

Wholly Smokin' Downtown

BBQ, RIBS, AND A WHOLE LOT MORE

.....

It all Began with a Dream...

Back in 2009, Bill Travis decided to invest in a hobby he was passionate about...so he bought a smoker. Not just any smoker, mind you, but a Southern Pride smoker, that holds up to 700 lbs of meat! For those of you who do not know, Bill and I (Jackie) operated Travis Jewelers. I mention this because from 2009 until we retired in 2012, unsuspecting customers would be surprised almost daily, as they would be purchasing a diamond and taken aback with a friend coming into the store to purchase BBQ or ribs! Yes, that was how Wholly Smokin' was started!

When Bill and I retired from the jewelry industry, we opened a small BBQ location on Celebration Blvd. Subsequently, we were placed on the SC BBQ Trail, the result of Bill placing in several SC sanctioned BBQ competitions. Soon thereafter came the opportunity to move downtown. Partnering with Andy and Christina Jeffords, in December of 2014, our common dream of being a major player in the revitalization efforts of historic Florence was realized.

Bill's dream unfolded before our eyes on a daily basis. God blessed us with his passion, our partners, our location, our employees, our customers...all the while giving Bill the opportunity to do what he did best...serve people through providing great food. This brought him immense joy!

In honor of our precious Bill, we pledge to carry on his legacy...a legacy of bringing joy to our customers through good food. Our Wholly Smokin' family looks forward to serving you just like Bill did...with plenty to eat and a big smile!

Wholly Smokin'...where customers become friends and friends become family!

Owners:

Jackie Travis

Andy & Christina Jeffords

150 S. Dargan Street, Florence, SC 29506 * 843-407-7545

www.whollysmokinbbq.com

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STARTERS

Fried Green Tomato Stack

Fried Green Tomatoes, stacked tall, alternating with both our House Made Pimento Cheese and Bacon Jam. Topped with Honey Bacon. \$ 10

BBQ & Pimento Cheese Quesadilla

Served with Roasted Corn, Black Bean & Jalapeno Salsa and Sour Cream. \$ 9

Fried Cheese Poppers

House Made Pimento Cheese, Goat Cheese and Fresh Mozzarella Cheese balls, fried and served with a Mixed Berry Compote. \$ 12

Wholly Smokin' BBQ Nachos

Choice of BBQ Pork, Pulled Chicken or our Smokin' Brisket Chili, topped with Roasted Corn, Black Bean & Jalapeno Salsa, and finished with a Wisconsin Cheese Beer Sauce. Served over house fried Tortilla Chips \$ 10

Bacon/Cheese Fries

Premium-Cut Fries, served with a Wisconsin Cheese Beer Sauce and house Smoked Bacon Crumbles. \$ 9

Beer Battered Onion Rings

Served with a selection of our Wholly Smokin' Dippin' Sauces. \$ 8

Flash Fried Oysters

Served with our Lemon Aioli Sauce \$ 12

Hot Spinach & Artichoke Dip

Served with house fried Tortilla Chips \$ 9

Wholly Smokin' Dippin Sauces

South Carolina Mustard BBQ Sauce, "KC Style" BBQ Sauce, Fiery KC Style BBQ Sauce, Jefford's Carolina HOT Vinegar BBQ Sauce, WS Special Dippin' Sauce, Honey Mustard Sauce, Ranch Sauce, Lemon Horseradish Aioli

(A 20% Gratuity will be automatically added to groups of 8 or more)

SALADS

GF House Salad

with Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onion, Feta Cheese, and our Signature Parmesan Cheese Crisp

Small: \$ 4 Large: \$ 7

Grilled Caesar Salad

Char-grilled Hearts of Romaine Lettuce, served with our house made Caesar Dressing and topped with Shaved Parmesan

Small \$ 5 Large \$ 9

GF Wedge Salad

Iceberg Lettuce, topped with Cherry Tomatoes, Red Onions, Bleu Cheese Crumbles and house smoked Bacon. Served with choice of dressing. \$ 9

Add Grilled Chicken (\$ 4), Grilled Shrimp (\$ 6) or Grilled Salmon (\$ 6)

Chicken Salad Platter

Chicken, Mayo, Celery, Grapes, Almond Slivers, various herbs & spices. Served with your choice of a "Homemade Side." \$ 11

Southwestern Grilled Chicken Salad

Mixed Greens, Tomatoes, Red Onion, Roasted Corn, Black Bean & Jalapena Salsa, Aged Cheddar & Pepper Jack Cheeses, topped with Tortilla Strips. Served with our house made Cilantro-Lime Creme Fraiche Dressing. \$ 10

GF Hot Smoked Salmon Salad

served over Mixed Greens, Tomatoes, Cucumbers, Red Onion, and our house made Lemon-Caper Vinaigrette. \$13

("hot smoke" is a method of cooking, not the temperature of the salmon)

GF Warm Goat Cheese Salad

features a warm Goat Cheese Patty, encrusted in chopped Pecans, served over Mixed Greens, Red Onion, Cucumber, Tomatoes, Pecan Halves and topped with our Signature Parmesan Cheese Crisp. Served with our house made Raspberry Vinaigrette. \$ 9

Add Grilled Chicken JUST \$ 4 MORE

Dressings Include:

Golden Italian, Rancy, Honey Mustard, Thousand Island, Bleu Cheese, Balsamic Vinaigrette, Oil & Red Wine Vinegar

WRAPS

Chicken Pesto Wrap

Smoked Chicken, Feta Cheese, Applewood Smoked Bacon, Lettuce & Tomato, and our Basil Pesto Sauce.

