

Guy's!
PIG & ANCHOR
BAR-B-QUE SMOKEHOUSE

OUR SMOKE



IS NO JOKE!

-Guy's!



MEATS

SMOKED IN HOUSE OVER HICKORY WOOD

CHAMPIONSHIP PORK BUTT

BONE IN BUTT, DRY-RUBBED,
SLOW SMOKED AND PULLED

BLUE RIBBON CHICKEN

DRY-RUBBED AND GRILLED

SMOKED BEEF

COOKED LOW AND SLOW
THEN SLICED

SMOKED ANDOUILLE SAUSAGE



SIDES

THESE ARE THE CHAMPIONS

MAC DADDY MAC N CHEESE

SCRATCH-MADE SLAW

OLD SKOOL POTATO SALAD

COLLARD GREENS

WITH SMOKED TURKEY

MOLASSES BAKED BEANS

LIGHTLY SMOKED WITH BACON
AND BURNT ENDS



SAUCES

GUY FIERI SIGNATURE BBQ SAUCES

AWARD-WINNING BOURBON BROWN SUGAR

SWEET & STICKY

KANSAS CITY

SMOKEY & SWEET

SPICY SRIRACHA BBQ SAUCE

SPICY & TANGY

CAROLINA #6

TANGY & SWEET HEAT