APPETIZERS
If you didn’t have an appetite when you walked in, you sure will after reading this!

- **GUMBO** $9
  Go ahead, just try saying “Gumbo” without a little Southern drawl! Classic French-Cajun chicken stew, with house Andouille sausage, okra and rice. A Louisiana tradition since the 1700s.

- **SHRIMP & Grits** $10
  A traditional Southern Low Country dish. Cheesy Arkansas grits topped with ocean-wise shrimp and a deep, rich sauce.

- **CRISPY PIG TAILS** $9
  K-W fare meets Southern BBQ! Smoked and fried tails tossed in spicy honey, served with buttermilk ranch for dippin’.

- **FRIED GREEN TOMATOES** $9
  Buttermilk-dipped and cornmeal coated, these fried local green tomatoes are sure to make you say “y’ all!” Served with our house-made ranch dressing.

- **PG SALAD** $9
  Fresh greens, red onions, goat cheese, candied pecans and Vinaigrette made with Pristine Gourmet™ Raspberry Vinegar.

- **CAESAR SALAD** $9
  House bacon, Cajun croutons, parmesan cheese, and our own from-scratch dressing. Flavourful enough to impress any Emperor.

- **PORK RINDS** $9
  Crispy, crunchy and crackling with naughty flavour. House fried for the freshest crisp crunch, dusted with our signature BBQ rub, and served with Cajun mayo.

- **RIB ENDS** $9
  Beer battered, tossed in sweet BBQ sauce, served with our own ranch dressing. The rib ends are where the flavor begins!

- **TEXAS FRIES** $9
  Everything’s bigger in Texas... hats, trucks, handguns... and fries! Hand-cut spuds with cheddar cheese and pork gravy.

- **CATFISH BITES** $14
  Louisiana farm-raised catfish chunks fried crisp in good ol’ cornmeal and served with house Remoulade.

- **NACHOS** $12
  Add pork for just $5, or chicken or brisket for $6
  Fair warning: once you’ve tried our nachos, you’ll be spoiled! Topped with cheese, pickled jalapeño, pico de gallo and lettuce. Served with sour cream on the side.

SANDWICHES
Our sandwiches are all served on Crumb Bakehouse milk buns with coleslaw, pickles n’ onions, and more than likely, an extra napkin!

- **MAKE IT A COMBO!**
  Add a house-made side and a drink for just $6

- **FRIED CHICKEN SANDWICH** $11
  Admit it, frying is the best thing ever to happen to chicken. That, and crossing the road. Buttermilk-brined boneless chicken, with Tabasco mayo, lettuce and tomato.

- **PULLED PORK SANDWICH** $10
  Add coleslaw on top for just a buck. This little piggy was smoked low and slow.

- **BEEF BRISKET SANDWICH** $12
  Add BBQ onions for just $1

- **BBQ CHICKEN SANDWICH** $10
  Served with lettuce, tomato and monastery.

- **NASHVILLE HOT CHICKEN SANDWICH** $11
  Served with lettuce, tomato and monastery.

- **PO’BOY SANDWICHES**
  They say “Po’ Boys” were named after the “poor boys” out of work in the New Orleans streetcar strike of 1929. If they served these on the picket lines these days, we’d never get anyone back to work! All Po’ Boys are served on a fresh Crumb Bakehouse French loaf.

- **MAKE IT A COMBO!**
  Add a house-made side and a drink for just $6

- **POPCORN CHICKEN PO’BOY** $11
  Served with lettuce, tomato and our own Remoulade.

- **POPCORN CATFISH PO’BOY** $15
  Served with lettuce, tomato and our own Remoulade.

- **THE PO’ DOG** $10
  A foot long split artisan hot dog on our house-made baguette. Topped with melted cheese, pickled jalapeños, pico de gallo, lettuce, pickles, mustard, mayo and Home Sweet Home BBQ Sauce.

