The Wood Shed 'Mini Tater'  $4.49
"Twice baked taters" chunked & piled high with Cheddar Jack and your choice of meat.

The Pine Knot  A monster of a meal! A fresh jumbo bun, topped and warmed with twice baked potato salad and cheese. Then it’s smothered with kielbasa sausage, pork, beef, sweet sauce, slaw & cheese.

The STUFF  We start with a healthy mound of corn chips, and then start piling on the chopped pork, Cheddar Jack & beans.

The SHO-NUFF STUFF  Just in case you brought your big boy appetite!
We lay down a bed of baked potato salad and then pile on the STUFF!

Not-yo Regular Nachos  Tortilla chips, lettuce and chopped pork smothered under a blanket of cheddar jack and jalapeños. Served with Wood’s Brand Medium Salsa.

The Shed Cuban  Smoked pork and ham piled high on sourdough bread, topped with provolone cheese, dill pickle chips, & our yummy creole mustard; toasted to perfection, served with smoked Aujus sauce for dipping of course!

The Shed Prime Rib Po-Boy  Pig-O-Licious! 6 oz. of thin sliced, slow smoked prime rib. Served on a toasted hoagie bun, topped with provolone cheese and creole horseradish sauce and smoked Aujus sauce.

Good Golly Tamales  $8.99
Four tamales and corn chips smothered in chipotle chili and topped off with Cheddar Jack.

The Log Pile  $7.49
6" hoagie w/ kielbasa sausage, cheese, chipotle chili and slaw. Who says Chicago has the dogs?

Baby Back Feast  $14.99
A half rack of succulent baby back ribs accompanied by 2 sides (baked beans, baked tater salad, or slaw) & a roll.

Chips  49¢
Baked Tater Salad  $1.49
Baked Beans  $1.49
Cole Slaw  $1.49
Jalapeno Slices  49¢
Side Salad  $1.99
Side Salad w/Meat  $3.99
Rolls  49¢
Sour Cream  49¢

Fresh Salads  $7.49
For the lighter side of dining, choose a Wood shed-style salad with cheese and tomato tossed on a bed of shredded lettuce and topped with one of our awesome smoked meats:

- Pork
- Brisket*
- Ham
- Chicken
- Turkey

Dressings**
- House
- Ranch
- Homemade BBQ Dressing

BBQ Ribs  $9.49
Four St. Louis Style ribs that’ll melt in your mouth. Try ‘em dry Memphis style or wet ‘em down with one of our amazing Woodshed sauces.

Regular  $3.99
Jumbo  $4.99

- Pork
- Brisket
- Chicken
- Turkey
- Ham
- Bologna

*Add $1.00 for brisket or beef  **Add $1.00 for extra dressing.

The Wood Shed ‘Mini Tater’  $4.49
"Twice baked taters" chunked & piled high with Cheddar Jack and your choice of meat.

Daytime Special  A regular chopped pork sandwich with a bag of chips and a drink.

The Lumberjack Sampler  $10.99
Healthy portions of pork, brisket, chicken and sausage to soothe the hungry beast.

BBQ Plates include sauce, roll, and your choice of two sides: Baked Beans, Baked Tater Salad or Slaw.

BBQ Plate  (Your choice of meat).  $7.49
Combo Plate  $9.99
Choice of 2 meats,* (ribs NOT included)
- 2 sides and a roll.
- Pork • Brisket • Chicken • Turkey
- Ham • Kielbasa Sausage • Bologna

The Pine Knot  $7.99*
A monster of a meal! A fresh jumbo bun, topped and warmed with twice baked potato salad and cheese. Then it’s smothered with kielbasa sausage, pork, beef, sweet sauce, slaw & cheese.

The Shed Cuban  $6.99*
Smoked pork and ham piled high on sourdough bread, topped with provolone cheese, dill pickle chips, & our yummy creole mustard; toasted to perfection, served with smoked Aujus sauce for dipping of course!

Not-yo Regular Nachos  $7.49*
Tortilla chips, lettuce and chopped pork smothered under a blanket of cheddar jack and jalapeños. Served with Wood’s Brand Medium Salsa.

The Shed Prime Rib Po-Boy  $8.49
Pig-O-Licious! 6 oz. of thin sliced, slow smoked prime rib. Served on a toasted hoagie bun, topped with provolone cheese and creole horseradish sauce and smoked Aujus sauce.

The Lumberjack Sampler  $10.99
Healthy portions of pork, brisket, chicken and sausage to soothe the hungry beast.

The Wood Shed ‘Mini Tater’  $4.49
"Twice baked taters" chunked & piled high with Cheddar Jack and your choice of meat.
**Everyday Special**
A regular chopped pork sandwich with a bag of chips and a drink. $5.99

**The Wood Shed 'Tater'**
“Twice baked taters” chunked and piled high with Cheddar Jack and your choice of meat. $7.99*

**The Pine Knot**
A monster of a meal! A fresh jumbo bun, topped and warmed with twice baked potato salad and cheese. Then it’s smothered with kielbasa sausage, pork, beef, sweet sauce, slaw & cheese. $8.49

**The STUFF**
We start with a healthy mound of corn chips and then start piling on the chopped pork, Cheddar Jack & beans. $6.99*

**The SHO-NUFF STUFF**
Just in case you brought your big boy appetite, we lay down a bed of baked potato salad and then pile on the STUFF. $8.99*

**Not-yo Regular Nachos**
Tortilla chips, lettuce and chopped pork smothered under a blanket of cheddar jack and jalapenos. Served with Wood’s Brand Medium Salsa. $7.49*

**The Shed Cuban**
Smoked pork and ham piled high on sourdough bread, topped with provolone cheese, dill pickle chips, & our yummy crinkel mustard; toasted to perfection. Served with smoked Aujus sauce for dipping of course! $6.49

