

Lunch Specials

Lunch Specials available Monday – Friday 11 a.m. – 4 p.m.

COMBOS

Served with Cornbread & House Salad
(or Prime Brisket Chili for an additional \$1)

THE PIT 14

Sliced Brisket, Choice of Pulled Pork
or Pulled Chicken & Coleslaw

THE SMOKER 16

Baby Back Ribs, Choice of Sliced Brisket,
Pulled Pork or Pulled Chicken & Coleslaw

SANDWICHES

Served with House Cut Fries 14

Pulled Pork	Prime Brisket
Pulled Chicken	Classic Cheese Burger

MAINS

Brisket Tacos 14

Corn Tortillas, Avocado-Cream Salsa,
Pico de Gallo, Chili Lime Coleslaw

Smoked Dry Rubbed Wings 12

House Cut Fries, Blue Cheese, Choice of BBQ Sauce

BRUNCH ENTREES

Brunch is served Saturdays & Sundays 10 a.m. – 3 p.m.

Smoked Chicken & Eggs Benedict 16

Prime Brisket & Eggs Benedict 18

Southern Eggs Benedict 16

Benedict Flight 21

q Waffle 14

Southern French Toast 14

Hot Cakes & Eggs 15

Sweet Potato Hash & Eggs 16

Fried Chicken & Biscuit 16

Egg White Omelet 16

q Omelet 16

Breakfast quesadilla 16

Art Smith's Fried Chicken & Waffle 22
<i>Strawberry-Red Pepper Coulis, Maple Syrup</i>

BRUNCH SIDES

Fresh Fruit 5

Sweet Potato Hash 7



Take-Out Menu

1160 North Dearborn St.
Chicago, IL 60610

312.642.1160 Phone
312.642.1161 Fax

chicagoqrestaurant.com



APPETIZERS

Smoked Dry-Rubbed Wings	11
BBq Flight	15
<i>Prime Brisket, Pulled Pork, Pulled Chicken</i>	
Prime Brisket Burnt Ends	12
Fried Green Tomatoes	11
Bacon Cheddar Hush Puppies	11
Blackened Farm Raised Alligator	15
q Brisket Meatballs	9
Prime Brisket Chili	7/14

PITMASTER MAC 'N CHEESE

*Art Smith's Signature Mac and Cheese
Made with Munster and Hook's Cheddar Cheese*

ORIGINAL	12
+ YOUR CHOICE OF MEAT	16
+ YOUR CHOICE OF 2 MEATS	19
Burnt Ends • Bacon • Pulled Pork • Pulled Chicken	

SALADS

Smoked Corn & Black Bean Salad	14
<i>Avocado, Cilantro Lime Vinaigrette</i>	
Kale & quinoa Salad	13
<i>Kale, quinoa, Almonds, Golden Raisins, Carrots, Radishes, White Balsamic Vinaigrette, Parmesan Cheese</i>	
Cobb Salad	15
<i>Pulled Chicken, Bacon, Hard-Boiled Egg, Smoked Tomatoes, Avocado, Crumbled Bleu Cheese, Red Wine Vinaigrette</i>	
Steakhouse Wedge	16
<i>Char-Crusted Filet Tips, Iceberg Lettuce, Bacon, Grape Tomato, Cucumber, Grilled Corn, Bleu Cheese Dressing</i>	
Wedge Salad	9
<i>Iceberg Lettuce</i>	
House Salad	7

SANDWICHES

Choose Cornbread, Coleslaw or Fries	16
Pulled Pork <i>Served on Pretzel Bun</i>	
Pulled Chicken <i>Served on Brioche Bun</i>	
Prime Brisket <i>Served on Brioche Bun</i>	
Classic Cheese Burger <i>Prime Brisket Blend served on Brioche Bun</i>	

Slider Trio	17
<i>Choose Prime Brisket, Pulled Pork, Pulled Chicken or Brisket Meatball</i>	

SIDES

Honey Butter Cornbread	7	Hook's Cheddar Mac 'n Cheese	8
Poblano Cheddar Cornbread		Prime Brisket Baked Beans	
House-Cut Fries		Buttermilk Mashed Potatoes	
Coleslaw		Red Bliss Potato Salad	
		Seasonal Vegetable	



Choose Cornbread, Coleslaw or Fries to accompany
your BBQ. Served with Four House-Made Sauces:

*Original Mild - Eastern North Carolina Vinegar
Spicy - South Carolina Mustard*

PLATTERS

q2 <i>One Smoked Meat + Half Chicken or Half Slab</i>	28
q3 <i>Two Smoked Meats + Half Chicken or Half Slab</i>	32
The Pit Boss Platter	38
<i>BBq Meatballs, Hot Link, Pulled Pork, 3 Ribs, Prime Sliced Brisket, Pulled Chicken</i>	
Prime Sliced Brisket	25
Pulled Pork Shoulder/Pulled Chicken Combination	20
Smoked Half Chicken	20
Whole Pork Shoulder	29.5
<i>feeds 10-12, Includes your choice of 4 sides</i>	

RIBS

Traditional

Baby Back <i>Half Slab/ Full Slab</i>	21/30
St. Louis <i>Half Slab/ Full Slab</i>	19/29

Competition

Baby Back <i>Full Slab</i>	35
St. Louis <i>Full Slab</i>	34

PITMASTER ART SMITH FAVORITES

Buttermilk Fried Chicken	22
<i>1/2 Fried Chicken, Your Choice of Potato, Vinegar BBQ Sauce</i>	
Shrimp & Grits	23
<i>Southern Grits, Tasso Ham Cream Sauce, Scallions</i>	
BBQ Glazed Salmon	23
<i>Cranberry-Bourbon Glaze, Seasonal Vegetable, Charred Red Onion</i>	

ENTREES

Pork Chop	25
<i>12 oz. Smoked Pork Chop, Coriander, Mustard Seed, Your Choice of Potato</i>	
Chicago Cut Steak	44
<i>Signature Allen Bros. 18oz Bone-In Ribeye, Your Choice of Potato</i>	
quesadilla	17
<i>Choice of Brisket, Pulled Pork or Pulled Chicken, Chihuahua Cheese, Avocado-Cream Salas, Pico de Gallo</i>	
Stuffed Poblano Pepper	16
<i>Potato, Caramelized Onion, Queso Fresco</i>	
Prime Rib	34
<i>14oz Prime Rib Smoked to Medium Rare, served with Mashed Potatoes, Horseradish Aioli (Only Available Friday & Saturday After 4pm)</i>	

Looking to Place a Large Order or Meat by the Pound
CHECK OUT OUR CATERING MENU

312.456.7282 • odessa@ideologyentertainment.com
www.chicagoqrestaurant.com