Wrap Only \$ 7 Combo \$ 9.50

Buffalo Chicken Wrap

Fried Chicken Tenders, Aged Cheddar Cheese, Lettuce & Tomato, tossed in Buffalo Sauce and Ranch Dressing.

Wrap Only: \$ 7 Combo: \$ 9.50

Burnt Ends Wrap

Beef Brisket, Caramelized Onions, Fried Green Tomato, and Lettuce, served with House Made Horseradish Dippin' Sauce.

Wrap Only: \$ 9
Combo: \$ 11.50

**Combos include a dill pickle spear and your choice from our "Homemade Sides" List*

BASKETS

BBQ Slider Trio Basket

BBQ (pulled pork), Brisket (Beef) & Pulled Chicken on Potato Buns. Served with Premium-Cut Fries. \$ 9

Fried Chicken Tenders Basket

4 Chicken Tenders served with Premium-Cut Fries.
\$ 10

Jumbo Fried Shrimp Basket

5 Jumbo Fried Shrimp served with Premium-Cut Fries \$12

Burger Slider Trio Basket

Mini-Cheddar Cheeseburger, Mini-Pimento Cheese Burger, Mini-BBQ Sauce & Applewood Bacon Burger, garnished with Lettuce & Tomato. Served with Premium-Cut Fries. \$ 11

1/4 Rack Rib Basket

3 "St. Louis Cut" Meaty Pork Spare Ribs served with Premium-Cut Fries. \$ 12

(Baskets come w/Fries & Pickle. You may substitute for the Fries from our "Homemade Sides" List)

SANDWICHES

BBQ Pulled Pork Sandwich

Sandwich Only: \$ 6 Combo: \$ 8.50*

Beef Brisket Sandwich

served with Au Jus and garnished with Lettuce & Tomato
Sandwich Only: \$ 10 Combo: \$ 12.50*

Burnt Ends Sandwich

Cut from the point of a smoked Beef Brisket and cooked down further in our "KC Style" BBQ Sauce.
Sandwich Only: \$ 10 Combo: \$ 12.50*

Pulled Chicken Sandwich

Smoked Chicken, pulled and tossed in our own "KC Style" BBQ Sauce, and garnished with Lettuce & Tomato
Sandwich Only: \$ 6 Combo: \$ 8.50*

The Cuban Panini

Smoked Pork Loin, Black Forest Ham, Provolone Cheese, Banana Peppers, Dill Pickle Cubes, Spicy Brown Mustard
Sandwich Only: \$ 10 Combo: \$ 12.50*

Grilled Pimento Cheese Sandwich

Sandwich Only: \$ 6 Combo: \$ 8.50*

Grilled Pimento Cheese & BBQ Pulled Pork Sandwich

Sandwich Only: \$ 8 Combo: \$ 10.50*

Chicken Club Sandwich

Fried Chicken Breast, topped with Aged Cheddar Cheese and Applewood Smoked Bacon, and garnished with Lettuce & Tomato. Served with our Honey Mustard Sauce.
Sandwich Only: \$ 8 Combo: \$ 10.50*

Chicken Salad Sandwich

Chicken, Mayo, Celery, Grapes, Almond Slivers, various herbs & spices, garnished with Lettuce & Tomato and served on a Croissant.
Sandwich Only: \$ 8 Combo: \$ 10.50*

Salmon BLT Sandwich

Salmon, grilled to perfection, topped with Applewood Smoked Bacon and garnished with Lettuce & Tomato.
Sandwich Only: \$ 12 Combo: \$ 14.50*

JAR-B-Q BOWL

It's SOOO Good that is gets it own Section!!!

Our Creamy Mac & Cheese topped with our Spicy BBQ Beans and finished with a scoop of BBQ Pulled Pork. Served in a Mason Jar!!! \$ 8.95

CLASSIC PLATTERS

All Platters served with your choice of 2 "Homemade Sides"

Pulled Pork BBQ Platter

Small: \$ 9.95 Large: \$ 12.95

Pulled Chicken Platter

topped with our Pitmaster's "KC Style" BBQ Sauce \$ 12.95

Beef Brisket Platter \$ 17.95

Burnt Ends Platter \$ 17.95

Chicken Bog Platter

(Southern Comfort Food) \$ 11.95

Pulled Pork BBQ & Chicken Bog

Combo Platter \$ 16.95

1/4 Smoked Chicken Platter

Seasoned with our House Rub. Choice of white meat (breast) or dark meat (thigh/drumstick) \$ 9.95

1/2 Smoked Chicken Platter

Seasoned with our House Rub \$ 14.95

Smoked/Fried Chicken Quarter Platter

Soaked in Buttermilk and seasoned with our House Rub. Choice of white meat (breast) or dark meat (thigh/drumstick) \$ 10.95

HOT Smoked/Fried Chicken Quarter Platter.

