

## Soup & Chili

With buttermilk biscuit or cornbread

	Cup	Bowl
Wildwood Chili	\$3.95	6.95
Soup of the Day	\$3.95	6.95



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 Hadley, MA 01035  
 www.wildwoodque.com  
 www.facebook.com/WildwoodBarbeque

## SPECIALTY SIDES

	Small	Large
Macaroni & Cheese with 3-year aged Grafton cheddar	\$3.95	6.95
Jambalaya spicy chicken & sausage	\$4.95	7.95
Black Beans & Rice with melted cheese & smoked salsa	\$3.95	6.95
Brisket & Biscuit smoked onion and brisket gravy served over fresh buttermilk biscuit(s)	\$4.95	7.95

## Sandwiches

On a roll or in a wrap, naked or Carolina style (with slaw)  
 Served with housemade pickle

Pulled Pork	\$8.95
Sliced Beef Brisket	\$8.95
Pulled Chicken	\$7.95
Grilled Chipotle Chicken	\$7.95

(grilled chicken breast with smoked onions, cheddar jack cheese, lettuce, tomato & Sriracha-lime aioli)

The Topper	\$7.95
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(sauteed tempeh, peppers, onions, potato, cheese, slaw and BBQ sauce in a wrap)

Quinoa Veggie Burger	\$7.95
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(with smoked onion, cheddar jack cheese, lettuce & tomato)

## Salads

\$7.25

Served with buttermilk biscuit or cornbread

- Green Monstah** – mixed greens, dried cranberries, candied walnuts, crumbled goat cheese and green apple tossed with balsamic vinaigrette
- Caesar** – crisp romaine, croutons, shaved Parmesan cheese and Caesar dressing (great with blackened chicken!)
- Santa Fe** – mixed greens, roasted corn, black beans, red onion, tomato, shredded cheddar jack cheese and spiced tortilla strips with smoked onion vinaigrette

Add Pulled Chicken, Blackened Chicken Breast, Pulled Pork, Beef Brisket, Roasted Root Vegetables or BBQ Tempeh to your salad for \$3.25

## Kids' Meals

\$6.95

For children 10 and under. Comes with one Wild Side, cornbread and beverage

1. Chicken Tenders
2. Grilled Hotdog
3. Cheese Quesadilla
4. Mac & Cheese Plate

## BURRITOS

All burritos include rice & beans, cheese, sour cream and our own smoked onion salsa

Rice and Bean	\$6.95
Roasted Root Veggie	\$7.95
BBQ Tempeh	\$7.95
Pulled Chicken	\$7.95
Pulled Pork	\$8.95
Beef Brisket	\$8.95

## SMOKIN' MEATS

	Meat + 1	Meat + 2
Pulled Chicken	\$10.95	12.95
½ Smoked Chicken	\$10.95	12.95
Pulled Pork	\$11.95	13.95
Sliced Beef Brisket	\$11.95	13.95
½ Rack of Ribs	\$13.95	15.95
Full Rack of Ribs	\$21.95	23.95

(Ribs are St. Louis cut pork spareribs)  
 All of the above served with cornbread

Meat + 1 = choose one Wild Side Meat + 2 = choose two Wild Sides

## DRINKS

House-Brewed Iced Tea, Lemonade, Fountain Drinks (free refills for dine-in) \$1.95

Bottled Sodas and Juices \$2.25

Esselon Wildwood Blend Coffee or Hot Tazo Tea \$1.95

## COMBO PLATES

Served with 2 Wild Sides and cornbread

1. **The Bones:** ¼ Smoked Chicken (white or dark) and ¼ Rack of Ribs **\$16.95**
  2. **Three's Wild:** Choose three meats: Pulled Pork, ¼ Rack of Ribs, ¼ Smoked Chicken (white or dark), Pulled Chicken or Beef Brisket **\$19.95**
- Hit me:** Add an extra meat for an additional **\$4.50**

## Beer and Wine

Wildwood has a selection of craft beers on tap, as well as house wines and sangria. Offerings change frequently – check for the latest selections.  
 Priced accordingly.

## Desserts

Baked daily on premises

A rotating selection of fresh-baked desserts including cookies, brownies, pecan sticky buns, chocolate blackout cake, cheesecake, carrot cake, seasonal pies, crisps, cobbler and shortcake

## Wild Sides

\$2.50 side \$4.75 pint \$8.95 quart

Cajun Rice, Roasted Root Vegetables, Coleslaw, Potato Salad, BBQ Beans, Roasted Garlic Potatoes, Mixed Green Salad, Collard Greens with Pork, Sauteed Kale, Housemade Pickles, Cilantro Black Beans, Garlic Mashed Potatoes

### Bread Box

Fresh-baked cornbread or buttermilk biscuits **\$1.50**

### SIDE CAR

Any 3 Wild Sides **\$7.95**  
 (includes cornbread or biscuit)

## Vegetarian Dinners

\$10.95

Served with side salad and cornbread or biscuit

**BBQ Tempeh Stir-Fry** with onions, peppers and potatoes over Cajun rice

**Stuffed Pepper** smoked onion and tomato quinoa topped with goat cheese

**Tortilla Stack:** flour tortillas layered with onions, peppers, corn, black beans, cheese & salsa

All of our smoked meats are cooked "low and slow" to proper temperature using a combination of hickory and apple wood.

The pink color you see is a natural by-product of the wood smoking process.

Let us know when placing your order if you have any food allergies. Gluten-free menu available at front counter.

## Can't get enough?

Ask to see our pick-up catering menu for parties of four or more. For groups larger than 10, please call ahead.