

The Pit Authentic Barbecue

328 W Davie St 27601-1746 · +19198904500 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 10

| | |
|--|--------------------------|
| Seasonal Skillet Cornbread | \$4.99 |
| Served with home-made butter | |
| Fried Mac n' Cheese | \$6.59 |
| Served with BBQ ranch | |
| BBQ Soul Rolls | \$8.59 |
| Chopped BBQ, cabbage collards and candied carrots served with Oak Island sauce and pepper jelly | |
| Pimento Cheese Balls | \$6.59 |
| Served with spicy pepper jelly | |
| Chicken Wings | \$8.59 |
| Served with celery sticks and bleu cheese dressing | |
| Fried Green Tomatoes | \$6.59 |
| Served with goat cheese, basil smoked tomato vinaigrette | |
| Southern-Style Deviled Eggs | \$5.59 |
| Sweet relish and paprika | |
| Barbecue Fries | \$7.99 |
| Hand-cut fries with melted pimento cheese, chopped BBQ, scallions and BBQ ranch dressing | |
| Brunswick Stew | AVAILABLE OPTIONS |
| House-made with local vegetables | |
| | Cup: \$2.99 |
| | Bowl: \$4.99 |
| Pit Sampler | \$13.99 |
| A medley of our favorite appetizers; includes pit-smoked wings, BBQ soul rolls, deviled eggs and fried mac n' cheese | |

OUR FAMOUS PLATES 15

| | |
|---|----------------|
| Chopped Barbecue | \$13.99 |
| Pit-cooked overnight, chopped and seasoned Eastern North Carolina style | |
| Pulled Pork | \$13.99 |
| Pit-cooked overnight, pulled from the bone, lightly seasoned and ready to sauce as you would like | |

Baby Back Ribs

Cooked for hours but eaten in minutes

AVAILABLE OPTIONS

Half Rack: \$15.59

Whole Rack: \$22.99

Carolina Style Ribs

More bone, more flavor!

AVAILABLE OPTIONS

Half Rack: \$15.59

Whole Rack: \$22.99

Beef Brisket

Smoked slow and low until fork-tender, with our Western NC BBQ sauce

\$17.99

Chopped BBQ Turkey

The other, other white meat

\$13.99

The Pit's Southern Fried Chicken

The best in town!

\$13.59

BBQ Chicken

Pit-cooked chicken on the bone

\$13.99

Big Boy Meat Combo

Chopped BBQ, beef brisket, BBQ chicken and half rack of Carolina ribs

\$28.95

Carolina Classic Combo

Chopped BBQ and two pieces of fried chicken

\$16.59

Double Combo

Choose two: chopped pork, pulled pork, chopped turkey, brisket or fried chicken

\$18.59

Triple Combo

Choose three: chopped pork, pulled pork, chopped turkey, brisket or fried chicken

AVAILABLE OPTIONS

\$24.99

Substitute Ribs in your Double or Triple Combo For:

\$3.99

Halifax County Fish & Chips

Breaded in cornmeal, served with tartar or spicy remoulade sauce

\$14.59

Crispy Chicken Strips

Marinated and fried white meat chicken, served with honey mustard or BBQ ranch

\$14.59

Carving Cart

Chef's selection of pit-cooked local meats, carved table side and served with choice of two sides. Friday & Saturday only

SIDES 14

Green Beans

Potato Salad

Daily Vegetable

Fried Okra

Sweet Potato Fries

BBQ Baked Beans

Mashed Potatoes & Gravy

Mac & Cheese

Heirloom Cabbage Collards

Hand-Cut Fries

Black-Eyed Peas

Cole Slaw

Brunswick Stew

Brussels Sprouts

SALADS ³

Pit's House

\$8.99

Mixed greens, tomatoes, red onions, carrots, cucumbers and croutons

Ahi Tuna Salad

\$15.99

Seared Ahi tuna served over spring mix with radish, julienned carrots and red onions

Seasonal Salad

\$14.99

Spinach, goat cheese, sliced strawberries, candied pecans and grilled chicken

OTHER SPECIALTIES ⁴

The Pit Bacon Cheeseburger

\$13.99

house-ground brisket patties with cheddar cheese, crispy onions, jowl bacon, lettuce, tomatoes and western BBQ sauce on an artisan roll served with hand cut golden fries