- **THE PAGET BURGER**
  - **SINGLE PATTY** $12
  - **DOUBLE PATTY** $17
  - **TRIPLE PATTY** $21
  Add cheese and bacon for $3.50
  Chef Mark Pagett’s freshly ground porky was smoked low and slow. Add coleslaw on top for just a buck. This little piggy was smoked low and slow.

- **POPCORN CHICKEN PO’BOY**
  Served with lettuce, tomato and monastery.

- **POPCORN CHICKEN PO’BOY**
  Served with lettuce, tomato and monastery.

- **THE PO’ DOG**
  Served with lettuce, tomato and our own Remoulade.

WINGS
- **JUMBO SMOKED WINGS** $13
  When y’all are in the mood for wings, there ain’t no use fighting it! Whole chicken wings, smoked, grilled and sauced in your choice of our unique house-made sauces.

- **FRIED SHRIMP PO’BOY** $12
  Served with lettuce, tomato and our own Remoulade.

- **POPCORN CHICKEN PO’BOY** $15
  Served with lettuce, tomato and our own Remoulade.

- **BLACKENED CATFISH PO’BOY** $15
  Served with lettuce, tomato and our own Remoulade.

WE SUPPORT LOCAL
We’re committed to sourcing from our community, and work with area suppliers to provide Ontario products whenever possible —

- **10 Mile Produce** Belgrave, ON
- **Bull’s Eye Produce** Heidelberg, ON
- **Regional Produce** Saint George, ON
- **Norwich Packers** Norwich, ON
- **Christopher’s Fishery** Waterloo, ON
- **Baden Coffee Company** Baden, ON
- **The Butcher Shoppe** Elmira, ON
- **Rochester’s Food Service** Kitchener, ON
- **Elmira, ON
- **Rothman’s Gourmet** Fushlin, ON
- **Rotham’s Meats Ltd., Belgrave, ON
- **Forgie’s Meats Ltd., Elora, ON
- **Puslinch, ON
- **Miedema Meats Ltd., Puslinch, ON
- **The Butcher Shoppe, Elmira, ON
- **Miedema Meats Ltd., Embro, ON

BRING THE TASTE OF THE SMOKEHOUSE HOME!
Bottles of our BBQ sauces and rubs available to take home or at selected K-W specialty retailers.

It’s AwesomeSauce! BBQ SAUCE
Carissma’s Secret BBQ RUB

EAT LOCAL. EAT FRESH. lancsmouthhouse.com
THE PIT

SPECIALTIES

Where else do you see people this proud of food prepared in a pit? Now that’s confidence! All our meats are smoked over 100% hickory hardwood. Pork and brisket are smoked overnight for 12-14 hours, ribs for 4-6 hours. Our rub and sauce recipes were developed by founder Chris “The General” Corrigan after more than 20 years of trial and error and enthusiastic taste-testing to reach the perfect flavour combinations. We’ve won multiple awards on the Kansas City BBQ Society competition circuit, and are sick and tired of hearing “Y’all are from Canada??” whenever we do.

Served with your choice of 2 sides and sweet honey cornbread.

RIBS
FULL SLAB $34
HALF SLAB $26
QUARTER SLAB $21
Ya gotta love a meal you can order by the slab! Juicy pork side ribs, rubbed, smoked, grilled and sauced.

PULLED PORK $19
Pork shoulder, rubbed, smoked, pulled and sauced. Boys never get tired of snickering over the term “pulled pork”.

BEEF BRISKET $22
Rubbed, smoked, sliced and sauced. Your job is to fork, chomp, chew and wipe.

ANDOUILLE $17
House Andouille sausages, smoked and grilled.

BBQ CHICKEN $19
Half bird, rubbed, smoked, grilled and sauced.

TEXAS SHORT RIB $28
These big, beefy Texas short ribs are a rare and treasured delicacy for good reason! We get ‘em when we can and try to price them fair, so get some when the gettin’s good. Available in VERY limited quantities, only Fridays and Saturdays after 5pm.

