

FREEPORT (207) 865-0600
568 Route 1, Freeport, Maine 04032



WINDHAM (207) 893-0600
4 Turning Leaf Dr, Windham, Maine 04062

LOCATIONS

BURGERS



ALL BURGERS ARE SERVED WITH
1 REGULAR SIDE AND PICKLES

BLACK ANGUS BURGER*

100% Black Angus beef, 8oz burger char-grilled, shaved lettuce, tomato, onion, on a griddled brioche bun, served with house cured pickles 13

CLASSIC BACON CHEDDAR*

Crispy Applewood bacon, melted cheddar, house pickles, lettuce, tomato & onion 15

ULTIMATE BURGER*

With burnt ends, pork belly, cheese, lettuce, tomato, onion and fried jalapeno 18

BLACK BEAN VEGGIE BURGER

Mango salsa, red onion, shaved lettuce and red chili mayo on griddled brioche bun 12

ADD ONS



Add American, Swiss, Goat, Cheddar, Blue Cheese, Caramelized Onion, Roasted Peppers +1

Add Crispy Applewood Bacon +2

LARGE GROUPS



PICKIN' BONES

Two full racks; one Baby and one St. Louis, one whole pit chicken, 1 pint of cole slaw, 1 pint of potato salad and your choice of beans, greens or corn and six pieces of cornbread

(serves 4-6) 85

BRETHREN

One pound each of pulled pork, beef brisket, half pit chicken over a half pound of smoked sausage one half rack each of St. Louis and Baby Back Ribs. Ten pieces of corn bread, 2 pints of cole slaw, 2 pints of potato salad and your choice of beans, greens or corn.

Serves 8-10 people. 165

PIG OUT

Two pounds each of pulled pork, beef brisket, one whole pit chicken over a pound of smoked sausage one full rack each of St. Louis and Baby Back Ribs. 20 pieces of corn bread, 3 pints of cole slaw, 3 pints of potato salad and your choice of beans, greens or corn.

Serves 17-20 people. 330

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SIDES

REGULAR SIDES : Cole slaw, corn nibblets, potato salad, baked beans, braised collard greens, baked potato, twice fried fries, dinky salad, cornbread (you can order these sides a la carte +2

JACKED UP SIDES : Sweet potato fries, fried onion strings, creamy mac & cheese, chili, sautéed Brussels sprouts, loaded baked potato (butter, cheese, bacon, sour cream, scallions) Substitute for a regular side for 3.00 or you can purchase these Jacked Up sides a la carte +5

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CATERING



Buck's also offers on and off site catering, please visit our website at bucksnaled-bbq.com and send us a message about your event!

BUCK'S SIGNATURE SAUCES



BLUEBERRY HAZE

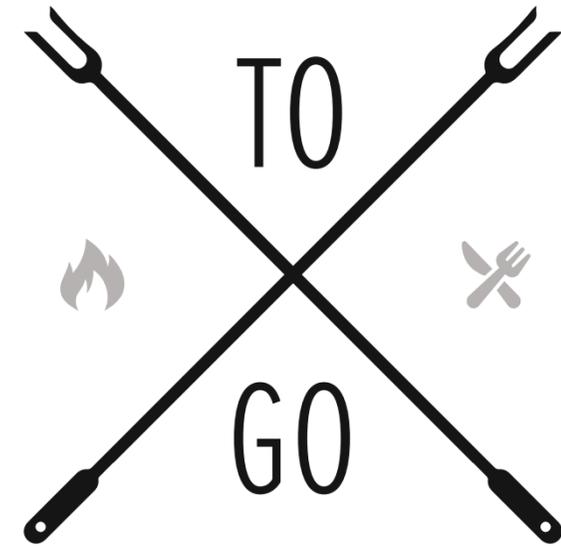
Bring the love home!

SMOKEHOUSE JUJU

Ask your server about the availability of our signature sauces!

