



AVAILABLE TO PURCHASE!

SAUCES & RUBS

- KC Sweet Sauce
- Texas Hot Sauce
- Wing Sauce
- Bird Sauce
- Burger Sauce
- Fresno Aioli
- Carolina Vinegar Sauce
- Tangy Western Dressing
- Killer Rib Rub

BRING THE FLAVOR HOME!

SIDES

- French fries \$5
- Cajun fries \$6
- Sweet potato fries \$6
- Tumbleweeds \$6
- Mashed potatoes \$6
- Mac & cheese \$7
- Dirty rice \$6
- Baked beans \$6
- Cheesy grits \$8
- Collard greens \$7
- Cole slaw \$4
- Garlic green beans \$7
- Side salad \$8
- Side Caesar salad \$8
- Basket of cornbread \$7



OPEN
Lunch & Dinner
DAILY

346 KELLY ROAD
Vernon Connecticut
USA

SUNDAY
THROUGH
THURSDAY
11:30AM til 9PM
.....

FRIDAY
AND
SATURDAY
11:30AM til 10PM

See you soon!

TELEPHONE
860.872.1410

WWW.LITTLEMARKSBBQ.COM

@LITTLEMARKSBBQ

APPETIZERS

TUMBLEWEEDS \$12

Thin sliced onion straws with tangy western dressing

FRIED PICKLES \$12

With lemon dill aioli

LITTLE MARK'S TRASH CAN NACHOS \$15

Housemade tortilla chips cheese sauce, cheddar jack, BBQ baked beans, jalapeños, black olives, tomatoes, sour cream, salsa

MAKE 'EM EVEN MORE TRASHY WITH TOPPINGS:

- Grilled Chicken +\$7
- Sliced Brisket +\$8
- Pulled Pork +\$6 | Chili +\$6

TEXAS STYLE CHILI \$13

Loads of beef, tumbleweeds, corn bread croutons

CHOOSE YOUR ADD-ONS:

Cheese | Beans | Onions

CLASSIC FRENCH ONION SOUP \$12

Sweet, caramelized onions in rich beef broth, topped with a garlic crouton, melted swiss & provolone cheese

BURNT ENDS (MEAT CANDY) \$15

Slow-smoked brisket ends in choice of sauce.

KOREAN BBQ STICKY RIBS \$15

Four St. Louis style ribs tossed and baked in our sweet peppery Korean BBQ sauce

CREOLE GATOR TAIL BITES \$19

Buttermilk-soaked gator tails and pickled jalapeños, floured and fried, served with a lemon dill aioli

MAHI MAHI TACOS \$16

Three grilled flour tortillas with fried Mahi Mahi over shredded lettuce topped with green apple and pineapple pico de gallo, cilantro lime crema & pickled onions

SANTA FE CHICKEN EGGROLLS \$16

Seasoned chicken, bell peppers, sweet corn, black beans, cheddar jack, tangy western dressing

BACON, JALAPEÑO & CHEESE TATER BALLS \$13

Housemade, breaded & deep fried, topped with sour cream

GARLIC BREAD \$12

Ciabatta with roasted garlic spread, provolone & cheddar jack cheese

THE BEST SMOKED BBQ CHICKEN WINGS

6 WINGS \$12 | 12 WINGS \$22

Dry-brine rubbed, slow-smoked, fried AND grilled & tossed in choice of sauce or dry rub; served with celery & carrots with choice of blue cheese or ranch dressing

SAUCES:

KC Sweet | Texas Hot | LM's Wing Sauce
Alabama White | Apricot Habañero
Roasted Garlic Buffalo

DRY RUBS:

Rajun Cajun | Cool Ranch
Sweet & Smokey Chipotle
Habañero Garlic Pepper



FOOD ALLERGY NOTICE: Please ask a member of our staff about ingredients in your meal if you have a food allergy, intolerance or special dietary requirement. The following ingredients are present in our establishment: milk | eggs | fish crustaceans | treenuts | wheat | peanuts soybean | sesame

SALADS

CAESAR SALAD \$15

Romaine Hearts, cornbread croutons, radicchio, parmesan cheese

SOUTHWEST SALAD \$18

Mixed greens, avocado, jalapeños, cheddar jack cheese, cucumbers, grape tomatoes, red onions, carrots, black olives, roasted corn, bacon, topped with tortilla strips

ROMAINE WEDGE SALAD W/ ORANGE & RADISH \$18

Romaine lettuce wedge with a champagne vinaigrette, navel oranges, sliced radishes, mint leaves, toasted almonds, shredded parmesan cheese

GARDEN SALAD \$14

Field greens, cucumbers, grape tomatoes, carrots & red onions with choice of dressing

MAKE IT FANCY WITH SALAD TOPPINGS:

Grilled Chicken +\$7

Sliced Brisket +\$8

Pulled Pork +\$6 | Shrimp +\$9

SALAD DRESSINGS:

Golden Italian, Balsamic Vinaigrette, Tangy Western, Blue Cheese, Buttermilk Ranch, Creamy Apple Cider Vinaigrette, Caesar, Champagne Vinaigrette, Oil & Vinegar

HANDHELDS

SERVED WITH PICKLE SPEAR, COLE SLAW AND CHOICE OF SIDE

BRISKET GRILLED CHEESE \$19

Slow-smoked beef brisket, tumbleweeds, horseradish crema, provolone cheese on grilled garlic brioche toast