Our Fried Chicken dipped in our house made HOT Sauce! Choice of white meat (breast) or dark meat (thigh/drumstick) \$ 10.95

2 Meat Sampler

Choose between BBQ Pork, Smoked Pulled BBQ Chicken, Beef Brisket or Burnt Ends \$ 19.95
substitute 1/2 rack of ribs for one of the meats JUST \$4 MORE

3 Meat Sampler

Choose between BBQ Pork, Smoked Pulled BBQ Chicken, Beef Brisket, Burnt Ends or Chicken Bog \$ 25.95
substitute 1/2 rack of ribs for one of the meats JUST \$4 MORE

A Little Bit of All of It

Pulled Pork BBQ, Smoked Pulled BBQ Chicken, Beef Brisket, Burnt Ends, Chicken Bog and 1/2 rack of Spare Ribs \$ 37.95

ITS ALL ABOUT THE RIBS!!!

1/2 Rack of Ribs

6 St. Louis Style Pork Spare Ribs
\$ 17.95

3/4 Rack of Ribs

9 St. Louis Style Pork Spare Ribs
\$ 23.95

Full Rack of Ribs

12-13 St. Louis Style Pork Spare Ribs
\$ 28.95

BBQ Nuances

If there is a pink ring around your meat, don't fret. The "pinkness" (aka smoke ring) is a result of our long "Low & Slow" smoking process. Ribs are smoked for 4-1/2 hrs, BBQ Pork 12 hrs and Beef Brisket 14 hrs. Due to that process, and that we smoke everything fresh daily, on a VERY BUSY night, we may run out of some smoked options. We apologize in advance.

BURGERS **

Wholly Smokin' Hamburger

1/4lb fresh, Certified Angus Beef
Ground Chuck, garnished with

Lettuce & Tomato

Burger Only: \$ 5

Combo: \$ 7.50*

~ add a slice of Aged Cheddar
Cheese \$ 1

~ add 2 slices of Applewood
Smoked Bacon \$ 1

Wholly Smokin' Double Cheeseburger

Two 1/4lb fresh, Certified Angus
Beef Ground Chuck, topped with

Aged Cheddar Cheese and

garnished with Lettuce & Tomato

Burger Only: \$ 8

Combo: \$ 10.50*

~ add 2 slices of Applewood
Smoked Bacon \$ 1

Wholly Smokin' AWESOME Burger

Two 1/4lb fresh, Certified Angus
Beef Ground Chuck, Pimento

Cheese, Applewood Bacon, Beer

Battered Onion Ring, and

Pitmaster's "KC Style" BBQ

Sauce, garnished with Lettuce &
Tomato

Burger Only: \$ 10

Combo: \$ 12.50

SIGNATURE DINNERS (AFTER 5PM)

Grilled Rib Eye Steak **

topped with Caramelized Onions and a Compound Butter. Served with Garlic Mashed Potatoes and our
Sauteed Vegetable Medley \$ 25

~ add a Grilled Shrimp Skewer to make it "surf & turf" JUST \$ 7.50 MORE

Grilled Chicken Breast

2 boneless, skinless breasts of chicken, marinated and char-grilled, topped with a Mushroom/Wine Sauce.

Served with Garlic Mashed Potatoes and our Sauteed Vegetable Medley \$ 15

Grilled Salmon

seasoned with our House Rub and topped with our AMAZING house made Blueberry Sauce (fresh blueberries
reduced in honey & chambord). Served with Garlic Mashed Potatoes and our

Sauteed Vegetable Medley \$ 17

***Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness*

HOMEMADE SIDES: \$ 2.75

**Warm Loaded Baked
Potato Salad**

^{GF} **Spicy BBQ Beans**

**Mac & Cheese
(traditional)**

^{GF} **Collards**

Premium-Cut Fries

Sweet Potato Fries

Creamy Slaw

^{GF} **Baby Limas &
Roasted Corn**

^{GF} **Sauteed Seasonal
Vegetable Medley**

^{GF} **Marinated Green
Bean Vinaigrette**

PREMIUM SIDES: \$ 4

4 Cheese Spicy Mac & Cheese

with Jalapenos & Applewood Smoked Bacon

(Winner of the 2014 Mac Madness Competition)

Beer Battered Onion Rings

Served with our Special Dippin' Sauce, Honey

Mustard Sauce & Ranch Dressing