

# Hog Wild Smokehouse

8864 Richmond Rd. Suite 101,

Toano, VA 23168

Phone: 757-741-2515

## Appetizers

---

### Onion Rings

Homemade, buttermilk battered, fresh, never frozen.  
(\$1.75 to substitute for a side with any sandwich or entrée.)

\$5

### Gator Bites

Real alligator, fried just right, served with horseradish cream sauce.

\$8

### Oysters Acadian

Plump Gulf oysters, hand battered and quick fried, served on Cajun slaw with white Remoulade sauce.

\$7

### Chili Cheese Fries

Made with our own bone warming chili, cheddar cheese and sour cream. (\$1.75 to substitute for a side with any sandwich or entrée.)

\$7

### Chicken Tenders

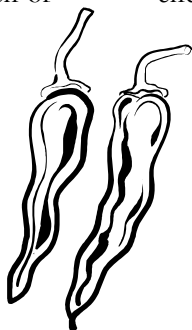
Served with cool Ranch dressing for dunkin'.

\$6

### Crawfish Boudin Balls

Crawfish tails blended with onions, bell pepper and rice, rolled into balls and fried until golden. Served with a tartar sauce.

\$7



### Redneck Nachos

"You might be a Redneck if you like..." A generous portion of house fried potato chips, seasoned with Cajun spice, topped with melted Cheddar cheese and minced pork barbeque, then drizzled with our soon to be famous Bayou Boogaloo sauce. Generous enough to share.

\$10

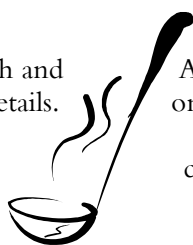
## Soups

---

### Homemade Soup

Served hot, sometimes chilled, but always fresh and delicious. Ask your server for the delicious details.

\$2.50-Cup : \$4.25-Bowl



### Black Bean Chili

A deep southern Louisiana recipe with ground beef, onions, tomatoes, peppers and black beans, simmered long and slow, spicy warm, not hot; topped with cheddar cheese, sour cream and a roasted jalapeño.

\$2.75-Cup : \$4.50-Bowl

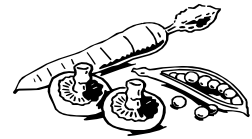
### Gumbo Ya Ya

This is an old family recipe I got from Miss Kay Cason of Gonzales, Louisiana; made with a rich dark roux, chicken and spicy Andouille sausage, plumb full of okra and love. This will wake up your taste buds.

\$3-Cup : \$5.25-Bowl



# From the Garden



House-made dressings: Cool Ranch, Thousand Island, Chunky Bleu Cheese, Creamy Caesar, Creamy Italian, Honey Creole Mustard and fat-free Lemon Basil. You may top any salad with a grilled chicken breast for \$3 extra or add a salad sized portion of any one meat from the Smoker for \$4 extra or any one selection from the Bayou for \$6 extra. (Turkey Leg is not available to add to a salad.)

## House Salad

Mixed greens with tomatoes, baby carrots, green onions and home-style croutons with your choice of dressing.  
\$3.50

## Caesar

Crisp Romaine lettuce mix, tossed with our home-style croutons, Parmesan cheese and our creamy Caesar dressing.  
\$6.50

## The Pig Pen

Crisp greens topped with tomatoes, olives, green onions, baby carrots, cheddar cheese, our potato chips and your choice of dressing. (Seasonal veggies may change, ask your server.)  
\$7.50

## Spinach Salad

Fresh spinach tossed with a honey Creole mustard vinaigrette and topped with red onion, crumbled Hickory smoked bacon and sliced hard boiled egg.  
\$7



# Sandwiches



All sandwiches come with your choice of one side.

## Pork Barbeque

Hand pulled or minced pork shoulder barbeque on a burger bun.  
\$5.50

## Beef Brisket

Slow smoked brisket piled on a burger bun.  
\$7.50

## The Works

One quarter pound, jumbo all beef hot dog with chili, cheddar cheese and onions.  
\$6

## Crab Cake

Pan seared crab cake, lettuce and tomato on a burger bun.  
\$7.50

## Hamburger

Pan-fried, 1/2 pound burger with lettuce, tomato and onion. Plain or with Cheddar, Swiss, Provolone or Pepper Jack cheese. Add chili or bacon for a buck.  
\$7

## Smoked Sausage Po-Boy

Our house smoked Italian hot links on crispy French bread with grilled peppers and onions, topped with Provolone cheese.  
\$7

## Smokey Sliders

Three specially seasoned mini burgers with grilled onions, melted Cheddar cheese and bacon, then topped with Nunya sauce on toasted rolls.  
\$8