Black Bean Burger

\$12.99

house-made black bean patty topped with cheddar cheese, lettuce, tomato, red onion and black bean aioli on an artisan roll

BBQ Soy Nuggets

\$14.99

Seasoned and grilled soy nuggets topped with our famous Western sauce and served with grilled vegetables (not gluten free)

The Godfather Burger

\$13.99

House-ground brisket patties with roasted red pepper bruschetta, smoked provolone, lettuce and pesto mayo on an artisan roll

SANDWICHES ⁷

Chopped Barbecue

\$8.99

Eastern NC style, garnished with cole slaw

| | |
|---|----------------|
| Featured Sliders | \$9.99 |
| A trio of sliders. Ask your server for today's features | |
| Grilled or Fried Chicken | \$8.99 |
| With pepper jack cheese, bacon, tomato, and herb mayonnaise on toasted artisan roll | |
| The Best BLT | \$8.99 |
| House-cured jowl bacon, crisp lettuce, tomato and herb mayonnaise on Texas Toast | |
| Black Bean Burger | \$8.99 |
| House-made black bean patty topped with cheddar cheese, lettuce, tomato, red onion and black bean aioli on an artisan roll | |
| The Godfather Burger | \$11.99 |
| House-ground brisket patties with roasted red pepper bruschetta, smoked provolone, lettuce and pesto mayo on an artisan roll | |
| The Pit Bacon Cheeseburger | \$11.99 |
| House-ground brisket patties with cheddar cheese, crispy onions, jowl bacon, lettuce, tomatoes and Western BBQ sauce on an artisan roll | |

DESSERTS 6

| | |
|---|---------------|
| Aunt Hattie's Double Chocolate Chocolate Cake | \$6.00 |
| Banana Pudding | |
| Creamy vanilla pudding layered with bananas, vanilla wafers and fluffy meringue | |
| Carrot Cake | \$6.00 |
| With cream cheese frosting, pecans and caramel | |
| Home-Made Hand Pie | \$6.00 |
| Semi-lunar pastry with fresh whipped seasonal filling, fried to perfection, topped with caramel sauce and vanilla ice cream | |
| Atlantic Beach Pie | \$6.00 |
| Our version of key lime pie made with a saltine cracker crust | |
| Home-Made Ice Cream | \$3.00 |
| Bourbon, coffee, vanilla and chocolate | |

MAIN 5

| | |
|---|---------------|
| Mac & Cheese | \$5.99 |
| with Hand-Cut Fries or Seasonal Vegetable | |
| Crispy Chicken Fingers | \$5.99 |
| with Hand-Cut Fries | |
| Kid-Size Burger | \$5.99 |
| with fries | |
| Chopped Pork Sandwich | \$5.99 |
| with Coleslaw | |

Beef Hot Dog

with fries

\$5.99**BUBBLES** 2**Umberto Fiore Moscato Italy, '15****AVAILABLE OPTIONS**

\$8.00

\$32.00

Emendis Can Xa Bruto Pendes, Spain**AVAILABLE OPTIONS**

\$8.00

\$32.00

WHITE 4**Crane Lake Rielsing, Napa/Sonoma, CA '13****AVAILABLE OPTIONS**

\$6.00

\$25.00

Ecanna Pinot Grigio, Italy '14**AVAILABLE OPTIONS**

\$7.00

\$28.00

Fernhook Sauvignon Blanc, Marlborough, '15**AVAILABLE OPTIONS**

\$8.00

\$32.00

Bacchus Chardonnay, California, '14**AVAILABLE OPTIONS**

\$9.00

\$36.00

RED 5**Domaine Martinolles Pinot Noir, Pays d'Oc, '14****AVAILABLE OPTIONS**

\$8.00

\$32.00

Domaine Amido Merlot, Languedoc, '15**AVAILABLE OPTIONS**

\$8.00

\$32.00

Alto Los Romeros Cabernet Sauvignon, Chile, '13**AVAILABLE OPTIONS**

\$7.00

\$28.00

El Libre Malbec, Argentina, '14**AVAILABLE OPTIONS**

\$8.00

\$32.00

Purple Cowboy Red Blend, Pasa Robles, '13

AVAILABLE OPTIONS

\$8.00

\$32.00

ROSE 1

Charles and Charles, Columbia Valley, WA '15

AVAILABLE OPTIONS

\$9.00

\$36.00

COCKTAILS 7

Scupperdine Sangria

Locally grown wine mixed with fresh apple and pear, served over ice with a splash of club soda

