

COMMUNITY
BBQ
& GRILL

"There's always a seat for you at our table"

Warm Ups

Texas Meateor Bites. \$8

We combine our sweet and smokey rib meat with cheese and fresh-diced jalapenos. A little ball of heaven fried to perfection and served with our home-made classic and chipotle ranches.

Mirade Fries. Full \$8, Half \$4

Our home-made French fries topped with Smoked Queso, chives, and real bacon. Ask the Pit Master for the “Miracle Fries” story.

Chips & Smoked Queso. Side \$3.⁵⁰ Bowl \$7, add meat for \$2.⁵⁰

Smoked Chicken Bacon Ranch Quesadilla. \$9.⁵⁰

Beautifully cooked chicken, real bacon, Monterey Jack cheese, and our home-made classic ranch. Served with a side of sour cream and guac.

Fried Pickles. \$6

Thick-cut slices of delicious dill pickles battered in our house mix and fried to a perfect crisp. Served with your choice of dressing.

App Sampler. \$12

Struggling to choose an appetizer? Choose any three!



On The Bun

The Pinto. \$6.⁹⁹

A healthy portion of your choice of smoked meat on a freshly toasted brioche bun.

Add \$2 for Brisket.

The Maverick. \$10.⁷⁵

A large portion of your choice of smoked meat on a freshly toasted brioche bun.

Add \$2 for Brisket.

The Know-Be-Do. \$9.⁷⁵

Layers of chopped brisket, pulled pork, and sausage on a toasted brioche bun.

“We’re Traditional, Not Typical.”

Build & Serve

The Community mission is simple: BUILD RELATIONSHIPS. SERVE PEOPLE. Since opening in June 2019, we provided over 16,000 free meals to local families, veterans, and first responders. Through discounts and donations, we provided over \$55,000 in financial support to over 30 local schools, churches, and non-profits. However you choose to dine with us, the food you purchase puts food on tables throughout the community.

Post Oak Smoked Meats

Sold by the half pound

All meats and our BBQ sauce are gluten friendly

Prime Angus Beef Brisket \$11

Boneless Chicken Breast \$7

Turkey Breast \$8

Bone-In ½ Chicken \$8

Pulled Pork \$8

Ham \$8

Sausage \$8

Traditional or Jalapeno Cheddar

Ribs \$9.5

Thick-Cut St. Louis Style

Sold by the quarter rack.

The Community Platter

A sampling of our meats, sides, and desserts! \$56

Feeds approximately 4 people.

Have more than four?

Add \$14 per person for additional meat, two sides, and dessert

No substitutions.

BBQ BUCKS

The BBQ Bucks Program is a way that members of the community can bless other folks that may be going through hard times and can't afford to dine with us. To participate, tell your server that you want to add some BBQ Bucks to your ticket. We use those funds to cover the bill for struggling families, seniors, or any individual that could use a great meal and warm welcome.

Proverbs 22:9

“The generous will themselves be blessed, for they share their food with the poor.”

Plates

Served with Two Sides and a Roll

Steaks are served 4 pm to
close Friday & Saturday
while supplies last!

BBQ

The Local. \$11.⁵⁰

A hearty choice of one smoked meat.
Sub brisket add \$3.
Ribs not available on this item.

The County Line. \$13.⁵⁰

Our signature two-meat plate.
Sub brisket or ribs add \$2 each.

The Tri-City. \$16.⁵⁰

A trio of your choice of smoked
meats. *Sub brisket or ribs add \$2 each.*

Miss Milly's Rib Plate. \$22 Half Order. \$17

A generous portion of little Miss Milly's
favorite ribs. If you can't keep up with
nine-year-old Milly, then try the half
order.

The Wagon. \$11.⁵⁰

A massive potato topped with your
choice of smoked meat.
*No sides or roll with this item. Sub brisket
or ribs \$2*

Loaded Mac & Cheese. \$10

Our creamy mac & cheese loaded with
your favorite smoked meat.
*No sides or roll with this item. Sub brisket
or a rib \$2*

Grill

Farmhouse Chicken. \$13

Chicken breast grilled over a wood fire,
topped by a thin layer of BBQ sauce,
bacon, cheese, tomatoes, and chives.

Prime Center Cut Ribeye. 8oz \$19 10oz \$21

Cut and hand-trimmed from the ribeye
center and grilled over a wood fire.

