



Lunch Menu

www.thepit-raleigh.com

328 W. Davie Street 919-890-4500

Starters

Seasonal Skillet Cornbread - Served with home-made butter. **\$4.99**

Fried Mac n' Cheese - Served with BBQ ranch. **\$6.99**

BBQ Soul Rolls- Chopped pork BBQ, cabbage collards and candied carrots served with Oak Island sauce and pepper jelly. **\$8.99**

Pimento Cheese Balls - Served with spicy pepper jelly. **\$6.99**

Chicken Wings - Served with celery sticks and bleu cheese dressing. **\$8.99**

Fried Green Tomatoes - Served with goat cheese, basil and roasted red pepper vinaigrette. **\$6.99**

Loaded Potato Skins - Chopped pork, pimento cheese, sour cream and scallions. \$7.99

Southern-Style Deviled Eggs - Sweet relish and paprika. **\$5.99**

Barbecue Fries - Hand-cut fries with melted pimento cheese, pulled pork, scallions and BBQ ranch dressing. **\$7.99**

Pit Sampler - A medley of our favorite appetizers; includes pit-smoked wings, BBQ soul rolls, deviled eggs and pimento cheese balls. **\$14.99**

Soups and Salads

Brunswick Stew - House-made with local vegetables. **Cup \$2.99, Bowl \$4.99**

Featured Soup - Ask your server about our chef's special. **Cup \$2.99, Bowl \$4.99**

BBQ Chili - House-ground pork ribs, pinto beans and seasonal vegetables. **Cup \$2.99, Bowl \$4.99**

Salads served with choice of dressing and a choice of pulled pork, grilled salmon, pit-cooked chicken or grilled soy nuggets.

Pit's House Salad - Mixed greens, tomatoes, red onions, carrots, cucumbers, chopped bacon, cheddar cheese and croutons. **\$12.99**

BBQ Ranch Salad - Romaine, avocado, black beans, corn, red peppers, Pepper Jack cheese, BBQ vinaigrette. **\$12.99**

Seasonal Salad - SButternut squash, crisp apples, dried cranberries, mesclun mix, pumpkin vinaigrette. **\$12.99**

Dressings: Bleu Cheese, Ranch, BBQ Ranch, Roasted Red Pepper Vinaigrette, White Balsamic Vinaigrette, Seasonal Vinaigrette

Sandwiches

Served with a choice of one side.

Chopped Barbecue - Eastern NC style, garnished with cole slaw. **\$8.99**

Featured Sliders - A trio of sliders. Ask your server for today's features. \$9.99

Grilled or Fried Chicken - With pimento cheese, bacon, tomato and red pepper aioli on toasted artisan roll. **\$8.99**

The Best BLT - House-made bacon, lettuce and fried green tomato with pimento cheese and red pepper aioli. **\$8.99**

Fried or Blackened Catfish Sandwich - Served on an artisan roll with lettuce, tomato and tartar sauce. **\$9.99**

Portobello Mushroom Sandwich - Lightly seasoned grilled portobello served on an artisan roll with roasted red peppers, pimento cheese, lettuce and tomato. **\$9.99**

The Pit Bacon Cheeseburger - Two house-ground brisket patties with pimento cheese, crispy onions, jowl bacon, lettuce, tomatoes and Western BBQ sauce on an artisan roll. **\$12.99**

Our Famous Plates

Served with a choice of two sides.

Chopped Barbecue - Eastern North Carolina style. **\$10.99**

The Pit's Southern Fried Chicken - Quarter (2pc) **\$8.99** Half (4pc) **\$10.99**

Pulled Pork - Lightly seasoned and ready to sauce as you would like. **\$10.99**

Beef Brisket - Smoked low and slow until fork tender, with our Western NC BBQ sauce. **\$12.99**

Chopped Barbecue Turkey - The *other*, other white meat. **\$10.99**

Barbecue Chicken - Pit-cooked chicken on the bone. **\$10.99**

Baby Back Ribs (Half Rack) - Cooked for hours but eaten in minutes. **\$15.99**

Carolina Style Ribs (Half Rack) - more bone, more flavor. **\$15.99**

BBQ Soy Nuggets - Seasoned and grilled soy nuggets topped with our famous Western sauce (not

gluten-free.) **\$8.99**

Carolina Classic Combo - Chopped BBQ and two pieces of fried chicken. \$11.99

Double Combo - Choose two: chopped BBQ, pulled pork, chopped turkey, brisket or fried chicken.
\$13.99 (substitute ribs for \$3.99)

Halifax County Fish & Chips - Breaded in cornmeal, served with tartar sauce **\$11.99**

Crispy Chicken Strips - Marinated and fried white meat chicken, served with honey mustard **\$9.99**

Sides

Green Beans

Potato Salad

Daily Vegetable

Fried Okra

Sweet Potato Fries

BBQ Baked Beans

Mashed Potatoes & Gravy

Mac & Cheese

Heirloom Cabbage Collards

Hand-Cut Fries

Butternut Squash

Cole Slaw

Brunswick Stew

Brussels Sprouts

Candied Yams