SMOKEHOUSE BRISKET \$18

Slow-smoked beef brisket, KC sweet sauce, beer-battered onion rings, French roll

BRISKET PHILLY CHEESESTEAK BOMB \$19

Smoked brisket with onions, peppers, roast garlic, Fresno aioli topped with American cheese served on Vienna sub roll

KILLER PORK \$17

Pulled pork, vinegar pork sauce, cole slaw, fried pickles, French roll

SOUTHWEST WRAP \$18

Choose from pulled pork, brisket or grilled chicken, wrapped with dirty rice, tomato, avocado, tangy western dressing, tortilla strips & cheddar jack cheese

BUTTERMILK FRIED CHICKEN SANDWICH \$17

Fried chicken with pickles, lettuce, tomato, cheddar cheese and LM Bird Sauce served on a brioche bun

BOURBON TERIYAKI CHICKEN \$17

Grilled chicken breast, grilled pineapple, grilled red onion, lettuce, teriyaki sesame mayo, on brioche bun

TEXAS HOT SMOKED SAUSAGE \$16

Slow-smoked & grilled sausage with onions & peppers, roasted garlic and smoked mozzarella on Vienna sub roll

COUNTRY CATFISH PO' BOY \$17

Choose from beer-battered, baked or blackened catfish, lettuce, pickles, jalapeños & jalapeño tartar sauce on ciabatta roll

BURGERS

8 OZ OF BIG & JUICY CHARBROILED GROUND BEEF SERVED WITH PICKLE SPEAR, COLE SLAW AND CHOICE OF SIDE

LITTLE MARK'S BURGER* \$17

Lettuce, tomato, onion, LM's burger sauce

NOT OUR FIRST RODEO BURGER* \$19

Bacon, gouda cheese, beer-battered onion rings, pickles, tomato, jalapeños & KC sweet sauce

BUTT-KICKIN' BBQ KILLER

PULLED PORK BURGER* \$19

Topped with pulled pork, gouda cheese, cole slaw & fried pickles on garlic toast

GIDDY-UP SMOKEHOUSE BRISKET BURGER* \$21

Topped with sliced brisket, KC sweet sauce, provolone cheese, lettuce & grilled red onions

BACON JALAPEÑO POPPER BURGER* \$21

Topped with jalapeño cream cheese, bacon, tumbleweeds & sweet pepper relish

CHIPOTLE BLACK BEAN BURGER* \$19

Housemade black bean burger topped with lettuce, tomato, avocado, cheddar jack cheese, grilled red onions, tortilla strips & LM's burger sauce

NICKY ROMANO'S "BIG BEEF" BURGER* \$35

A triple-decker masterpiece! Topped with bone-in short rib, grilled red onions, provolone cheese, beer-battered onion rings, KC sweet sauce & LM burger sauce. Biggest burger in town!

SMOKE HOUSE ENTREES

SERVED WITH COLE SLAW, CORN BREAD & CHOICE OF SIDE

HICKORY SMOKED BABY BACK RIBS

HALF-RACK \$21 | FULL-RACK \$34

Choice of BBQ sauce

YABBA DABBA DOO! BEEF BACK RIBS \$29

Our classic slow-smoked beef back ribs with choice of BBQ sauce

CAROLINA PULLED PORK PLATTER \$21

Pulled pork in Carolina vinegar sauce

SMOKE HOUSE BRISKET PLATTER \$22

Sliced & chopped brisket with KC sweet sauce

BBQ ALL STARS \$29

Customer choice of two:
half-rack BBQ ribs | pulled pork
half smoked BBQ chicken
beef back ribs | smokehouse brisket
choice of BBQ sauce

BBQ CLUCKER \$18

Half smoked chicken, choice of BBQ sauce

PITMASTER'S BBQ SAMPLER \$32

Half-rack BBQ ribs, pulled pork, hot Texas sausage, choice of BBQ sauce

KITCHEN ENTREES

BEEF SHORT RIB SHEPARD'S PIE \$30

Giant beef short rib served over mashed potatoes in a Guinness demi-glace, with peas, carrots & roasted corn

WILD STALLION T-BONE STEAK* \$38

18 oz. grilled T-bone, gorgonzola compound butter, mashed potatoes, garlic green beans

ATLANTIC SALMON WITH CREAMY DIJON SAUCE \$29

Grilled or blackened Atlantic salmon, creamy Dijon sauce, mashed potatoes, garlic green beans

GRILLED BOURBON TERIYAKI CHICKEN BREAST \$19

With dirty rice & garlic green beans

NOT-YOUR-MAMA'S MEATLOAF DINNER \$22

Tow slabs of meatloaf topped with caramelized onions & honey bourbon BBQ sauce glaze served with mashed potatoes & garlic green beans

BAYOU SHRIMP & CHEESY GRITS \$24

Cajun-style shrimp with ground hot Texas sausage, roasted red peppers & okra over cheesy grits

SOUTHERN CATFISH FISH & CHIPS \$19

Fresh catfish, fries, cole slaw, & jalapeño tartar sauce

HOW WOULD YOU LIKE YOUR CATFISH?

Beer-battered | Baked | Blackened

*CONSUMER ADVISORY: These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.