## Crawfish, Catfish, Oyster or Shrimp Po-Boy

Crispy fried crawfish tails, fried catfish fillet or fried oysters or shrimp on crunchy French bread with lettuce, tomato and tartar sauce.  
\$8

## Muffuletta

An Italian style sandwich created in New Orleans with salami, ham, Mortadella, provolone cheese and our own olive salad mix on herb Focaccia bread; served toasty warm from the oven.  
\$7-Half : \$13-Whole



## The Whole Hog

The biggest barbeque sandwich we have seen! Two full pounds of juicy pulled pork barbeque on herb Focaccia bread. Choice of one side and a glass of sweet tea. Sorry folks, no substitutions on this one.  
\$15



## Entrées



All entrées come with cheesy cornbread, a cup of homemade soup or a salad and choice of one side.

### From the Smoker

#### Pulled Pork Dinner

A half pound of our slow smoked, hand pulled pork shoulder barbeque.

\$10

#### Beef Brisket

Smoked forever (and I mean FOREVER), melt in your mouth tender. (Extra lean - add \$2.)

\$12

#### St. Louis Style Ribs

A full pound of dry-rubbed, big and tasty pork spare ribs, slow smoked to make them tender and sweet.

\$16

#### Chicken Dinner

One half chicken, slowly smoked to make it fall-off-the-bone tender.

\$12

#### Smoked Sausage

Crispy hot Italian links, slow smoked to bring out all their delicious flavor.

\$11

#### Jumbo Turkey Leg

Seasoned just right and smoked to perfection. It's not just for Thanksgiving anymore.

\$10

### Smoker Combo

A choice of a smaller portion of any two meats from the Smoker (all white meat for chicken or the turkey leg - \$2 extra), cheesy cornbread, a cup of homemade soup or a salad and choice of two sides.

\$16

#### The Hog Wild

(Serves 2-3 people) A full pound of ribs, a choice of a half chicken or a jumbo turkey leg and a choice of brisket, pulled pork or smoked sausage; cheesy cornbread, plank fries, real barbeque beans, Bourbon Street apples and slaw.

\$28

### From the Bayou



A small portion of Shrimp Creole can be added to these items for \$4.

#### Blackened or Fried Catfish

Fillet of farm-raised catfish, Cajun seasoned & blackened or fried up like my Mama used to.

\$12

#### Mr. Bill's Fried Oyster Feast

Plump, juicy and plenty of them. My Dad's favorite.

\$14

#### Fried Shrimp Plate

Large shrimp, crispy fried golden brown; ask for our homemade tartar sauce.

\$16

#### Crab Cakes

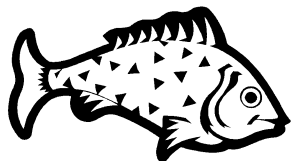
Two lump and claw meat crab cakes, sautéed and served with onion marmalade.

\$16

#### Shrimp Creole

Large shrimp sautéed with tomatoes, onions, celery and bell pepper creating a zesty Creole sauce. Served over our red rice.

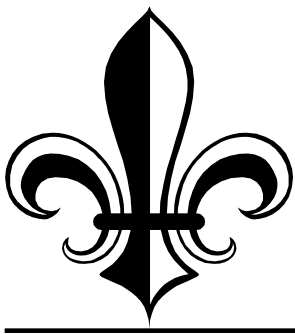
\$16



### Bayou Combo

(Not to repeat ourselves, but...) A choice of a smaller portion of any two meats from the Bayou, cheesy cornbread, a cup of homemade soup or a salad and choice of two sides.

\$18



# Lagniappe



These entrées come with cheesy cornbread and a choice of a cup of homemade soup or a salad or one side.

## Jambalaya

Miss Betty's recipe; Sautéed Andouille sausage, onions, celery, tomatoes, bell pepper & rice topped with a smoked chicken quarter and lots of love.

Thanks Mom!  
\$12

## Chicken Piccata

Pan-seared chicken breast, sliced and presented on a bed of linguini pasta tossed in a light sauce of white wine, garlic, lemon, capers and butter.

\$12

## Piggy Back

Pan-seared pork medallions topped with our famous crab cake, presented with fire-roasted apple, cherry, ginger and maple compote on a bed of sweet potato

fries.  
\$17

## Pastalaya

Shrimp, crab meat and Andouille sausage sautéed with tomatoes, onions and peppers tossed with linguini pasta in a Cajun cream sauce with Parmesan cheese and topped with a fried crawfish cake.

