

One of the rarest of the heritage breeds of hogs, the Black Hog is listed by the American Livestock Breeds Conservatory as endangered with fewer than 300 breeding hogs registered today.

Compared to other breeds, the flavors of the Black Hog's meat is exceptional. The lean micro-marbled meat is extra tender due to the breed's short muscle fibers. This produces a tender, moist cut of pork with an exquisite and unique taste.

We thought it only fitting to choose this name to represent the fine quality of food and service that we offer at the restaurant.

BARBECUE 101

With terms like mopping, spare, Memphis Style and baby, we thought we would clear some things up for you.

St. Louis Style Ribs 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.

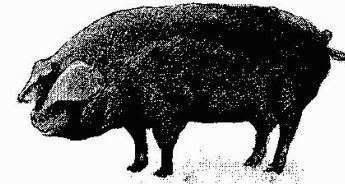
Baby Back Ribs are lean, expensive, and not the most flavorful. These are usually found at chain restaurants.

Carolina Style refers to pork, whole hogs, shoulders and or butts. Typically chopped or pulled and served with a vinegar based sauce.

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

Memphis Style (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) are finished on the grill, mopped with our extra sweet sauce.



B B Q & B A R

BLACK HOG

Full Bar | Dine-In | Carry-Out

Feeding Times

Monday-Saturday | 11 am - 10 pm

(Call for Carry-Out Orders)

240-436-6080

118 South Market Street | Frederick, Maryland

BBQ SANDWICHES

Smoked Beef Brisket.....	6.95
BBQ Pork Shoulder.....	6.95
Carolina Style Pork.....	6.95
Smoked Pit Ham.....	6.95
Smoked Beef Sausage.....	6.95

MIKE'S BURGERS FRESH GROUND CHUCK

Hamburger.....	3.75
Cheeseburger.....	4.25
Bacon Cheeseburger.....	5.00
(double burger add 1.50)	

SIDES & OTHER STUFF..... 1.95

- Southern Greens - Fries (add \$1)
- Potato Salad - Mac "n" Cheese
- Chrissy's Corn Bread
- Sweet Potatoes - Cole Slaw
- Texas Pinto Beans & Rice

Smoked Chicken Gumbo.....	4.95
Luke's Texas Chili.....	4.95

BEVERAGES

Coke Products.....	1.50
Brewed Iced Tea.....	1.50
Aunt Michele's Sweet Tea.....	1.95
Fresh Lemonade.....	1.95
Cheer Wine.....	1.95
Bottled Root Beer.....	1.95

BBQ MEALS PLATES (1 side/bread) PLATTER (2 sides/bread)

Beef Brisket.....	8.70	10.45
Pork Shoulder.....	8.70	10.45
Carolina Style Pork.....	8.70	10.45
Smoked Pit Ham.....	8.70	10.45
Smoked Beef Sausage.....	8.70	10.45
Double Combo (choose 2 meats).....	10.70	12.45
Wastler Triple Combo (3 meats).....	12.70	14.45

BBQ PORK SPARE RIBS MEMPHIS DRY or KANSAS CITY WET

½ Slab Plate.....	11.70
½ Slab Platter.....	13.45
Full Slab Plate.....	20.65
Full Slab Platter.....	22.40

BBQ CHICKEN

½ Chix Plate.....	8.00
½ Chix Platter.....	9.25
Whole Chix Plate.....	13.00
Whole Chix Platter.....	14.25

BLACK HOG HOT WINGS (10) (20)

Classic Buffalo or Barbecue.....	7.95	15.00
----------------------------------	------	-------

Desserts Served Fresh Daily

BLACK HOG BBQ SAUCE

Pint.....	4.50
Quart.....	8.50
½ Gallon.....	16.00