

wings & things

Smoked Wings

Simply the world’s best chicken wing. 10 per order. With carrots, celery, bleu cheese.

\$16

Sauces

- Mild • Medium • Hot • XXX Hot •
- Bourbon Hot •
- House BBQ • Hot BBQ • Carolina BBQ •
- Red Eye BBQ •
- Chipotle Honey Mustard • Original Hot Sauce •
- Nashville Hot • Ivory BBQ •

Dry Rubs

- Nickel’s Everything BBQ Rub •
- Garlic Parmesan • Ranch • Hot Cajun •
- Dill Pickle •

Mixes (+\$1)

- Buffalo Garlic Parm • Chipotle Honey Ranch •
- Cajun Honey Mustard • Holy Roller •

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

(above). Five per order.

\$16

Pickle Tray

A selection of our house-made pickled stuff. Maybe a local guest selection, too.

\$10

Chili & Cornbread

Our ground brisket chili featuring local beef from The Burdett Exchange. With cheddar, dry rub sour cream, jalapeño, and a big cornbread muffin.

\$11

Pork Belly Burnt Ends

Pork belly, rubbed & smoked, then sauced & smoked again. Served with pickled stuff.

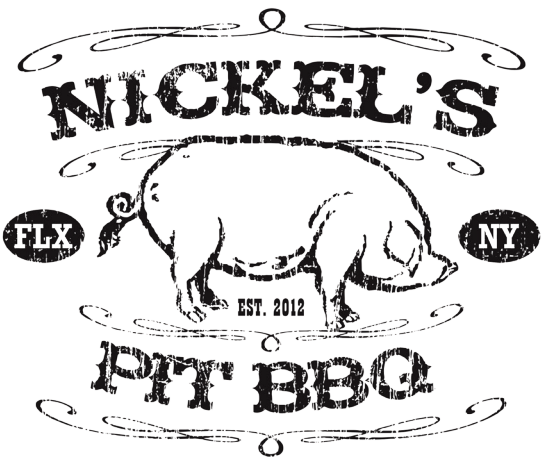
\$17

sides

- ✕ coleslaw ✕ mac salad ✕ southern greens ✕
- ✕ fries ✕ tots ✕ baked beans ✕ potato salad ✕
- ✕ black bean and sweet corn salad ✕

sides solo: \$5 regular / \$6 premium

allergen information for menu items is avaaailable. ask an employee for details.



apps & snacks

Onion Rings

Big, hand-cut onion rings, zesty house-made scratch beer batter. House ranch.

\$11

Fried Pickles

Thick-cut dill chunks, beer battered and fried. With house bleu cheese to dip.

\$12

Loaded Tots

Crispy tots with cheddar sauce, bacon, green onion, dry rub sour cream, and ranch. Like a loaded potato.

\$17

Chopped Brisket Nachos

Topped with chopped brisket, cheddar cheese sauce, pico de gallo, garlic parm rub, and jalapeño.

\$17

Pulled Pork Nachos

House-fried tortilla chips topped with pulled pork, jalapeño peppardew cheese sauce, pico de gallo, dry rub sour cream, jalapeños, and OG Hot Sauce.

\$15

premium sides (+\$1)

- ✕ jalapeño peppardew mac and cheese ✕
- ✕ green salad ✕ brisket chili ✕
- ✕ cornbread muffin with cinnamon butter ✕

watkins glen menu  
spring/summer 2024

to order: (607) 210-4646

check us out on social: @nickelspitbbq

peace, love, & bbq .... 11 years and going strong

combos, chx, ribs, etc

combos served with 2 sides and pickles.

Pulled Pork Combo

About ½ pound of our classic pulled pork. Smoked all night and never reheated.

\$18

Pork & Brisket Combo

About ½ pound each of our classic brisket and pulled pork.

\$28

Wing Combo

Smoked chicken wings, choice of sauce.

Five: \$17 Ten: \$25

Ribs

St. Louis style spare ribs. Smoked over local cherrywood and glazed with a kiss of apple cider.

\$30 half / \$45 full

Brisket & Ribs

About ½ pound of our classic brisket and ¼ rack of ribs.

\$32

Nickel’s Split

Our classic shareable big plate: it’s everything! Pulled pork, brisket, chopped brisket, kielbasa, ½ chicken, ¼ rack, 5 wings, 3 pig wings.

\$82

Brisket Combo

About ½ pound of our classic brisket. Slow-smoked over cherry, hand-sliced to order.

\$21

Brisket Lover’s Combo

About ½ pound each of our classic brisket and chopped brisket simmered in our red eye BBQ.

\$31

The OG Three

½ pound each of pulled pork, sliced brisket, and Schrader Farms kielbasa.

\$36

Half Chicken

½ chicken, marinated for 24 hours in Nickel's Chicken Sauce, rubbed, and smoked.

\$22

BBQ Mess Plate

Our “garbage plate.” Tots and mac salad, choice of meat, chili, cheese, and red onion. With bread.

\$25

Pitmaster Combo

Hungry? From our OG menu in 2012: pulled pork, brisket, chopped brisket, 5 wings, ¼ rack.

\$55

adds / solo

brisket - \$19 per ½ lb

pulled pork - \$15 per ½ lb

Schrader Farms kielbasa - \$10 per ½ lb

pork belly burnt ends - \$6 each

ribs - \$11 per ¼

chicken - \$13 per ½

5 wings - \$9 ✕ 3 pig wings - \$10

pickle plate - \$10

sandwiches

served with choice of side

Classic Pulled Pork

Our pulled pork is smoked overnight on local cherrywood, and never reheated. Served unsauced on a toasted potato roll.

\$15

Carolina Pulled Pork

Slow-smoked pulled pork, house sweet ‘n’ creamy slaw, Carolina sauce, potato roll.

\$16

The Cuban

Our pulled pork with Carolina BBQ, bacon, house-made dill pickle, Swiss cheese, potato roll.

\$17

Classic Brisket

Cherrywood slow-smoked brisket, always fresh, hand-sliced to order. No sauce. No veg. No BS. On a toasted potato roll. “Weck it” for \$1.

\$16

Chopped Brisket

Chopped brisket simmered in our coffee-infused red eye BBQ, thin sliced onion, house dill pickle.

\$17

BBB (3B)

Brisket, bacon, bleu. Our brisket sandwich topped with crumbled bleu cheese and bacon.

\$20

GGG

Cherry-smoked brisket topped with southern greens, roasted garlic aioli, and garlic parm rub.

\$20

Triple Hog

An OG sandwich: split charbroiled kielbasa, pulled pork, and bacon on a potato roll.

\$20

salads

Southwest Pork Salad

Pulled pork, greens, pico de gallo, cheddar, black bean roasted corn salad, dry rub sour cream, jalapeños, chips, ranch.

\$18

Briskey-Burgh Salad

Sliced brisket, fresh greens, tomato, red onion, shredded cheddar, crispy fries, dill pickle, ranch.

\$21