BBQ SAUCES ARE ALSO SOLD BY THE BOTTLE - EXCEPT FOR ENC

- SMALL PLATES -

PIMENTO BACON DEVILED EGGS \$5 GF

Farm Fresh Eggs stuffed with Smokehouse Pimento Cheese and Dearborn Applewood Smoked Bacon.

FRIED GREEN TOMATOES \$7 V

Buttermilk marinated and Cornmeal-fried, then topped with Cabot Seriously Sharp Cheddar Cheese, Fire Sauce and Buttermilk Ranch Dressing.

SWEET POTATO COINS \$6 V

Deep fried and served with Chipotle Mayo.

FRIED McCLURE'S PICKLES \$6 V

Beer battered and served with Ranch Dressing.

BBQ TACOS \$3 each

Your choice of **BBQ Meat**: Beef Brisket, Pulled Pork or BBQ Chicken. Served with White Onions, Cilantro and Salsa on Corn Tortillas.

J.B.'s SLIDERS \$3 each

Your choice of **BBQ Meat**: Beef Brisket, Pulled Pork or BBQ Chicken. Served on Hawaiian Rolls with Carolina Coleslaw.

CHEDDAR JALAPEÑO HUSH PUPPIES \$5 V

Tender scratch-made Cornmeal Hush Puppies with Spicy Jalapeños and Cabot Cheddar. Served with Cajun Mayo.

- SHARED PLATES -

CORNMEAL-FRIED SHRIMP \$10

Shrimp rolled in Cornmeal and fried with a side of Cajun Mayo.

SMOKEHOUSE BBQ WINGS

\$8 HALF DOZEN \$12 FULL DOZEN

Southwest BBQ spiced and pit smoked. Tossed in your choice of BBQ or Fire Sauce. Served with Bleu Cheese Dressing and Celery.

CHIPS WITH GUAC & PICO \$6 GF, V

Busch's Guacamole and Pico De Gallo, served with Rojo Tortilla Chips.

SMOKEHOUSE NACHOS \$11 GF

Rojo Tortilla Chips, Pulled Pork, Jack Cheese, Black Beans, Busch's Pico de Gallo and Sour Cream.

SMOKEHOUSE PIMENTO CHEESE \$6 V

Scratch-made Hatch Chili Pimento Cheese with Crackers and Celery Sticks.

LOADED CHEDDAR FRIES \$9 V

Hand-cut French Fries topped with J.B.'s own Beer Cheese Sauce, made with Cabot and Farm Country Sharp Cheddar.

LOADED BBQ CHILI FRIES \$11

Hand-cut French Fries topped with our Smokehouse Brisket Chili and Beer Cheese Sauce.

- SOUPS & SALADS -

SMOKEHOUSE BRISKET CHILI \$5 CUP \$9 BOWL

House-made Smoked Beef Brisket Chili with Braised Black Beans topped with Cabot Cheddar Cheese.

BUSCH'S SEASONAL SOUPS \$3 CUP \$5 BOWL

MIXED GREENS SALAD

\$4 SMALL \$7 REGULAR

Mixed Greens with Shaved Carrot, Grape Tomatoes and Slivered Red Onion.

SOUTHWEST SALAD

\$6 SMALL \$10 REGULAR

Romaine Lettuce, Corn, Bacon-braised Black Beans, Tortilla Strips and Pico de Gallo tossed with Chile-Lime Vinaigrette and drizzled with Chipotle Mayo.

CAESAR SALAD

\$4 SMALL \$7 REGULAR

Romaine Lettuce, Parmesan Cheese and Croutons tossed with Caesar Dressing.

GREAT LAKES SALAD GF, V

\$6 SMALL \$9 REGULAR

Mixed Greens with Smokehouse Crispy Onions, Crumbled Fresh Goat Cheese, Dried Cherries and Candied Pecans.

SMOKEHOUSE SALAD \$12 GF

Romaine Lettuce with Dearborn Bacon, Hard Boiled Farm Fresh Egg, crumbled Bleu Cheese, Avocado and Grape Tomatoes.

TOPPED WITH CHOICE OF:

Pulled Pork, Beef Brisket, Pulled Chicken or Grilled Chicken Breast.

HOUSE-MADE DRESSINGS: Bleu Cheese, Buttermilk Ranch, Balsamic Vinaigrette, Ginger-Cherry or Chili-Lime Vinaigrette.

Additions for any Salad... Grilled Chicken or BBQ Meat \$4

- SOUTHERN STYLE MAC -

\$1 SUBSTITUTE GLUTEN-FREE PASTA

J.B.'s MAC 'N CHEESE \$10 V

Cavatappi Pasta, Cabot Seriously Sharp Cheddar Cheese and house-made Béchamel Sauce topped with SarVecchio Bread Crumbs.

PIMENTO MAC 'N CHEESE \$11 V

J.B.'s Mac 'n Cheese, plus Spicy Pimento Cheese with Hatch Chiles and Roasted Red Peppers.

SMOKEHOUSE MAC 'N CHEESE \$13

J.B.'s Mac 'n Cheese, plus Bacon and BBQ Sauce. Topped with Scallions and your choice of BBQ Meat.

- PO' BOYS -

Served on a Hoagie Bun with Lettuce, Tomato and Cajun Mayo, plus your choice of one Side.

CORNMEAL-FRIED GREEN TOMATO \$8 V

CORNMEAL-FRIED CATFISH \$11

CORNMEAL-FRIED SHRIMP \$11

PICKLE-BRINED FRIED CHICKEN \$11

Chicken Breast Marinated in McClure's Pickle Brine, hand battered and fried, with Pickle Slices, Lettuce, Tomato and Cajun Mayo.

