



THE GLUTEN FREE MENU

WE'VE GONE THROUGH THIS TO THE BEST OF OUR KNOWLEDGE. ASK US TO ENGAGE A CHEF WITH ANY QUESTIONS!

STARTERS

BURNT ENDS — Charred brisket ends tossed in Memphis sauce & brought to you breadless
\$4.95 (for the lucky)

HOUSE SMOKED CHICKEN WINGS —

Served naked with your choice of table sauces. 6 @ \$6.50;

12 @ \$12; go yard with 50 wings & 2 growlers of Badass Beer @ \$50;
(buttermilk blue cheese & celery side .95)

HOUSE SMOKED SHRIMP COCKTAIL — With our honey BBQ cocktail sauce \$8.50

18 S. MAIN • CLARKSTON★★★★

248.625.5660

SOUPS (WITHOUT THOSE PESKY CRACKERS)

TOMATO SOUP — Tangy & tasty \$3.95

WOODSHOP CHILI — Crafted with house-smoked ground beef \$3.95

SALADS

WOODSHOP WEDGE — Quarter iceberg head, crumbled house-smoked bacon, chopped hardboiled egg, chopped cucumber & tomatoes, grilled scallions & buttermilk blue cheese dressing \$4.95

SMOKED CHICKEN SALSA — Chopped house-smoked chicken atop mixed greens, house-pickled chiles & red onions, Union salsa & sour cream on the side *Small (which isn't exactly small) \$6.50 Large \$12.50*

SMOKED CAESAR — Romaine, pecorino cheese, smoked Caesar dressing, anchovies upon request
Small (but packs a punch) \$3.50 Large \$6.95 Add brisket, smoked chicken, smoked shrimp or pulled pork for \$2.95

CHERRY PORK SALAD — House-smoked pulled pork, romaine, dried Michigan cherries & our honey mustard dressing
Small (but don't be fooled by its size) \$5.50 Large \$9.95

SMOKED SHRIMP SALAD — Our smoked shrimp, mixed greens, black beans, roasted sweet corn, red onions all tossed with our roasted tomatillo & cilantro vinaigrette *Small (but shrimpy!) \$7.75 Large \$12.95*

COCO HOUSE SALAD — Mixed greens, marinated tomatoes, garbanzo beans, feta, red wine vinaigrette *Small \$3.50 Large \$6.95*

SAMICHES (ALL SERVED BUNLESS)

GRILLED CHICKEN CLUB — Marinated grilled chicken breast, house maple bacon, smoked cheddar, romaine lettuce, tomatoes, red onion and Memphis mayo with a side of potato salad \$9.50

CATFISH — Blackened catfish topped with slaw with a side of remoulade, black beans & rice on the side \$9.75

PULLED PORK — Pulled pork tossed in NC sauce with pickled chilies & coleslaw, served with potato salad \$7.95

SMOKY DOGS — Scratch-made in-house hot dogs (2), smoked & served with our dill relish *or* sweet & spicy relish, house-cut fries \$7.50

'SHOP BURGERS (BUNLESS, BUT DELICIOUS)

All burgers served with our house-cut fries (FRIED IN SOY OIL)

***WOODSHOP BURGER** — 8oz Angus beef patty topped with smoked cheddar, house made maple bacon, sliced pickles & Memphis mayo \$9.75

***JUICY LUCY** — Angus beef patties stuffed with American cheese, topped with pickled red onion \$7.75 (COOKED UNTIL PROPERLY JUICY)

NOTES: WE USE SOY OIL IN OUR FRYER.

OUR FRYER IS ALSO USED TO FRY FLOUR-BREADED ITEMS.

IF THIS FRYER OIL POSES A PROBLEM OF ANY KIND,

PLEASE INFORM YOUR SERVER & WE WILL GLADLY SUBSTITUTE

A DIET COMPLIANT SIDE FOR YOU!