CAROLINA GOLD

RED SKINNY DIP



WWW.BUCKSNALED-BBQ.COM



SNACKS & APPS



CREOLE GUMBO
Served with cornbread 6

THREE MEAT CHILI
Served with cornbread 6

**SMOKED CHICKEN
CORN CHOWDAH**
Award-winning chowdah 6

4 BONE RIB TEASER
St. Louis or baby back ribs 11

BRISKET BURNT ENDS
Always a limited supply 11.5

THAI CHILI SHRIMP
Served over basmati rice 12

CATFISH FINGERS
Deep fried served with ancho lime mayo 11

BUFFALO BRUSSELS SPROUTS
Battered & fried 11

FRIED ONION STRINGS
Horseradish dip 8

FRIED DILL PICKLE CHIPS
Ancho lime mayo 9

TAQUITOS
Pork, beans, cheese, and mango salsa, deep fried and served with sour cream. 10

POUTINE
With Pineland Farm cheese curds 12
Add pulled pork, brisket or smoked chicken +2

DOS TACOS

TWO PULLED CHICKEN OR CRISPY PORK BELLY
Caramelized onions, roasted red peppers, queso fresco, lettuce, avocado, cilantro, ancho lime mayo 11

TWO CRISPY CATFISH
Shaved lettuce, mango salsa, queso fresco, avocado, cilantro, ancho lime mayo 11

Add fresh jalapenos .50 cents



SMOKED CHICKEN WINGS

½ DOZEN | 10
DOZEN | 17

BUFFALO BLUEBERRY BBQ
CHILI LIME WET JERK SAUCE
THAI CHILI RING YOUR BELL (HOT)
BBQ SLAP YOUR MAMA (EXTREME)

FRESH GREENS



STEAK TIP SALAD*

Salt & pepper crusted tenderloin tips char grilled over romaine lettuce with crumbled blue cheese, roasted red peppers, cherry tomatoes, red onion and cucumbers 16

PULLED CHICKEN TOSTADA SALAD

With black beans, shaved romaine lettuce, green onion, jalapeno, queso fresco, mango salsa, fresh cilantro & ancho lime cream on a crispy corn tortilla 15

PORK BELLY BIBB WEDGE
Local, organic baby bib lettuce, with crispy pork belly, cherry tomatoes, blue cheese crumble and fried onion strings (recommended with our house blue cheese dressing) 16

FRUIT, NUTS & VEGGIES SALAD

Baby spinach and greens, green apples, dried cranberries, smoked almonds, cucumbers, red onion and tomatoes 14

CAESAR SALAD

Crisp romaine, parmesan cheese, croutons tossed in Caesar dressing 10

AVAILABLE	GRILLED CHICKEN BREAST	6
ADD ONS	SMOKED PULLED CHICKEN	5
	TENDERLOIN TIPS	8
	PULLED PORK	5
	LOCAL MAINE PORK BELLY	5
	SKEWERED GRILLED SHRIMP	8
	PAN ROASTED SALMON FILET	9

AWARD-WINNING BBQ BBQ PLATES

BABY BACK RIBS Full Rack 27
Tender & sweet with our dry rub Half Rack 19

ST. LOUIS RIBS Full Rack 27
Marbled & juicy with our dry rub Half Rack 19

PULLED PORK PLATE
Smoked pork shoulder, a BBQ tradition 16.5

PIT CHICKEN PLATE
Lemon herb brined half a chicken 16.5
Add island jerk sauce +.50

SLICED BRISKET PLATE
slow cooked for a wicked long time with our famous dry rub. 17.5

AWARD-WINNING BBQ COMBO PLATTERS

THE BUCKET
Sliced brisket, pulled pork, pit chicken, sausage and a ¼ rack of ribs 28

BIG BUCK COMBO
Sliced brisket, pulled pork, pit chicken & smoked sausage 22

CHOOSE TWO
Your choice of pulled pork, sliced brisket, smoked sausage or pit chicken 18

HALF RACK COMBO
Baby back ribs with your choice of pulled pork, sliced brisket, smoked sausage or pit chicken 24

▲ ALL BBQ DINNERS COME WITH TWO SIDES AND OUR CORNBREAD.

