



Why it's called Championship...  
More than 20 Local, National  
and International Titles



**Pitmaster's Tip:**  
Check the chalk board for price specials

## STARTER'S

See Specials Board for today's featured item

### Cracklin's

Basket of tasty homemade pork rinds dusted with our house rub. 4

### Smokehouse Nachos Grande

Tortilla chips heaped with pulled pork, spicy queso cheese, lettuce, tomatoes, jalapeños, salsa and sour cream 9

### Founders Brewery

#### Famous Beer Cheese Dip

Made famous down state. Founders Centennia IPA flavored cheese dip is served piping hot! 8

### Barbeque-terie tray

Charcuterie done the Saw way! Daily assortment of house smoked meats and locally sourced cheeses, house picked veggies and sauces. 14

### Smokehouse wings

We start these beauties in the smoker till their golden brown then finish in the fryer to crisp them up Then finished with a sprinkle of rub. 10

### Firecracker Shrimp Skewer

Shrimp on a skewer fire roasted served on a bed of our firecracker slaw. Your choice of mild or Sriracha sauce. 9

**Pitmaser's Tip: Make sure you leave room for the good stuff!**

**Garlic Bread Sticks** Brushed with herb-garlic butter and topped with our three cheese blend. 6

### Pork belly Burnt Ends

Slow smoked till melt in your mouth Pork belly coated with our cherry sauce and fire roasted. Regular 8 Full pound 14



Save Water  
Drink Beer or Wine  
Try with Brisket  
IPA, Ale  
Bonshaker Zin  
Decoy Red Blend

## SIDE DISHES

**Brisket Baked Beans**

**Garlic n Rub Green Beans**

**Carolina Slaw**

**Cornbread**

**Breaded Okra**

**Red Beans n Rice**

**Dirty Rice**

**Garlic Smashed Potatoes**

Regular 3 Large 5

Carolina Pork  
Stout, Wheat  
Meiomi  
Mark West Pinot Noir

Cowboy BBQ  
Lager, Pilsner  
Decoy Cabernet  
Prisoner

US31-Chicken  
Fruit Ale, Wheat  
CGT Riesling  
K-J Chardonnay

Cajun Sausage  
IPA, Ale, Pilsner  
Banrock Moscato  
CGT Riesling

## CHAMPIONSHIP BBQ PLATES

All our dinner plates are served with your choice of two sides and a slice of cornbread. Add a slice of cornbread for just a dollar.

### Blue Ribbon BBQ Plate

Your choice of any one of our available Smokehouse meats.  
Regular 15 Large 20

### Championship Two Meat Combo

Pick two Smokehouse meats. (no doubles please)  
Regular 20 Dinner for Two 26  
For ribs add 7

### Tri-fecta Three Meat Combo

Pick three of your favorite Smokehouse meats. (no doubles please)  
Regular 25 Dinner for Two 31  
For ribs add 7



## Family Style Dinners

Pass the plate just like at grandmas, we recommend this special for groups of 6 or more  
Two meats two sides 17 per person  
Three meats four sides 21 per person

Attention! Groups of 8 or more due to the limited amount of large tables please call ahead for reservations. We want to make sure you can get a seat! To ensure quickest service for everyone, family style meal options are suggested and may be required for peak times. This will be on one check

(the good stuff)

## Smokehouse Meat Choices

**Pitmaster's Tip:**  
Check the chalk boards for the meats we have fresh today

### Texas Style Beef Brisket

Brisket has long been a very unpopular cut of meat. That is until our good friends from Texas learned to cook it low and slow. We cook our brisket for a minimum of 16 hours over low heat.

### Carolina Style Pulled Pork

Our pulled pork is cooked a minimum of 12 hours in our smoker. We use local hard wood to achieve a good blend of taste and smoke, while not allowing the smoke to become the dominating taste.

### California Cowboy BBQ

Santa Maria-style barbecue is a regional culinary tradition rooted in California featuring Tri-Tip steak cooked over hard wood flames to a melt in your mouth treat.

### Alabama US 31 Smokehouse Chicken

US 31 in Alabama is famous for their BBQ Chicken try our version of Big Bob Gibson's white sauce from the North side or Camp 31's traditional style both are tender smokey treats.

### Louisiana style Cajun Sausage

Andouilli or Bouin we feature them both from time to time, andouilli with the spicy Cajun snap and boudin mellowed a bit with rice, bell pepper and onion. We also have some of your favorite Cajun sides to go along with your plates like Dirty Rice, Red beans and Rice and from time to time Gumbo and Jambalaya.

**Pitmaster's Tip for Family Style: everyone's in or nobody is in. You pick the meats and sides and we'll bring out heaping plates of food**



# BURGERS

We grind all our burger fresh in house daily from 100% Beef brisket.

Served with your choice of one side dish.