Prime Angus Ribeye Steak. 12oz \$24 16oz \$27

A traditional ribeye cut, hand-prepared and
grilled over a wood fire.

Prime Top Sirloin. 8oz \$16.²⁵, 10oz \$18.⁵⁰

This isn't your typical tough sirloin.
USDA Prime-grade Angus beef expertly
cut and trimmed for maximum flavor and
tenderness.

Filet. Petite \$23, 8oz \$27

Incredibly tender, hand-prepared cut of
Black Angus beef grilled over a wood fire.

Best of Both Worlds!

Enjoy your favorites from the smoker
and the grill!

Prime Top Sirloin & Ribs. \$18.⁵⁰

Prime Ribeye & Ribs. \$21

Ribs & Farmhouse Chicken. \$18

For the Kids

Served with choice of drink and one side

One-Meat Plate. \$7

Add \$1.50 for brisket.

Scratch Made Nuggets. \$5



Community Side Dishes

\$3

*gluten friendly

Mac n' Cheese

Mamma's Smoked BBQ
Beans*

Mashed Potatoes*
loaded \$1

Natural Cut
French Fries

Potato Salad

Creamy Cole Slaw*

Green Beans*

Fried Okra

Baked Potato*
loaded \$1

Side Salad

Seasoned Corn
on the Cob*

Crispy Onion Rings



Southern Comfort

Catfish Plate. \$10

A farm-raised giant Mississippi catfish filet served with two jalapeno hushpuppies, your choice of one side, and a roll.

Add a second filet and two more hushpuppies \$3 (max of two additional fillets)

Chicken Fried Steak. \$13

Angus steak served with mashed potatoes, gravy, your choice of one side, and a roll.

Chicken Fried Chicken. \$10

Our chicken comes with mashed potatoes, gravy, your choice of one side and a roll.

Desserts

Grandma says, “At the end of the day, we regret the chances we didn’t take and the desserts we didn’t eat.”

So, save room or plan to take it home. No regrets!

Add a scoop of classic Blue Bell vanilla ice cream for \$1. Have a bowl for \$2.

Grandma’s Chocolate Cinnamon Cake. \$5

My grandma’s recipe dates back to 1907. The soft, rich chocolate sponge receives a beautiful warmth from the cinnamon. Topped with a double portion of chocolate fudge icing, this cake is one-of-a-kind.

Big Mamma’s Banana Pudding. \$5

Our Pitmaster remembers his first taste of this sweet and creamy treat like it was yesterday. We put the Nilla wafers in at the last moment to preserve their crispiness. Made with fresh bananas and Big Mamma’s secret recipe, you won’t find a better banana pudding.

Aunt Mickey’s White Chocolate Bread Pudding. \$5

Aunt Mickey was famous for desserts, and her best was bread pudding. This recipe is sweet, moist, and has hints of cinnamon and vanilla. The white chocolate icing brings a decadence you just have to taste to believe.

Nanna’s Cobbler. \$5

A thick, buttery crust atop a layer of spiced sweet syrup coating seasonal fruit. We tried a lot of cobbler recipes. Nothing compares to Nanna’s.

Campfire S’mores. four \$9.50, for two \$5.50

All the joy and fun of fire-side s’mores right at your table! Leave the cleanup to us!



Beverages

\$2.50

Coke Products, Dr. Pepper. Lemonade, Iced Tea, Coffee, Apple Juice, Milk

From the Brewery

Texas Brews

Mosaic IPA (8.6) Community Beer Co.	American IPA	Dallas	\$6.25
Dallas Blonde (5.2) Deep Ellum Brewing Co.	American Blonde Ale	Dallas	\$5.25
Shiner Bock (4.4) Spoetzl Brewery	German Bock	Shiner	\$5.00

Imports

Dos Equis Special (4.2)		\$5.25
Dos Equis Ambar (4.7)		\$5.25
Modelo Especial (4.4)		\$5.25

Domestics

Bud Light (5.0)	\$4.25
Coors Light (4.2)	\$4.25
Michelob Ultra (4.2)	\$4.75
Miller Lite (4.2)	\$4.25

House Wines

Red \$8 / \$32

White \$7 / \$28

Cabernet

Red Blend

Pinot Grigio

Chardonnay

We value the safety and well-being of our guests. We appreciate your understanding that we adhere to TABC requirements regarding serving quantity and frequency. Please drink responsibly.