The Pit Smoked Ol' Fashioned

Rye whiskey and pit-smoked oranges muddled with cherry and sugar, served over ice with a dash of bitters

Bourbon Boulevard

Marker's Mark Bourbon, sweet vermouth, Cappelletti Aperitivo with an orange wedge

Herb and Ginny

Cardinal Gin, citrus and basil with a splash of soda

Piedmont Punch

Mystic bourbon liqueur, whiskey, orange liqueur, cranberry and orange juices

Back Porch Iced Tea

Sweet Tea Vodka with raspberry liqueur and lemonade, garnished with fresh raspberries

Eve's Temptation

Local Pebble Brook Apple Pie liqueur, dark rum, apple cider and ginger syrup topped with club soda and garnished with an apple slice

BOURBON 8

Jim Beam

\$5.50

Wild Turkey 101

\$6.50

Maker's Mark

\$7.50

Booker's

\$10.00

Baker's

\$10.00

Basil Hayden's

\$8.75

Old Forester

\$6.50

Knob Creek

\$9.00

SMALL BATCH 13

| | |
|--|----------------|
| Bulleit | \$7.50 |
| Blanton's | \$10.00 |
| 1792 Ridgemont Reserve | \$8.00 |
| Elijah Craig Single Barrel | \$9.00 |
| Four Roses | \$8.00 |
| Evan Williams Single Barrel | \$7.50 |
| Henry McKenna Single Barrel | \$7.00 |
| Jack Single Barrel | \$10.00 |
| Woodford Reserve | \$9.00 |
| Wild Turkey 10yr. Russell's Reserve | \$8.50 |
| Elmer T. Lee Single Barrel | \$9.00 |
| Jim Beam Rye | \$6.50 |
| Gentlemen Jack | \$8.00 |

12 OZ. BOTTLES 8

Crispin Natural Hard Apple Cider Minneapolis, MN

Allagash White Portland, ME

Bohemia Pilsner Monterey, Mexico

Founder's Cerise Grand Rapids, MI

CBC Nut Brown Raleigh, NC

Highland Kashmire IPA Ashville, NC

Rocheft 10 Trappist Ale Belgium

Founders Breakfast Stout Grand Rapids, MI

BEERS TO SHARE 19

Unibroue Eau Benite Triple Abbey Tripel Quebec, Canada 7.7% ABV

Allagash Victoria Brewed with Chardonnay Grapes Portland, ME 9% ABV

Allagash Victor Brewed with Red Grapes Portland, ME 9.3% ABV

New Belgium Peach Porch Lounger Saison Fort Collins, CO 9.4% ABV

Mother Earth Triple Overhead Bourbon Barrel Aged Triple Kinston, NC 9% ABV

North Coast Old Stock Ale Barley Wine Fort Bragg, CA 11.9% ABV

Fullsteam Chombers One Belgian Ale Durham, NC 6.7% ABV

Uinta Crooked Line Oak Jacked Imperial Pumpkin Ale Salt Lake City, UT 10.31% ABV

Terrapin Reunion Ale American Strong Ale Athens, GA 8% ABV

North Coast Grand Cru American Strong Ale Fort Bragg, CA 12.5% ABV

Samuel Smith Yorkshire Stingo English Strong Ale Tadcaster, UK 9% ABV

Unibroue Maudite Belgian Strong Ale Quebec, Canada 8% ABV

LoneRider Pistols At Dawn Breakfast Stout Raleigh, NC 7.5% ABV

Jolly Pumpkin Noel de Calabaza Special Ale Dexter, MI 9% ABV

Jolly Pumpkin Madrugada Obscura Dark Dawn Stout Dexter, MI 8.1% ABV

Hoppin' Frog Barrel Aged Oatmeal Imperial Stout Akron, OH 9.4% ABV

Dogfish Head Miles Davis Bitches Brew Imperial Stout Milton, DE 9% ABV

Nebraska Whiskey Barrel Black Betty Imperial Stout Papillon, NE 9% ABV

Stone Imperial Russian Stout Escondido, CA 10.5% ABV