## Shanty Boy

Loaded with cheese, sautéed onions, and two slices of brisket 12

## River Hog

Half lb. Burger topped with pulled pork and Carolina slaw 11

## Big Bad Wolf

The story didn't end well for these 3 little piggies. A 1/2 lb of pork burger, pulled pork, and bacon topped with sautéed onions and cheese. 13

## Blue Ox

With blue cheese and bacon 11

## Lumberjack

half lb Cheese Burger 10

## Black Bean Veggie Burger

House-made veggie patty, with tomato, onion, lettuce. 9



## Pile of the Green Stuff

Fresh greens, tomatoes and other salad type stuff 9  
with pulled pork 11  
with tri-tip steak 12  
with pulled chicken 12

# WOOD FIRED PIZZA

Artisan style wood fired pizza baked to perfection in an authentic Italian oven

## Old world Margherita

Sometimes simple is better, fresh artisan mozzarella cheese, grape tomatoes and fresh basil 12

## Chicken Bacon Ranch

Grilled chicken, bacon, bell pepper, red onion, tomato and our special ranch sauce. 13

## Brisket Burnt Ends

Double smoked chopped brisket, smoked tomatoes, onions and a blend of smoked Gouda and mozzarella. 13

## Pitmaster

Take your pick; pulled pork, chicken, Cajun sausage. Served with smoked tomatoes and onion. with your choice of traditional or BBQ sauce. 12  
two meat 13 three meat 14

### Pizza Masters note:

Items cooked in our stone oven may take longer than our BBQ items, some items may arrive at your table sooner than others

# ST. LOUIS CUT RIBS

Ribs come in many styles like spare rib and Baby Back. They refer to the cut or where it comes off the hog. St. Louis cut refers to how a spare rib is trimmed.

## The Rusty Saw features 2 styles of ribs

1 Michigan cherry with a cherry rub and sauce  
2 Memphis Style Dry Rub with no sauce and a special Dry Rub.

Check the boards and your server for availability.

Ribs Served with your choice of two sides Half 17 Full 27

## Rib Dinner For Two Special

Share a plate of ribs and two large sides of your choice.

Full Rack 31 Rack and a half 40 Whole chicken and half rib 31

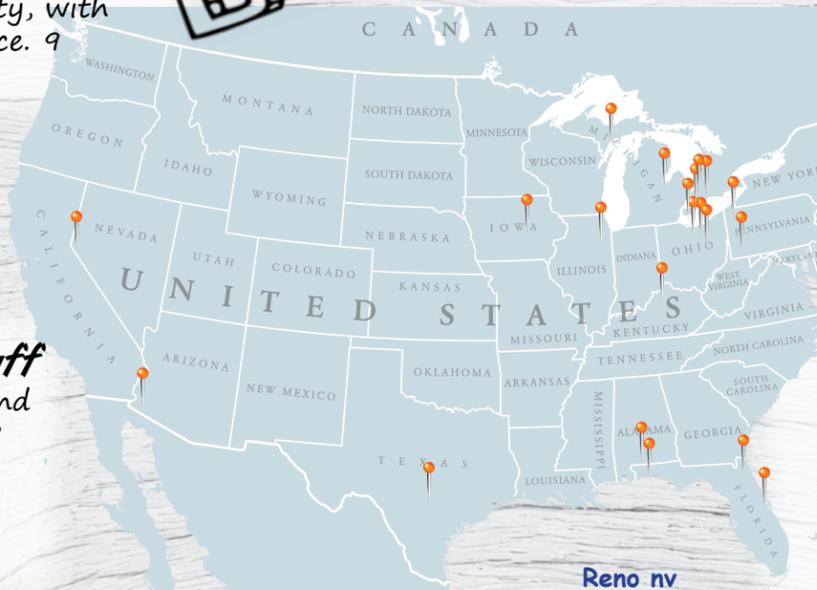


**Pitmaster's tip:**  
Worried about us running out of ribs? Call ahead and reserve yours.

Unlike the "OTHER" places, we serve our competition style ribs right out of the smoker fresh, come and taste the difference. In order to have ribs available at any time of the day or night, compromises must be made. Pre-cooked, factory made, boil-in-bag or steaming just doesn't cut it.

We cook our Ribs in stages and in limited amounts so you are always treated to competition quality ribs. Because of this ribs are not always available and we do run out from time to time when there's a high demand.

# BBQ



# SANDWICHES

All our sandwiches are served with one side.

## Texas Trail Hand

A Rusty Saw specialty, beef brisket soft shell tacos with grilled onions 9

## Pulled Pork

Slow smoked, hand pulled and piled high, ask to top it with slaw.  
Regular 9 Jumbo 12

## Chopped Brisket

Double smoked brisket served with our tangy beef BBQ sauce.  
Regular 10 Jumbo 13

## Santa Maria Steak and Cheese

Thin sliced Tri-tip steak with sautéed onions and melted cheese 10

## South Carolina Surf Side Tacos

2 pulled pork soft shell tacos. Served with regular or firecracker slaw 9

## Kids Meal

Choose from BBQ sliders, chicken nuggets, mac n cheese, or rib basket served with chips 5

- Reno nv
- Yuma az
- San Antonio tx
- Cedar rapids iowa
- Naperville ill
- Brewton al
- Pensacola fl
- Melbourne fl
- Jacksonville fl
- Florence kt
- Erie pa
- Pittsburg pa
- Cleveland oh
- Medina oh
- Parma oh
- Bay city mi
- Escanaba mi
- Windsor ot
- London ot
- Kitchener ot
- Orillia ot



Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness