



Charlie & Jake's, Barbecue Done Right!

*We Rub & Smoke the Meat,
You Add Sauce if You Like!*



STARTERS

CORN NUGGETS

Powdered sugar or ranch

FRIED PICKLES

Hand-breaded, served with a horseradish dill sauce

HUSH PUPPIES

Half Dozen / Dozen

Served with cinnamon butter

HOMEMADE CHEESE BISCUITS

Served with cinnamon butter

ROASTED BRUSSELS SPROUTS

Lightly seasoned with Parmesan & olive oil

CHIPS & QUESO

Served with tortilla chips
Add 4oz pulled pork

CAST IRON CORNBREAD

Topped with bacon & scallions

BURRATA

Creamy mozzarella cheese served with garlic toast points, heirloom tomatoes, roasted garlic, garlic olive oil, & balsamic glaze

HOMEMADE POTATO CHIPS

Served with blue cheese crumbles, caramelized onions & balsamic drizzle

BRUNSWICK BOWL

Our homemade, award-winning Brunswick stew - It's spicy!

HALF FOOT OR FOOT OF BEER BATTERED ONION RINGS

Choice of ranch or tiger sauce

PRETZELS & BEER CHEESE

Warm soft pretzels with our signature beer cheese dip

CRISPY CHICKEN TENDERS

Served with ranch or honey mustard

PORK NACHOS

Tortilla chips with cheddar cheese, fresh jalapeños, our signature queso, tomatoes, green onions, sour cream

BRISKET NACHOS

PULLED PORK POTATO SKINS

With cheddar cheese, bacon & scallions

BRISKET POTATO SKINS

additional charge

BURNT ENDS

Brisket end pieces, tossed in sweet sauce & re-smoked

PIG CANDY

House cured Pork belly candied with brown sugar, honey, & black pepper. Served with an Eastern Carolina vinegar dipping sauce

WINGS

SMOKED WINGS

24 hour, house brine, 4 hour smoke, flash fried

PRICED PER POUND

WING SAUCES:

Buffalo (Hot or Mild), BBQ (Sweet, Mild, Hot, or Mustard), Teriyaki, Caribbean Jerk, Thai Chili or Sesame Garlic

C&J SAUCES

MILD BARBECUE SAUCE
SWEET BARBECUE SAUCE
HOT BARBECUE SAUCE
MUSTARD SAUCE
TIGER SAUCE
ALABAMA WHITE SAUCE

MAC N CHEESE

PULLED PORK & GREEN CHILI MAC

TOMATO & GREEN ONION MAC

FIRE MAC

With fresh grilled & smoked jalapeños & habañeros

BURNT END MAC

Crispy brisket bites with tomatoes, scallions, cheddar cheese sauce with a touch of hot & sweet bbq sauce

LOBSTER MAC

SALADS

AVAILABLE DRESSINGS: Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Oil & Vinegar

BAMA DELI SALAD

Pulled chicken, turkey & pork, shredded cheeses, mixed lettuce, tomatoes, onions, & croutons, served with 2 hush puppies

BBQ SALAD

Lettuce, tomato, onion, cucumber, cheese & one pulled meat, served with 2 hush puppies

BURRATA CAPRESE SALAD

Baby mixed greens, fresh burrata, shaved red onions, heirloom tomatoes, garlic olive oil, & balsamic glaze

ARUGULA SALAD

Fresh baby arugula, shaved red onion, candied pecans, quinoa, seasonal apples, blue cheese crumbles, olive oil & balsamic glaze, served with 2 hush puppies

FRIED OR GRILLED CHICKEN SALAD

Choice of chicken, lettuce, tomato, onion, cucumber, shredded cheese & choice of dressing, served with 2 hush puppies

CAESAR SALAD

Romaine lettuce, Parmesan Cheese, croutons tossed in Caesar dressing

LARGE GARDEN SALAD

Lettuce, tomato, onion, cucumber, shredded cheese & choice of dressing

SMALL GARDEN SALAD

Lettuce, tomato, onion, cucumber & choice of dressing

Add Chicken Breast, Pork, Brisket, Pulled Turkey, Pulled Chicken

JAKES FLATTOP WAGYU BURGERS

100% All Natural Wagyu Beef. All burgers are pressed on flattop, served one temperature (medium to medium well), with French Fries on the side. All Burgers served on a toasted Brioche bun with listed ingredients. (If you want lettuce, tomato, onion, mayo, etc....order it)