SIDES

REGULAR SIDES: Cole slaw, corn nibbles, potato salad, baked beans, braised collard greens, baked potato, twice fried fries, dinky salad, cornbread (you can order these sides a la carte +2

SANDWICHES



RUEBENS (BRISKET OR SMOKED PASTRAMI)
house made sauerkraut, Swiss cheese, 1000 island dressing on griddled marble rye 12

HOUSE SMOKED PASTRAMI & SWISS
sliced thin, with caramelized onions, and melted Swiss cheese, dressed with Dijon mustard on griddled marble rye 12

HOUSE BRINED HAM CUBANO
Chili pepper brined ham & smoked pulled pork, house made pickles, Swiss cheese and yellow mustard on griddled crusty bread 12

HOT ROAST BEEF FRENCH DIP
Smoked rib eye, warmed in a beef au jus with caramelized onions, melted Swiss on toasted crusty bread with au jus 11.5

PORK BELLY L.T.
Crispy smoked pork belly, romaine lettuce and tomato with roasted garlic mayonnaise on griddled crusty bread 11.5

PULLED PORK SANDWICH
piled up on a soft brioche bun with house rub 11.5

SLICED BRISKET SANDWICH
sliced brisket on a soft brioche bun with house rub 13

PULLED CHICKEN SANDWICH
lemon herb brined pit roasted & pulled on a soft brioche bun with house rub. 11.5

THE BRAZILIAN
Marinated boneless beef rib OR tender chicken breast, char grilled. Cheddar, jalapeno, lettuce, tomato, onion, chimichuri and roasted garlic mayo on toasted crusty bread Chicken 12 | Beef 13

WICKED FRIED CHICKEN
Butter milk marinated, breaded and fried or grilled breast, lettuce tomato, pickled cucumber and onions with spicy red chili mayo on a griddled Brioche bun 12

▲ ALL SANDWICHES ARE SERVED WITH 1 REGULAR SIDE AND PICKLES

JACKED UP SIDES: Sweet potato fries, fried onion strings, creamy mac & cheese, chili, sautéed Brussels sprouts, loaded baked potato (butter, cheese, bacon, sour cream, scallions) Substitute for a regular side for 3.00 or you can purchase these Jacked Up sides a la carte +5

STEAKS



NY SIRLOIN STRIP STEAK*
10oz 21 | 14oz 25

TENDERLOIN TIPS*
Sautéed onions and peppers 8oz 21

TENDERLOIN FILET* 7oz 21

▼ STEAK TOPPERS

Horseradish cream, Chimichurri, Fried Onion Strings, Roasted Red Pepper & Caramelized Onions, Blue Cheese Crumbles +.50

ULTIMATE ADD ONS: Baby Back Ribs 11
Skewered Shrimp 8

DINNERS



CHARRED LEMON AND BROWN BUTTER SALMON
Broiled filet with wine, capers, parsley, garlic and scallions in foil. Served with farro grain and green salad 20

FISH & CHIPS
Breaded & fried catfish, with twice fried fries, ancho lime mayo & house made coleslaw 17

CREAMY MAC AND CHEESE
House made four cheese sauce tossed with macaroni and topped with shredded cheese. Served with a house salad and choice of dressing 16

Add smoked sausage or ham +4 | Pork Belly +5

TACO PLATES



(2) CRISPY PORK BELLY
Caramelized onions, roasted chilies, queso fresco, lettuce, avocado, cilantro, ancho lime mayo

(2) PULLED CHICKEN
Caramelized onions, roasted chilies, queso fresco, lettuce, avocado, cilantro, ancho lime mayo

(2) CRISPY CATFISH
Lettuce, mango salsa, queso fresco, avocado, cilantro, ancho lime mayo

ALL BUCK'S STEAKS ARE TRIMMED IN HOUSE, FIRE GRILLED & SEASONED WITH SALT AND PEPPER.

RIB EYE STEAK* 16oz 30

HICKORY SMOKED PRIME RIB OF BEEF*
Finished on the grill, served with cheddar corn hushpuppies and au jus 12oz 21 | 16oz 30

Prime Rib available Thursday - Sunday, while it lasts!

TEX MEX



QUESADILLA
Two cheeses, cilantro, avocado, red onion with mango salsa & sour cream, served with black beans and rice. 14

Choose smoked chicken, pulled pork or sliced brisket 17

BAJA VEGETARIAN FARRO BOWL
Black beans, roasted red peppers, roasted corn, mango salsa, avocado, jalapenos, green onion, queso fresco, shaved lettuce, lime crema and tortilla strips 16

▲ SERVED WITH BLACK BEANS AND RICE 16