MAINS

Choose any meat option with your choice of two different sides (have us hold the corn muffin!) \$13.95
 Get a smoked meat sidecar: pulled pork, brisket, white or dark meat chicken or our house made hot link for \$2.95

HALF CHICKEN — Lightly rubbed & hardwood smoked right out back

PULLED PORK — Pulled pork butt, smoked overnight in the backlot with green hardwood

BEEF BRISKET — Heavily rubbed & smoked for 14 hours slow & low in green hardwood

CATFISH — Blackened & served with cajun remoulade

SPARE RIBS — Kansas City cut, rubbed & smoked, these are a larger more serious rib... finished when we see the smoke ring... served with your choice of two different sides & a corn muffin with whipped sweet butter. *1/2 slab \$13.95 full slab \$22.95*

BACK RIBS — There's nothing baby about our back ribs... unpeeled & smoked until they pull clean from the bone... served with your choice of two different sides & a corn muffin with whipped sweet butter. *1/2 slab \$15.95 full slab \$24.95*

***SMOKED RIBEYE** — 14oz Ribeye hand cut in-house & lightly smoked out back, chargrilled to temp, served with choice of two sides \$24.95

WOODSHOP 101 — Quarter chicken choice of white or dark meat, choice of pulled pork or brisket, or house-made hot link, plus 2 bones of spare ribs or back ribs, served up with a corn muffin & whipped sweet butter \$18.95

CEDAR PLANKED SALMON — Atlantic salmon grilled on Michigan cedar, served with vegetarian black beans & rice \$19.95

SCOTT'S SWEET POTATO BURRITO BOWL — Roasted jalapeno sweet potatoes, black beans & spinach with our house cheese blend in a bowl topped with sour cream & union salsa, Spanish rice on the side \$11.95

SHOP BURRITO BOWL — Black beans & spinach in a bowl topped with our cheese blend, stuffed with your choice of pulled pork or smoked chicken or smoked shrimp, topped sour cream & union salsa, Spanish rice on the side \$11.95 (*mash it with sweet potatoes for \$2.50*)

HOT LINK ROLL — House-made smoked spicy sausage served naked with a slaw-topping, with your choice of two sides \$9.95

SIDES +\$3 ea. unless included

+ Collard greens with house smoked bacon

+ Sweet potato mash with charred jalapeno & Michigan maple syrup

+ Green bean casserole (please ask for 'no onions')

+ Handcut home fries CONTAIN SOY OIL

+ **BBQ baked beans**

+ **Hand-dipped onion rings** served with Memphis mayo

+ **Old school slaw**

+ **Vegetarian black beans & rice**

+ **Potato salad:** Yukon Gold potatoes, whole grain mustard, dill, red onion & house smoked bacon

WOODSHOP REGIONAL BBQ SAUCES

At the Table

MEMPHIS, TENNESSEE — Tomato & vinegar base, middle of the road, CONTAINS SOY OIL

LOCKHART, TEXAS — Tomato based & very spicy with chipotle, CONTAINS SOY OIL

HOLLY HILL, SOUTH CAROLINA — Mustard & vinegar base, tangy & slightly sweet

DECATUR, ALABAMA — "Alabama White Sauce", thin mayonnaise based, peppery & tart with a bit of horseradish

CHINA TOWN, NYC — "Chinese Char Siu," street food favorite with hoisin & ginger, CONTAINS SOY OIL & SAUCE

Not at the Table

RALEIGH, NORTH CAROLINA — Thin, vinegar based sauce, very tangy & spicy

HELL, MICHIGAN — Ghost chili plus four others, capsaicin, red Stag & local maple syrup, CONTAINS SOY OIL

DESSERT

Add a scoop of housemade liquid nitrogen vanilla ice cream for \$2.50

TIN ROOF SUNDAE — House vanilla ice-cream & smoked peanuts with Sanders fudge \$5.25

BROWNIE SKILLET — House-baked brownie with our housemade vanilla nitrogen ice cream & chocolate sauce \$3.95

SEASONAL COBBLER — (You will want to add our housemade vanilla nitrogen icecream) \$3.95

BUTTERSCOTCH PUDDING — Topped with house-smoked sea salt & our fresh whipped cream \$3.95

WOODCHIPS KIDS' MENU

All served with some sort of fruit or vegetable & a pop cup!

'SHOP DOG — House-made hot dog served with house-cut fries, bunless (please ask) \$3.95

CHICKEN NON-GLUTEN — Choice of white meat smoked chicken or four chicken wings \$3.95

WOODCHIP BURGER — 4oz ground beef patty with or without American cheese & sliced pickles, served bunless with a tasty mound of our house-cut fries \$3.95

