

# Hog Wild Smokehouse

8864 Richmond Rd. Suite 101,

Toano, VA 23168

Phone: 757-741-2515

## Appetizers

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### Onion Rings

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

\$6

### Spicy Cava Honey Drumettes

House smoked chicken wings, glazed with Creole honey mustard sauce, then baked. Served with Ranch dressing for dipping.

\$7

### Crawfish Boudin Balls

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

\$7

### French Market Sampler

A lot of this and that, made for sharing. Spicy Drumettes, Gator Bites, Barbeque Chips and Voodoo Shrimp.

\$12

### NEW Voodoo Shrimp

Flash sautéed shell-on shrimp doused with Cajun Voodoo sauce and butter.

\$7

### Gator Bites

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

\$8

### Chicken Tenders

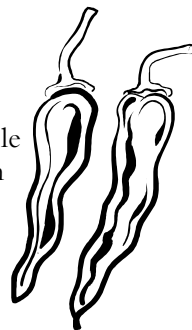
Served with cool Ranch dressing for dunkin'.

\$6

### 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

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### 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.

\$3-Cup : \$4.50-Bowl

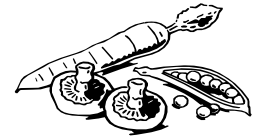
### Gumbo Ya Ya

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.

\$3.25-Cup : \$5.50-Bowl



## From the Garden



House-made dressings: Cool Ranch, Thousand Island, Chunky Bleu Cheese, Creamy Caesar, Creamy Italian, Honey Creole Mustard, Raspberry Vinaigrette 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.)

### 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

### Caesar

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

### Bonaccord Salad

Mixed greens tossed with dried cranberries, candied pecans and Danish bleu cheese crumbles, drizzled with raspberry vinaigrette  
\$7

### Burlington Spinach Salad

Fresh spinach tossed with a warm honey, Creole mustard, bacon vinaigrette and topped with red onion 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.  
\$5.75

### Beef Brisket

Slow smoked brisket piled on a burger bun.  
\$7.75

### The Works

One quarter pound, jumbo all beef hot dog with chili, cheddar cheese and onions.  
\$6.50

### Crab Cake

Pan seared crab cake, lettuce and tomato on a burger bun.  
\$8

### Hamburger

Pan-fried, 1/2 pound burger with lettuce, tomato and onion. Plain or with Cheddar, Swiss or Provolone cheese. Add chili, bacon or sautéed mushrooms for a buck each.  
\$7.50

### Smoked Sausage Po-Boy

Our house smoked Italian hot links on crispy French bread with grilled peppers and onions, topped with Provolone cheese.  
\$7.50

### Catfish or Flounder Po-Boy

Fried catfish or flounder fillet on French bread with lettuce, tomato and tartar sauce.  
\$8

### Crawfish, Oyster or Shrimp Po-Boy

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

### Barbeque Beer Sliders

Three specially seasoned mini burgers basted with beer, topped with Cheddar cheese, bacon and Bayou Boogaloo 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.  
\$7.50-Half : \$14-Whole



### The Whole Hog

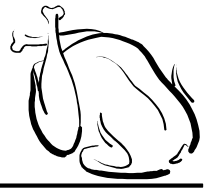
The biggest barbeque sandwich we have seen! Two full pounds of juicy pulled pork barbeque on herb Focaccia bread. Choice of one side and a glass of sweet tea.

Sorry folks, no substitutions on this one.

\$16



# Entrées



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

## From the Smoker

(Please note, the chicken and ribs are fully cooked, but due to the smoking process the meat may appear pink.)

### Chicken Dinner

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

### Beef Brisket

Smoked forever (and I mean FOREVER), melt in your mouth tender. (Extra lean - add \$3.)  
\$13

### Pulled Pork Dinner

A half pound of our slow smoked, hand pulled pork shoulder barbeque.  
\$11

### Smoked Sausage

Half pound of grilled hot Italian links, slow smoked to bring out all their delicious flavor.  
\$12

### 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 side salad and choice of two sides.  
\$16.50

### 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.  
\$29.99



## From the Bayou

A small portion of Shrimp Creole can be added to these items for \$5.



