



★ Burgers



All Burgers come with a side of homemade fries!

The Bruiser \$8.25

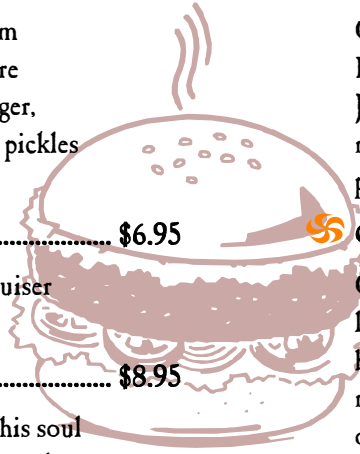
Our Bruisers are hand pattied with premium ground chuck. We flame grill 'em so they are always perfect! The Bruiser is a 1/2 lb. burger, served on a hearty bun with lettuce, tomato, pickles and melted cheddar cheese.

Mini B \$6.95

The Mini B is still the same high quality Bruiser with all the extras, it is just a little smaller.

The Purgatory \$8.95

Some suspect that Charlie might have sold his soul to get this Burger recipe! This Bruiser is topped with jalapenos, pepper jack cheese, a touch of our homemade wing sauce and sour cream. It's served up with fresh lettuce and tomato.



Big Kahuna \$8.95

Charlie brought this Big Daddy back from the Islands. It's a delicious Bruiser marinated in Jamaican Jerk spices. It is served with spicy mustard, fresh lettuce and topped with juicy grilled pineapple. Cowabunga!

Ole Sledge \$8.95

Charlie swears he ate this burger everyday of his life and never once got sick of it. It's a 1/2 lb burger, topped with smoked bacon, grilled onions, melted cheddar, and Sledgehammer Sauce. Served on a hearty bun with lettuce, tomato and pickles. You don't have to eat it everyday, but you just might want to!



★ Sledgehammer Specials



All Sledgehammer Specials are served with a choice of three sides!

Cole Slaw - Baked Beans - Smoked Corn - Texas Toast - Fries - Chips - Veggie Skewers

☪ Pulled Pork Plate Lunch \$7.95 Dinner \$9.95

Charlie took an incredible amount of pride in his pulled pork, and we are still using the same age-old techniques that made his pork famous. Our pork is slow smoked for 12 hours! After it comes out of the smoker it is hand pulled and offered to you with your choice of homemade sauces. It very well could be the best pulled pork you've ever had! (Lunch plate comes with two sides).

☪ Smoked Brisket Plate Lunch \$7.95 Dinner \$9.95

Get a delicious plate of Slow Smoked Beef Brisket! Charlie believed that his Brisket was second to none, and we are gonna do our best to bring it back! Our brisket is dry rubbed and smoked for 12 hours. We slice it and serve it with Charlie's own Brisket Moppin' Sauce! Choose from our delicious sides and lets Bring on the Brisket!

☪ Baby Back Ribs 1/2 \$14.95 Full \$19.95

If you have heard of us, then you have heard of these ribs. The reputation of these ribs dates all the way back to when Charlie first pulled 'em off the grill. Our ribs are rubbed in Charlie's secret herb blend, and left to absorb the flavor overnight. Then they are smoked for hours until perfection has been reached. We slap 'em with our homemade Sledgehammer sauce and send these Babys to ya!

☪ Rotisserie Chicken \$14.95

This bird truly is a masterpiece. Sledgehammer birds are dry rubbed and left to season overnight. Then we slow-smoke rotisserie the birds until they are tender and juicy. From the smoker they make their way to the grill, where they are kissed by the flame, and our homemade Sledgehammer sauce. We serve 'em by the half, with plenty of delicious sides.

Split plate charge - \$2.00