

Eldhuset BBQ Bar

PLEASE JOIN US FOR A

CELEBRATION OF SOUTHERN BBQ



Bar-B-Que Pit Plates

* ALL PLATES INCLUDE 2 HOMEMADE SIDES *

Smokey Pork Ribs (Sli, Snp)
Slow smoked dry rubbed Pork Ribs,
lightly glazed with our original BBQ sauce.
Topped with fresh chili and spring onion.

- **1/2 Rack** **209,-**
- **Full Rack** **314,-**

RECOMENDED BEER: Eldhuset Pale Ale (on tap)
Erdinger Picantus Weizenbuck (bottle)

Pulled Pork (Sli, Snp) **209,-**
Slow smoked Pulled Pork shoulder
glazed with our original BBQ sauce.
Topped with fresh chili and spring onion.

RECOMENDED BEER: Hopbird (on tap)
7 Fjell Fløyen IPA (bottle)

Brisket of Beef (Sli, Snp) **273,-**
Slow smoked hand-sliced Brisket of Beef
stacked and leaned with pickled onion and spring onion.

RECOMENDED BEER: Northie Brown Ale (on tap)
Haandbryggeriet Norwegian Wood (bottle)

Pit Smoked Birdie Leg (Sli, Snp) **203,-**
Dry rubbed Apple infused Chicken leg
served with our original BBQ sauce.
Topped with fresh chili and spring onion.

RECOMENDED BEER: Weihenstephaner Hefeweiss (on tap)
Haandbryggeriet Ardenne Blond (bottle)

House Sausage (G) **199,-**
Smoked and Spiced hot link Sausage,
served with onion marmelade.

RECOMENDED BEER: Hansa Chili Blond (on tap)
Founders Dirty Bastard (bottle)

The Combos

Combo pick 2 **293,-**
Combo pick 3 **399,-**

- **Smokey Ribs** - **Pulled Pork**
- **Brisket of Beef** - **House Sausage**
- **Pit Smoked Birdie Leg**

Homemade Sides

49,-

- **Potato Fries** (G, E)
- **Onion Rings** (E, G)
- **Mac and Cheese** (M, S, G)
- **Grilled Corn** (M)
- **Corn dip** (M)
- **Sweet Potato Mash** (with pecan nuts) (M, N, NP)
- **Mash Potato** (with gravy) (M)
- **Tomato Salad** (with red onion and vinaigrette) (Snp)
- **Burned End Beans** (with brisket)
- **Coleslaw** (M, E, Snp)
- **Farmers Salad** (Snp)
- **Sweet & Sour Cucumber**
- **Sweet Potato Fries** (M, E, G)

Sharing is Caring

Nachos (G, M, Sli, Snp) **203,-**
Meat choice: Chicken - Pulled Pork
Served with salsa, sour cream, guacamole and cheddar.
Topped with fresh chili and spring onion.

Dirty Fries (M, Sli, Snp) **199,-**
Potato fries topped with pulled pork, cheddar, salsa,
guacamole and sour cream.
Served with our original pickles.

Sliders Miniburgers

* ALL SLIDERS SERVED WITH FRIES *
* SWEET POTATOES 25kr :-*

3 sliders 189,- — 5 sliders 282,-
7 sliders 389,- — 14 sliders 749,-

- **Cheyenne Burger** (M, E, H, Sli, Snp, Ssn)
- **Pulled Pork Burger** (M, E, H, Sli, Snp, Ssn)
- **Blue Cheese Burger** (M, E, H, Sli, Ssn)
- **Buffalo Burger** (M, E, H, Sli, Snp Ssn)

ALLERGY SYMBOLS

Hvete (gluten) = H, Egg = E, Fisk = F, Valnøtter = NV, Soya = S,
Peanøtter = P, Melk = M, Skalldyr = SK,
Sennep = Snp, Sesamfrø = Ssm, Pekannøtter = NP, Selleri = Sli,
Glutenholdig Korn = G

BBQ NUANCES

* Due to our long Low&Slow smoking process of fresh meat, we may unfortunately run out of certain types of smoked meat. We apologize in advance.
* For our gluten intolerant guests, the kitchen may have traces of gluten.

The House Burgers

* 230 G OF BURGER MEAT / ALL BURGERS SERVED WITH FRIES *
* SWEET POTATOES / GLUTENFREE BREAD 25kr :-*

Cheyenne Burger (M, E, G, Sli, Snp, Ssn) **209,-**
American cheddar, house bacon and onion rings.
Served with our original BBQ sauce.

RECOMENDED BEER: Ægir IPA (on tap)
Maredsous Brown Ale (bottle)

Buffalo Burger (M, E, H, Sli, Snp, Ssn) **219,-**
American cheddar, house bacon,
grilled paprika an caramelized onion.
Served with our original Buffalo Wiskey Dressing.

RECOMENDED BEER: Northie Brown Ale (on tap)
Founders Dirty Bastard (bottle)

Smokey Veggie Burger (M, E, H, Sli, Snp, Ssn) **197,-**
American cheddar and onion rings.

RECOMENDED BEER: Hoppy Blond (on tap)
Vagabond Pale Ale (bottle)

Pulled Pork Burger (M, E, H, Sli, Snp, Ss) **209,-**
Pulled pork shoulder, topped with coleslaw.

RECOMENDED BEER: Hoppy Blond (on tap)
Haandbryggeriet Fyr og Flamme (bottle)

Salads

Smokey Chopped Salad (NP, H) **189,-**
(Vegetarian) **161,-**
Grilled paprika, red onion, tomato, pecan nuts, alfalfa and toast.

Meat choice: Chicken - Pulled Pork - Brisket
Sauce choice: Blue Cheese (M, E) - **Honeymustard** (Snp, E, M)
- **Guacamole** (M)

Desserts

Pecan Pie (G, E, NP) **116,-**
Served with peanut-caramel ice cream.

Salty Caramel Brownie (E,H,M) **119,-**
Served with vanilla ice cream.

House Icecraeam (M,Pn) **89,-**
Ask your waitor for seasonal icecream

Key Lime Pie (G, M, E) **119,-**
Served with vanilla ice cream.