### Blackened or Fried Catfish

Fillet of farm-raised catfish, Cajun seasoned & blackened or fried up like my Mama used to.  
\$14

### Mr. Bill's Fried Oyster Feast

Plump, juicy and plenty of them. My Dad's favorite, (miss him so.)  
\$16

### Crab Cakes

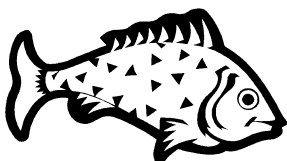
Two lump and claw meat crab cakes, sautéed and served with onion marmalade.  
\$18

### Fried Shrimp Plate

Jumbo shrimp, crispy fried golden brown; ask for our homemade tartar sauce.  
\$16

### Shrimp Creole

Large shrimp sautéed with tomatoes, onions, celery and bell pepper creating a zesty Creole sauce. Served with 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 side salad and choice of two sides.  
\$18.50



# Lagniappe



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

## Chicken & Shrimp Jambalaya

Miss Betty's recipe; Sautéed shrimp, 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

## Nottaway

Hand-cut tenderloin steak, pan-seared to order, presented on a bed of sautéed spinach, surrounded with crab stuffed shrimp and topped with crawfish sautéed in jalapeño butter sauce.  
\$18

## Pastalaya

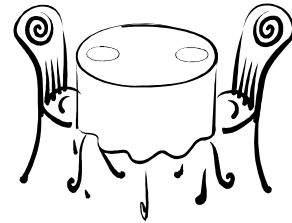
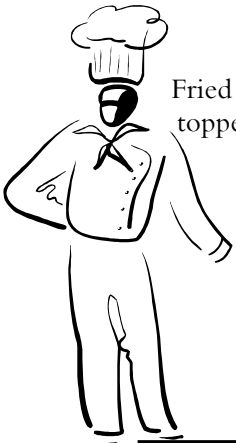
Shrimp, crab meat and Andouille sausage sautéed with tomatoes, onions and peppers tossed with linguini pasta in a Cajun cream sauce with Parmesan cheese and topped with a fried crawfish cake.  
\$16

## Flounder Manchac

Fried fillet of flounder on a bed of fresh spinach topped with a pan-seared jumbo crab cake and lemon caper butter.  
\$18

## Piggy Back

Pan-seared pork medallions topped with our famous crab cake, presented with fire-roasted apple, dried cranberry and maple compote on a bed of sweet potato fries.  
\$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.

### Creole Slaw

Green and red cabbage with a not too sweet mayonnaise and Creole mustard 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.

### Sautéed Spinach

Fresh baby spinach leaves sautéed with butter, garlic and white wine.

### Cheesy Corn Muffins (6)

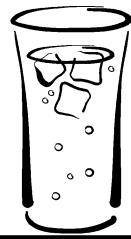
Sweet mini corn muffins baked with Cheddar cheese in them.

## Side Salad

Mixed greens with tomato, baby carrot, green onion sprig and home-style croutons, with your choice of dressing.



# 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 ~ \$3  
Sam Adams Lager, Heineken, Corona,  
Amstel Light, Draft Bottle Guinness Stout,  
Abita Springs Purple Haze ~ \$3.50



## Wines

### Sauvignon Blanc

2009 Fetzer Valley Oaks, California  
Glass ~ \$4.50 Bottle ~ \$20

### Riesling

2007 Bex, Pfalz, Qualitätswein  
Glass ~ \$5 Bottle ~ \$21.50

### Pinot Grigio

2009 Sycamore Lane, California  
Glass ~ \$3.50 Bottle ~ \$16

### Chardonnay

2009 Sycamore Lane, California  
Glass ~ \$3.50 Bottle ~ \$16  
2009 Black Opal, South Australia  
Glass ~ \$4.25 Bottle ~ \$19

### White Zinfandel

2009 Sycamore Lane, California  
Glass ~ \$3.50 Bottle ~ \$16



### Merlot

2009 Sycamore Lane, California  
Glass ~ \$3.50 Bottle ~ \$16

### Cabernet Sauvignon

2009 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 ~ \$4.75 187 ml. Bottle ~ \$9

## Mixed Beverages

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