HAMBURGER

Wagyu patty on toasted bread, served plain & simple

CHEESE BURGER

Wagyu patty & American cheese

THE ELVIS

Burger, Peanut Butter, smoked bacon & cheddar cheese

THE SQUILLYMOE

Burger, cream cheese & jalapeño jelly

JOHN WAYNE

Burger with BBQ Sauce, smoked bacon & cheddar cheese

SECOND LIGHT

Burger with smoked bacon, fried egg & cheddar cheese

JOHNNY BRAVO

Burger, Mac & Cheese, potato chips

BLUE BOMBER CRISPER

Burger, homemade blue cheese dressing, crispy fried onions

NAPOLEON DYNAMITE

Burger, fresh jalapeños, fresh habañeros, pepper jack cheese

CHICKEN DANCE

Burger, fried chicken finger, swiss cheese, ranch dressing

VEGGIE BLACK BEAN BURGER

Black bean, corn, red pepper, quinoa, panko

Add an extra Wagyu patty to any burger for an additional charge



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

STEAKS

In-house, hand-cut steaks with our signature secret brisket seasoning

12oz HAND CUT RIBEYE
topped with garlic butter, served with mashed potatoes & green beans

STEAK FRITES
Fancy French word for fries, with a 12oz hand-cut ribeye, topped with blue cheese crumbles & crispy onion strings, with mixed greens on the side

STEAK ADD ONS

Crispy Onion Strings
Blue Cheese Crumble
Smothered
with Sautéed Mushrooms, Sautéed Onions, Provolone

SANDWICHES

MAHALO PORK SAMMY
Pulled pork, tangy bbq sauce, vinegar slaw, & grilled pineapple slice on garlic toast, served with 2 sides

TEXAS FOREVER
Pulled pork, brisket, & rib meat, creamy coleslaw, sweet bbq & mustard bbq sauce, on garlic Texas Toast, served with 2 sides

PRIME RIB SAMMY
5oz cut of smoked prime rib, with horseradish, served with 2 sides

DOWN SOUTH
Deep fried chicken thigh, melted Provolone, grilled bacon, lettuce, tomato, & Alabama white sauce on a grilled bun, served with 2 sides

SOUTHERN CALI
Smoked turkey, avocado spread, lettuce, tomato, red onion, spicy mayo, on Texas toast, served with 2 sides

FRIED FISH SANDWICH
Golden fried diced fish served on a bun with lettuce, tomato & onion, served with 2 sides

MAHI MAHI SANDWICH
Grilled & served on a bun with lettuce, tomato & onion, served with 2 sides

ADULT GRILLED CHEESE
Served with a small tomato basil bisque to dip, and choice of one side
Add Bacon 1.00

BBQ SANDWICH

CHOOSE: Garlic Toast or Grilled Bun

CHOOSE One Meat:

Pulled Pork
Smoked Chicken
Pulled Turkey
Brisket
Pulled Rib Meat

AVAILABLE Add Ons:

L.T.O.
Pickles
Fresh Jalapeños
Bacon
Cheese
(American, Swiss, Cheddar)

CHOOSE 2 Sides

PLATES

CHARLIE'S COMBO*
Generous plate with choice of 3 meats, choose from Pork, Turkey, Chicken, Brisket, Ribs

JAKE'S MINI COMBO*
A smaller version of Charlie's Combo

PRIME RIB PLATE*
8oz or 14oz
Smoked to perfection, served with au jus

ST LOUIS STYLE RIBS*
Half Rack or Full Rack
Fresh pit smoked ribs

HALF SMOKED CHICKEN*
Fresh pit smoked half chicken
All white meat for an additional charge

SWEET CAROLINE VEGETABLE PLATE
Sweet potato, roasted brussels sprouts, quinoa salad & small garden salad with your choice of garlic toast or hush puppies

