

Kitchen Hours

Mon-Thurs - 2-12

Friday & Sat - 11:30-1

Sun - 11:30-11

Sheffield's

"BBQ'ing is one percent inspiration, and ninety-nine percent perspiration"
- Thomas Edison

BACKROOM BBQ



Round One

Appetizer's is what you eat, before you eat, to make you more hungry... **Eric Cartman**

Wings - BBQ or Buffalo 1/2 Pound- \$7.95 A Pound - \$9.95

Tossed in sauce, hot enough to make you sit up and take notice, or not if that's the way you swing

Onion Rings or Fries \$3.95

Get a basket of both to share and make some new friends

South of the Border Black Bean Nachos \$6.95

Olé José - and they're vegetarian friendly; something on this menu had to be

Corn Bread with Honey and Butter \$3.95

A basket of freshly baked bread with the fixin's

Fresh Tortilla Chips and Salsa \$3.95

Your basic chips and dip with a little jalapeno zing

Backroom Sampler Platter \$8.95

Gumbo, greens and beans and a little mac 'n cheese, plus a cornbread muffin too

Soups 'n Such

Add a hunk of homemade cornbread to any bowl for a buck

Chili Verde with Pulled Pork \$5.95/7.95

Served with tortilla chips and sour cream

Louisiana Shrimp -N- Sausage Gumbo \$6.95

Made from scratch with filé roux and okra, served over rice

Clam Chowder (The White one, not the Red stuff) \$4.95/5.95

With those little oyster crackers so you can smash 'em up and throw 'em in the bowl

Roasted Garlic and Three Cheese Penne \$7.95

No matter what you call it, this is not your grandfather's macaroni and cheese

Slap it on a Bun

Served up with coleslaw and fries, baked beans OR potato salad

Pulled Pork \$8.95

Rubbed with our special spice blend and roasted for hours, with a side of the Carolina 'Q sauce

BBQ Brisket \$9.95

Not everything's better in Texas!
Served with the Texas Pepper Sauce, natch

Smoked Sausage \$7.95

Hand-cut rope sausage, smoked and sauced on a hoagie roll. Italian, Polish or Bratwurst

Grilled Cheese with Tomatoes \$5.95

Cheddar and Jack with oven-roasted tomatoes and shallots - Fancy Schmancy

Char-grilled Chicken Breast \$8.95

Marinated for flavor, grilled to a T -
how about a slice of pepper-jack to top things off?

The Backroom Burger \$8.95

Just good ol' Angus beef, grilled the way you want it, on a toasted Kaiser roll. Of course, if you want to add bacon or cheese, no one's gonna try and stop you, \$1

One Damn Fine BLT \$6.95

Thick cut pepper bacon, ripe Beefsteak tomatoes, crisp lettuce & mayo on multi-grain toast.

We don't mess with the classics.

"To BBQ or not to BBQ,
that is the question"
- William Shakespeare

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Not Just Your Garden Variety Salads

Kick that salad up with some cornbread, \$1

House Garden Salad \$6.95

Fresh greens and veggies, choice of dressing

Dinner Caesar with Char Grilled Chicken Breast \$9.95

Romaine, toasted Parmesan, croutons; you know how it works

Smoked Brisket Asada Salad \$9.95

Mixed greens, corn, black beans, diced tomatoes, avocado and cheddar with BBQ Ranch

Grilled Chicken and Apples \$9.95

Mixed greens, apple, tomatoes, red onion, sweet pecans and bacon with Dijon vinaigrette

Backroom BBQ Specialties

Our Meats are smoked for hours over savory wood, then slathered with one of our home-made Goose Island BBQ Sauces and char-grilled. Wanna get naked? Order yours with sauce on the side

Pulled Pork Platter \$11.95

This one works best with the Carolina Mustard and Vinegar, but you do what you want

BBQ Brisket \$14.95

Try it with the Texas Spicy red sauce, Yeehaa!

Top Loin Cut Baby Back Ribs \$19.95
1/2 Slab \$12.95

Order the Memphis Hickory Smoke sauce on the side and let the meat shine

Half a Smoked Chicken \$13.95

A fresh Bell and Evans, free roaming bird, marinated for hours and grilled

BBQ Sausage Platter \$13.95

Hand-cut Rope Sausage; Italian, Polish and a Brat

Grilled Salmon Filet \$14.95

A line caught, Atlantic salmon filet, grilled with a little olive oil, lemon and butter.

Classic Combo:

Choose Any Two of the Above \$19.95

Hog Heaven:

Choose Three \$23.95

Entrees above include Corn Bread and choice of two sides: Coleslaw, Potato Salad, Back Room Beans, Collard Greens n' Bacon, Fries, Applesauce, Garlic Bread or Onion Rings. Macaroni and Cheese, add two bucks

Last Call

Bomb pops, Pushup Sticks, Ice Cream Bars, Neapolitan Sandwiches

Ask what we've got in the freezer today. You can't forget dessert

We Can Get A Little Saucy

We make our own BBQ sauce, from scratch, but we got some help.

Goose Island brews up some of the country's best beer, and beer goes with BBQ like peas and carrots. We came up with three – Texas Spice, Carolina Mustard and Vinegar, and Good Ole Memphis Hickory Smoke – And Goose Island beers are at the base. Try 'em all.

And one last thing; like making good beer, BBQ is about finding the best ingredients and letting them shine. We select only the finest meats, with no added antibiotics or hormones, smoked and sauced and served up the way you want it. Good food that we take our time to make the right way, every time.