\$16

## Flounder Manchac

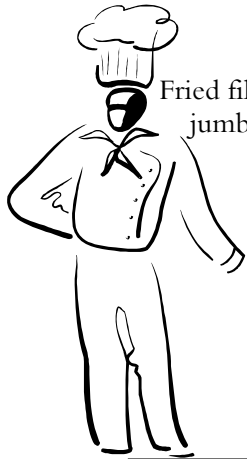
Fried fillet of flounder topped with a pan-seared jumbo crab cake and a lemon caper butter.

\$16

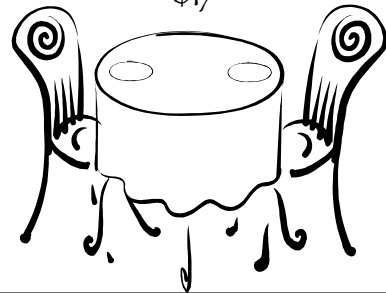
## Avec Moi Ce Soir

Hand-cut tenderloin steak, pan-seared to order surrounded with crab meat stuffed shrimp and topped with our own Marchand de Vin sauce.

\$17



## Sides



Ala Carte \$1.75

## Plank Fries

Thick cut french fries, shaped like planks. Dusted with Cajun spice.

## Pot Licker Collards

Simmered for over six hours with cider vinegar the way my Meema used to make them.

## Real Barbeque Beans

Slow cooked, with maple syrup and our own smoked pork.

## Stewed Green Beans

Fresh green beans, cooked with tomato and onion.

## Slaw

Green and red cabbage with a not too sweet mayonnaise slaw sauce.

## Black-eyed Peas

Made from scratch with tomato and onion and a touch of chicken stock.

## Bourbon Street Apples

Sautéed apples with cinnamon and brown sugar.

## Sweet Potato Fries

Thin cut sweet potatoes, fried and dusted with cinnamon sugar.

## Cheesy Corn Muffins (6)

Sweet mini corn muffins baked with Cheddar cheese in them.



# Beverages



## Coffee and Ice Tea

\$1.50

## Sodas - Free Refill

Coca Cola, Caffeine Free Diet Coke, Sprite, Ginger ale, Mr. Pibb, Barq's Root Beer, Pink Lemonade

\$1.95

## Milk

2 % Milk ~ \$1.95

Chocolate Milk ~ \$3

## Juice

Orange, Cranberry, Pineapple, Grapefruit, V-8

\$1.95

## Draft Beer

Budweiser & Bud Light: Glass ~ \$2.75 Pitcher ~ \$8

Amber Boch: Glass ~ \$3.25 Pitcher ~ \$9.50

St. George Nut Brown Ale: Glass ~ \$4.25 Pitcher ~ \$12.50



## Bottled Beer

Budweiser, Bud Light, Miller Genuine Draft, Miller Lite,

Yuengling Lager, Coors Light ~ \$2.75

Michelob Light, Michelob Ultra, Michelob Porter ~ \$3

Abita Springs Purple Haze, Sam Adams Lager, Bud Light Golden Wheat,

Heineken, Corona, Amstel Light, Draft Bottle Guinness Stout ~ \$3.50

# Wines



## Sauvignon Blanc

2008 Fetzer Valley Oaks, California

Glass ~ \$4.50 Bottle ~ \$20

## Riesling

2007 Bex, Pfalz, Qualitätswein

Glass ~ \$4.75 Bottle ~ \$21

## Pinot Grigio

2008 Sycamore Lane, California

Glass ~ \$3.50 Bottle ~ \$16

## Chardonnay

2008 Sycamore Lane, California

Glass ~ \$3.50 Bottle ~ \$16

2008 Black Opal, South Australia

Glass ~ \$4.25 Bottle ~ \$19

## White Zinfandel

2008 Sycamore Lane, California

Glass ~ \$3.50 Bottle ~ \$16



## Merlot

2008 Sycamore Lane, California

Glass ~ \$3.50 Bottle ~ \$16

## Cabernet Sauvignon

2008 Black Opal (Cab/ Merlot), South Australia

Glass ~ \$4.25 Bottle ~ \$19

2007 Kenwood, Yalupa

Glass ~ \$5.50 Bottle ~ \$24

## Shiraz

2008 Black Opal, South Australia

Glass ~ \$4.25 Bottle ~ \$19

## Zinfandel

2007 Rancho Zabaco, Dry Creek

Glass ~ \$6.50 Bottle ~ \$30

## Sparkling

Korbel Brut Rose, California

Glass ~ \$4.50 187 ml. Bottle ~ \$8.50

# Mixed Beverages

Your favorite Mixed Beverages are available. Ask your server for details.

