



Starters, Appetizers, & Snacks

Nickel's Famous Smoked Wings

Pig Wings

We start with big, meaty St. Louis cut ribs, smoke them for 3-4 hours, then crisp them up in the fryer. Tossed with sauce or rub of your choice. We always knew they could fly.
(sauces / rubs can split in 5s)
5 (\$10) / 10 (\$18) / 15 (\$26)

Created by a Buffalo boy and self-proclaimed "wing snob," our wings are slow-smoked and finished in the fryer for the crispiest, tastiest wing around. Served with our housemade bleu cheese dressing, carrots, and celery.

10 (\$10) / 20 (\$19) / 30 (\$28) / 50 (\$44)
Split your sauces/rubs by 10s, please!

Sauces

Mild, Medium, Hot, XXX Hot
House BBQ, Hot BBQ, Carolina BBQ
Chipotle Honey Mustard, Ivory BBQ,
Hoisin BBQ

Dry Rubs

Nickel's Everything BBQ Rub,
Garlic Parmesan, Ranch,
Hot Cajun

Beer Batter

Sausage

House beer batter, farm sausage (choose kielbasa or jalapeño American cheese brat). With chipotle honey mustard to dip.
\$10

Onion Rings

Big hand-cut rings, battered in our zesty house-made beer batter, golden fried. Ranch to dip.
\$9

Pickles

Thick-cut dill chips, beer battered and fried. Seasoned with our magic seasoning blend and served with house bleu cheese to dip.
\$9

Fried Jalapeños

Spicy pickled jalapeños, lightly floured and fried until crispy. Served with our housemade butter-milk ranch. Great with any of our BBQ sauces.
\$8

Loaded Tots.

small / large.

Chx Bacon Ranch

Tots tossed with our homemade ranch dry rub and topped with pulled chicken, bacon, and cheddar. With ranch and chipotle honey mustard.
\$12 / 14

Loaded Potato

Crispy tots with melted local cheddar, bacon, green onion, dry rub sour cream, and ranch. Like a loaded baked potato.
\$10 / 12

Pulled Pork Nachos

House-fried tortilla chips topped with our classic pulled pork, jalapeño peppadew cheese sauce, pico de gallo, dry rub sour cream, jalapeños, and our Original Hot Sauce. Because you've earned it, add bacon for \$3.
\$12

Salads

Pittsburgh Turkey

Smoked turkey, bacon, tomato, onion, cheddar cheese, and an order of curly fries over fresh greens. With house BBQ and homemade ranch.
\$15

BBQ Cobb

Greens, tomato, onion, crumbled bleu cheese, smoked turkey, crumbled bacon, and hard boiled egg. Served with ranch and BBQ sauce.
\$15

Meatless (sub corn for turkey) \$12

Sandwiches

Made to order. Local roll. Served with choice of one side.

Pulled Pork	Brisket	Others
<p>Classic Pulled Pork Tender, slow-smoked pork shoulder. Piled high and served on a fresh baked roll. Unsauced. \$12</p> <p>Carolina Pulled Pork Slow smoked pulled pork, house sweet 'n' creamy slaw, Carolina sauce. \$13</p> <p>Buffalo Pulled Pork Slow smoked pulled pork, house sweet 'n' creamy slaw, medium Buffalo sauce, bleu cheese. \$13</p> <p>The Cuban Our pulled pork with Carolina BBQ, double smoked bacon, dill pickle, Swiss cheese. \$14</p> <p>Pulled Pork Club Our smoked pulled pork shoulder, bacon, greens, tomato, onion, and Carolina mayo. \$14</p>	<p>Classic Brisket Our tender, slow-smoked brisket, dipped in au jus and piled onto a white roll. No sauce, no veggies, no BS. \$13</p> <p>Brisket on Weck Au jus dipped smoked brisket, spicy prepared horseradish, caraway seeds, chunky salt. Go Bills. \$14</p> <p>BBB (Three B) Brisket, bacon, bleu. Our brisket sandwich topped with crumbled bleu cheese and local double-smoked bacon. \$15</p> <p>The BIG Nickel Nickel's brisket, special sauce, greens, cheddar cheese, pickles, onions, sesame seeds. \$14</p> <p>Brisket Burger Not a "burger," really. Our tender brisket topped with lettuce, tomato, onion, shredded cheddar, and BBQ. \$14</p>	<p>Sausages Kielbasa or jalapeño & American cheese bratwurst. Naked: \$12 Dressed (LTO, pickle): \$13</p> <p>Triple Hog Smoked kielbasa, bacon, pulled pork. On a roll (and in your dreams). \$15</p> <p>5 Alarm Brat Jalapeño brat (1), jalapeño peppadew mac and cheese (2), jalapeños (3), XXX hot (4 & 5). \$15</p> <p>Turkey in the Grass Cherry smoked turkey, southern greens, bacon, bleu cheese crumbles. \$15</p> <p>Ross & Rachel Pulled pork, smoked turkey, sweet slaw, Swiss, special sauce. Let's be friends. \$14</p>

Add bacon for \$3. Add jalapeño cheese sauce for \$2.

Ribs • Chicken • Combos

Served with cornbread and any 2 sides. Add 5 wings for \$5.

Combos		Nickel's Split BBQ	BBQ Mess Plate
The Original Combo (pulled pork)	\$15	Feeds a small army of at least 2 - it's everything! Pulled pork, brisket, kielbasa, bratwurst, smoked turkey, 1/4 chicken, 1/4 rack, 5 wings. 2 sides and corn bread.	Shout out to our friend's in the ROC (Nickel's version of Rochester's Garbage Plate). Tots and mac salad, topped with the meat of your choice and smothered with chili, cheddar, and onions. Bread on the side. A big, glorious mess (only served together). \$17
Wing Combo (5 wings)	\$11		
Choose 1 (brisket, sausage, or turkey)	\$16		
Choose 2 (pulled pork, brisket, kielbasa, brat, or turkey)	\$21		
Choose 3 (pulled pork, brisket, kielbasa, brat, or turkey)	\$26		
Add-ons Add 1/4 rack for \$9 Add 1/4 chicken for \$8 Add 5 wings for \$5			
Just Meat		Ribs Rubbed and slow smoked - these are big, meaty St. Louis spare ribs. 1/2 Rack \$21 Full Rack \$33	Chicken 1/2 chicken. Marinated for 24 hours in Nickel's Chicken Sauce, slow smoked, and finished on the char-broiler. We recommend plenty of Chicken Sauce to dip and drench. With 2 sides and cornbread. \$19
Pulled Pork \$6/ 1/4lb \$11/ 1/2lb		Ribs 'n' Chicken Best of both worlds. 1/2 rack, 1/4 chicken \$29 1/2 chicken, 1/4 rack \$28 1/4 chicken, 1/4 rack \$21	
Brisket \$6.5/ 1/4lb \$12/ 1/2lb			
Sausage \$6/ 1/4lb \$11/ 1/2lb			
Turkey \$6.5/ 1/4lb \$12/ 1/2lb			
Chicken \$8/ 1/4 \$14/ 1/2			
Ribs \$9/ 1/4 \$16/ 1/2			

Sides

mac salad • potato salad • curly fries • tat'r tots • southern greens • grilled corn on the cob • coleslaw • chili • soup

Premium Sides (+\$1)

cajun corn • crazy corn • side green salad • jalapeño peppadew mac and cheese