CRAFT FOUNTAIN SODAS FROM DETROIT CITY SODAS \$3 each

Campus Martius Lemon Lime • Motor City Root Beer • Grand River Orange Cream • Vernor Street Ginger Ale
Michigan Ave Red Pop • Hockeytown Black Cherry • TigerTown Rock N Rye • Belle Isle Cream Soda • Greektown Grape

COKE PRODUCTS \$3
Coke • Diet Coke

FRESH-SQUEEZED LEMONADE \$3

FRESH-BREWED ICED TEA \$3

SEE OUR SEPARATE DRINK MENU FOR COCKTAILS, WINE & HARD CIDERS. PLUS IMPORTED, DOMESTIC & CRAFT BEERS!

GF = GLUTEN FREE, V = VEGETARIAN

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- SANDWICHES -

All Sandwiches come with McClure's Pickle Slices and your choice of one Side.

\$2 ADD DEARBORN BACON \$1 ADD A FRIED EGG OR CHEESE \$1 ADD AVOCADO

NORTH CAROLINA STYLE PULLED PORK \$11

Pit smoked for 16 hours to perfection. On a Brioche Bun with a side of Carolina Coleslaw.

SMOKEHOUSE REUBEN \$13

Smoked Corned Beef, Swiss Cheese, Carolina Slaw and Special Sauce on Miami Bakery Rye.

FRIED GREEN TOMATO BLT \$9

Dearborn Bacon piled high on Texas Toast with Pimento Cheese, Lettuce, Fried Green Tomatoes and Mayo.

TEXAS STYLE BEEF BRISKET \$12

Cooked low 'n slow. Then sliced and piled high on Texas Toast with a side of Carolina Coleslaw.

J.B.'s BURGER \$9

Two 3oz. fresh Ground Chuck Patties, Cabot Seriously Sharp Cheddar Cheese, Lettuce, Tomato, Crispy Onions and Special Sauce on a Brioche Bun.

FIESTA TURKEY BURGER \$11

Two 3oz. seasoned Ground Turkey Patties, Tomato, Guacamole and Broccoli Sprouts on a Brioche Bun.

BBQ CHICKEN CLUB \$11

Grilled Miller's Chicken Breast, Dearborn Bacon, Swiss Cheese, Lettuce, Tomato and Mayo on Texas Toast.

CHICKEN CAESAR WRAP \$9

Marinated Grilled Chicken Breast, Romaine Lettuce, Red Onion, Parmesan Cheese and Bacon with Caesar Dressing in a Wrap.

SOUTHWEST CHICKEN WRAP \$11

Grilled Chili-Lime Chicken Breast Wrapped with Roasted Corn, Black Beans, Pico De Gallo, Tortilla Strips, Chili-Lime Vinaigrette and Chipotle Mayo.

GRILLED VEG WRAP \$9 V

Smokehouse Grilled Vegetables and Fried Green Tomatoes, wrapped with our own recipe Ranch Dressing and Shredded Cabot Cheddar.

- AUTHENTIC SLOW-SMOKED BBQ -

All BBQ Plates and Combination Platters come with your choice of two Sides.

- BBQ PLATES -

NORTH CAROLINA STYLE PULLED PORK \$16 GF

TEXAS STYLE BEEF BRISKET \$19 GF

BBQ SMOKED CHICKEN LEG QUARTER OR GRILLED BREAST \$12 GF

- ST. LOUIS STYLE - BBQ RIBS

1/4 RACK \$12

1/2 RACK \$16

FULL RACK \$24

- COMBO PLATTERS -

\$15 2 MEATS \$21 3 MEATS

PULLED PORK CHICKEN LEG QUARTER 1/4 RIB RACK BBQ WINGS (4) BEEF BRISKET

BBQ SAMPLER PLATTER \$23
1/4 Rack Ribs, 3 BBQ Chicken Wings, Beef Brisket and Pulled Pork.

- CLASSIC SIDES -

MASHED POTATOES & GRAVY * MAC 'N CHEESE V * HAM HOCK & BACON COLLARD GREENS GF * BBQ BAKED BEANS
FRESH-CUT FRIES V * SWEET POTATO COINS V * BUSCH'S POTATO SALAD GF, V * RICE 'N BEANS GF
FRESH FRUIT SALAD GF, V * FRESH GREENS SALAD GF, V * BROCCOLI SALAD GF * CREAMY OR CAROLINA SLAW GF, V
Individual Classic Sides \$3 each

- GRILLED MEATS -

Grilled to your specifications. Served with your choice of two Sides.

CREEKSTONE FARMS 12 OZ. TOP SIRLOIN \$16 GF

CREEKSTONE FARMS 12 OZ. NY STRIP \$22 GF

- FISH & SHRIMP -

Served with your choice of two Sides.

TRUE NORTH 8 OZ. BBQ SALMON FILLET \$22
Glazed in your choice of BBQ Sauce.

CORNMEAL-FRIED CATFISH FILLET \$13
Buttermilk marinated and Cornmeal-fried, with Cajun Mayo side.

GRILLED SHRIMP SKEWER (8 OZ.) \$13
Fresh Grilled Shrimp Seasoned with our own BBQ Seasoning on a skewer.

SEE OUR SEPARATE DESSERT MENU FOR SEASONAL COBBLER, BOURBON BREAD PUDDING, BANANA NILLA PUDDING & MORE!

Items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Please inform your server of any food allergies. We would love to make you something special.

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