Did you know?
The smoking process can make the meat a little pink. This is perfectly normal... and straight-up delicious!

PLATTERS
Build the meal you’re hankerin’ for!
Choose your meats...choose your house-made sides...and choose the person who gets Power of Attorney when your “food coma” sets in.

- MEATS
  - Ribs
  - Pulled Pork
  - Brisket
- Sides
  - Chicken
  - Andouille
  - Smoked Whole Wings

HOUSE-MADE SIDES

Creamed Corn
Tater Tots
Hand-cut Fries
Craft Beer-battered Onion Rings
Cheesy Grits
Sweet Potato Fries
Creamy Coleslaw
Baked Beans
Braised Collard Greens
Local Seasonal Vegetables
Red Beans & Rice
Mac & Cheese – add bacon for $2

SOUTH DESTINATION

YU(SS) ALL KNOW?

FRIED CHICKEN DINNER $20
3 pieces of traditional Southern-fried dark meat chicken, buttermilk marinated, and tossed in our unique flour and seasoning blend. Served with your choice of 2 sides and sweet honey cornbread.

NASHVILLE-STYLE HOT CHICKEN $20
MEDIUM or HOT Inspired by Nashville Tennessee’s infamous Hot Chicken scene, our Southern Fried Chicken brushed with the legendary spice mixture. Served on white bread for sopping! Served with your choice of 2 sides and sweet honey cornbread.

FRIED CHICKEN & WAFFLES $20
3 pieces of seasoned fried chicken on a house-made waffle with syrup, candied bacon, and honey butter for slatherin’.

PIGTAILS $19
An old Kitchener favourite with a strong German heritage. This is our Grandmother’s own recipe, passed down for generations. Smoked, beer-braised, grilled and sauced. And totally addictive! Served with your choice of 2 sides and sweet honey cornbread.

CAJUN JAMBALAYA $18
The Louisiana Holy Trinity, chicken, Andouille sausage and shrimp, with rice in a seafood-tomato broth. A signature dish, spiced just so, and definitely not the same old same ol’. Can I get an “Amen!”

CATFISH FRIED OR BLACKENED $19
Cornmeal fried or blackened fillet with Cajun seasoning. Served with your choice of 2 sides and sweet honey cornbread.

CAKES

To die for, with a smile on your face.

CUTTER'S PICKS

Gluten free
Contains pork
You Gotta Eat Here! Picks

THE NEWEST ADDITION TO THE LANCASTER CO. FAMILY!
The brainchild of Executive Baker Martha Borys, Crumb Bakehouse wants you all to have the freshest pies, cakes, cupcakes, bars and buns possible. All made right here in the Smokehouse kitchen, from scratch, with love.

DO YOU HAVE A SPECIAL OCCASION THAT REQUIRE A PERFECT DESSERT?
Grab your very own Crumb confection at the front of the restaurant in our retail space.

PLACE AN ORDER TODAY!
Please allow 3 days notice
info@lancsmokehouse.com
www.lancsmokehouse.com/crumb-bakehouse
519.743.4331

THE LANCASTER CO. FAMILY!
The brainchild of Executive Bakers Martha Borys and Cris Burleigh. Serving award-winning food and drink with love. We specialize in bringing Southern hospitality to your special occasion. We can provide our award-winning food and extra absorbent napkins to groups of all sizes.

OUR PLACE OR YOURS
Bring your party here and we’ll do the mopping up! Our upstairs event space, The Lanc Loft, features a full bar, separate washrooms, PA system, tables and chairs.

CASTING AND EVENTS

CHECK OUT OUR CRUMB BAKEHOUSE DESSERT MENU

BIG OR SMALL, WE CATER EM ALL!

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YOU GOTTA EAT HERE! PICKS

Boys never get tired of snickering over the term “pulled pork”.

Gluten free
Contains pork
You Gotta Eat Here! Picks

519.743.4331

Monday–Saturday Open @ 11:30am

info@lancsmokehouse.com

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