BBQ PLATES

SMALL | LARGE

CHOOSE: 2 Hush Puppies or Garlic Toast

CHOOSE One Meat:

Pulled Pork
Pulled Chicken
Pulled Turkey
Brisket
Fried Fish
Fried Shrimp

AVAILABLE Add Ons:

1 oz Coleslaw
1 oz Vinegar Slaw
5 Fried Shrimp
3 St. Louis Ribs
Quarter Chicken
Fresh Jalapeños
Bacon
Cheese
(American, Swiss, Cheddar)

CHOOSE 2 Sides

*served with your choice of 2 sides and your choice of hush puppies or garlic toast

SIDES

Bbq Beans
Creamy Cole Slaw
Tangy Vinegar Slaw
Mustard Potato Salad
Savory Green Beans
Black-eyed Peas

Southern Turnip Greens
Fried Okra
Quinoa Salad
Macaroni & Cheese
Baked Idaho Potato
Baked Sweet Potato

Mashed Potatoes
Sweet Potato Fries
French Fries
Tater Tots
Corn On The Cob
(only available in season)

LOAD YOUR POTATO

SIDE SAMPLER

Choose 4 sides served with garlic toast or hush puppies

DESSERTS

FRIED OREO
KEY LIME PIE
BANANA PUDDING
BROWNIE SKILLET

HOT COBBLER & VANILLA ICE CREAM
Ask your server about today's selection

CHOCOLATE PEANUT BUTTER PIE

- SPECIALTY - DRINKS

THE PITMASTER

Reposado tequila, Grand Marnier, lime juice, spicy honey

OVER THE CAUSEWAY

Gin, St Germain, cucumber, rosemary, proseco

BLOODY CHARLIE

Titos, homemade signature spicy C&J's Bloody Mix, garnished with a slice of smoked bacon, rimmed with salt, pepper & old bay

JOHN DALY

Sweet tea Deep Eddy Vodka and lemonade

THE PORT MARG

Tequila blanco, orange juice, agave, port wine

DOUBLE O TITO

Titos Vodka, freshly squeezed orange juice and a splash of lemon lime

BLUE SMOKE

Martini of Grey Goose Vodka, splash of Laphroig Scotch, blue cheese stuffed olives

CHOCOLATE RASPBERRY

Martini of Pinnacle whipped vodka, Chambord, Kahlua, chocolate

SALUTE TO BOURBON

Enjoy your cocktail in the most fashionable way - SMOKED
We blow torch our North Carolina hickory wood & smoke your glass bar side, upon request

GINGER BOULEVARD

Maker's Mark bourbon, balsamic simple syrup, basil, ginger beer

BOURBON SMASH

Maker's Mark Bourbon, seasonal fruit puree, ginger beer, mint

PEANUT BUTTER JELLY TIME

Screwball peanut butter whiskey, raspberry puree, lemon juice

DRUNKEN PEANUT BUTTER CUP

Screwball peanut butter whiskey, Chambord, Kahlua, chocolate

SCOUT FASHION

Dark Italian cherries, brown sugar cubes, chocolate bitters, rocks and Old Scout West Virginia Bourbon

BOTTLED BEER

ANGRY ORCHARD
3 DAUGHTERS BEACH BLONDE ALE *
BUDWEISER
BUD LIGHT
CIGAR CITY FLORIDA CRACKER *
CIGAR CITY JAI ALAI IPA *
COORS LIGHT
COPPERTAIL FREEDIVE
CORONA EXTRA
CORONA LIGHT
DOGFISH HEAD 60 MINUTE IPA
FAT TIRE
GOOSE ISLAND IPA
GUINNESS *
HEINEKEN
LANDSHARK LAGER
LEFFE BLONDE
MICHELOB ULTRA
MILLER LITE
OMISSION PALE ALE (GF)
PABST BLUE RIBBON *
ROLLING ROCK
SAM ADAMS BOSTON LAGER
SHOCK TOP
SWEETWATER 420
YUENGLING
VICTORY BREWING GOLDEN MONKEY
BELGIAN TRIPEL