**The Shed Prime Rib Po-Boy**
Pig-O-Licious! 6 oz. of thin sliced, slow smoked prime rib. Served on a toasted hoagie bun, topped with provolone cheese and creole horseradish sauce and smoked Aujus sauce. $MP

**Side Items**
- Baked Tater Salad $1.49
- Baked Beans $1.49
- Cole Slaw $1.49
- Side Salad $1.99
- Chips $49¢
- Rolls $49¢

**Signature Sauces**
- Sweet’N Tangy
- Spicy Chipotle

**Side Salads**
For the lighter side of dining, choose a wood shed-style salad with cheese and tomato tossed onto a bed of shredded lettuce and topped with one of our awesome smoked meats:
- Pork • Brisket* • Chicken • Turkey • Ham

**Sauces**
- House
- Ranch
- Homemade BBQ Dressing

**Drinks**
- Pepsi • Diet Pepsi • Mtn Dew • Diet Mtn Dew
- Dr Pepper • Diet Dr Pepper • Sierra Mist
- Root Beer • Sweet & Unsweet Tea
- Lemonade • Water 50¢

**DESSERTS**
Honey Bun $2.50
Bread Puddin’ $2.50

**Good Golly Tamales** $8.99
Four tamales and corn chips smothered in chipotle chili and topped off with Cheddar Jack.

**The Log Pile** $7.49
6” hoagie w/ kielbasa sausage, cheese, chipotle chili and slaw. Who says Chicago has the dogs?

**Baby Back Feast** $14.99
A half rack of succulent baby back ribs accompanied by 2 sides (Baked Beans, Baked Tater salad, or Slaw) & a roll

**Good Golly Tamales** $8.99
Four pork tamales smothered with our smoked Pork & topped with cheese.

**Tamale Tuesday** $7.49
Four pork tamales smothered with our smoked Pork & topped with cheese.

**Fresh Salads** $7.49
For the lighter side of dining, choose a Woodshed-style salad with cheese and tomato tossed onto a bed of shredded lettuce and topped with one of our awesome smoked meats:
- Pork • Brisket* • Chicken • Turkey • Ham

**Dressings**
- House
- Ranch
- Homemade BBQ Dressing

**Ask about our kids’ menu!**
Healthy portions of pork, brisket, chicken and sausage to soothe the hungry beast.

**ASK ABOUT OUR KIDS’ MENU!**
**DINNER MENU**

**Good Golly Tamales** $8.99
Four tamales and corn chips smothered in chipotle chili and topped off with Cheddar Jack.

**The Log Pile** $7.49
6” hoagie w/ kielbasa sausage, cheese, chipotle chili and slaw. Who says Chicago has the dogs?

**Baby Back Feast** $14.99
A half rack of succulent baby back ribs accompanied by 2 sides (Baked Beans, Baked Tater salad, or Slaw) & a roll

**Regular** $3.99
**Jumbo** $4.99
These ain’t no skimpy samiches. You pick your meat and we pile it high just for you!
- Pork • Brisket • Chicken • Turkey • Ham • Bologna
- *Add $1.00 for Brisket

**BBQ Plates**
Includes sauce, roll, and your choice of two sides:
- Baked Beans, Baked Tater Salad or Slaw.
- BBQ Plate (Your choice of meat) $7.49
- Combo Plate $9.99

Choice of 2 meats, 2 sides, and a roll (ribs NOT included):
- Pork • Brisket • Chicken • Turkey • Ham
- Kielbasa Sausage • Bologna
- *Add $1.00 for Brisket

**BBQ Ribs** $9.49
Four St. Louis Style ribs that’ll melt in your mouth. Try ‘em dry Memphis style or wet ‘em down with one of our amazing Woodshed sauces.

Includes sauce, roll, and your choice of two sides:
- Baked Beans, Baked Tater Salad or Slaw.

**Tamale Tuesday** $7.49
Four pork tamales smothered with our smoked Pork & topped with cheese.

**Reg.** $3.75
** reg.** $2.50
Delight yourself in the Lord, and He will give you the desires of your heart.                  - Psalms 37:4

My dream has always been to own a restaurant. And serving, or delighting myself in, the Lord has just become a way of life as I have grown closer to God. And now, to see that His Word is as true as anything you ever saw with your own eyes, has been an amaz-ing experience. My wife, Kassie, and I delight ourselves in the Lord everyday, by serving and honoring God in all that we do. And now God has kept His promise and given us the desires of our hearts, and we intend to pass the blessing along to you, our customers. Please enjoy your meal and if there’s ever anything that you think we can do better, let us know.

- Bryan “Wood” Atwood

In God’s infinite wisdom, He led us to the church that we now call home, where we met a group of fellow believers that we now call “family”. If you’re looking for a church that you too can call home, please ask us about Family Church. We’d love to meet you there and show you around.
My dream has always been to own a restaurant. Serving, or delighting myself in, the Lord has just become a way of life as I have grown closer to God. And now, to see that His Word is as true as anything you ever saw with your own eyes, has been an amazing experience. My wife, Kassie, and I delight ourselves in the Lord everyday, by serving and honoring God in all that we do. And now God has kept His promise and given us the desires of our hearts, and we intend to pass the blessing along to you, our customers. Please enjoy your meal and if there’s ever anything that you think we can do better, let us know.

Bryan “Wood” Atwood
In God’s infinite wisdom, He led us to the church that we now call home, where we met a group of fellow believers that we now call “family”. If you’re looking for a church that you, too, can call home, please ask us about Family Church. We’d love to meet you there and show you around.

** FREE REFILLS **

If you would like a spicier, hotter sauce please ask!

God is Great...

God is Big...

Let us thank Him for this pig!