



market street menu
spring/summer 2023

to order: (607) 654-7306

check us out on social: @nickelspitbbq
peace, love, & bbq

starters

Smoked Wings

Simply the world’s best chicken wing. 10 per order. With carrots, celery, bleu cheese.

\$16

Sauces

- Mild • Medium • Hot • XXX Hot •
- Bourbon Hot •
- House BBQ • Hot BBQ • Carolina BBQ •
- Red Eye BBQ •
- Chipotle Honey Mustard • Original Hot Sauce •
- Nashville Hot • Ivory BBQ •

Dry Rubs

- Nickel’s Everything BBQ Rub •
- Garlic Parmesan • Ranch • Hot Cajun •
- Dill Pickle •

Mixes (+\$1)

- Buffalo Garlic Parm • Chipotle Honey Ranch •
- Cajun Honey Mustard • Holy Roller •

Pig Wings

We start with big, meaty St. Louis cut ribs, smoke them for 3-4 hours, then crisp them up in the fryer. Tossed with sauce or rub of your choice

(above). Five per order.

\$16

Fried Pickles

Thick-cut dill chunks, beer battered and fried.

With house bleu cheese to dip.

\$12

Onion Rings

Big, hand-cut onion rings, zesty house-made scratch beer batter. House ranch.

\$11

Loaded Tots

Crispy tots with melted cheddar, bacon, green onion, dry rub sour cream, and ranch. Like a loaded potato.

\$17

Chicken Bacon Ranch Tots

Crispy tots tossed with ranch rub, topped with melty cheddar, bacon, and smoked chicken. With chipotle honey mustard and ranch.

\$18

Chopped Brisket Nachos

Topped with chopped brisket, cheddar cheese sauce, pico de gallo, garlic parm rub, and jalapeño.

\$17 (sub tots +\$2)

Pulled Pork Nachos

House-fried tortilla chips topped with pulled pork, jalapeño peppadew cheese sauce, pico de gallo, dry rub sour cream, jalapeños, and OG Hot Sauce.

\$15 (sub tots +\$2)

Sides

- fries • tots • southern greens • coleslaw •
- mac salad • chili •
- roasted corn & black bean salad •

Premium Sides (+\$1)

- green salad •
- jalapeño peppadew mac and cheese •
- pickled onion rings w/ garlic aioli •

Pricing for sides alone: \$4.00 each (\$5.00 premium).

sandwiches, salads, etc.

sandwiches served with choice of one side.

Classic Pulled Pork

Our pulled pork is smoked overnight on local cherrywood, and never reheated. Served unsauced on a toasted potato roll.

\$15

Carolina Pulled Pork

Slow-smoked pulled pork, house sweet ‘n’ creamy slaw, Carolina sauce, potato roll.

\$16

The Cuban

Our pulled pork with Carolina BBQ, bacon, house-made dill pickle, Swiss cheese sauce, potato roll.

\$17

Mac Attack

Slow-smoked pulled pork, jalapeño peppadew mac and cheese, OG hot sauce.

\$16

Classic Brisket

Cherrywood slow-smoked brisket, always fresh, hand-sliced to order. No sauce. No veg. No BS. On a toasted potato roll. “Weck it” for \$1.

\$16

Chopped Brisket

Chopped brisket simmered in our coffee-infused red eye BBQ, thin sliced onion, house dill pickle.

\$17

BBB (3B)

Brisket, bacon, bleu. Our brisket sandwich topped with crumbled bleu cheese and bacon.

\$20

GGG

Cherry-smoked brisket topped with southern greens, roasted garlic aioli, and garlic parm rub.

\$20

The Butchie

Hot sliced brisket, melty provolone, beer battered onion ring.

\$19

BBQ Mess Plate

Our “garbage plate.” Tots and mac salad, choice of meat (pork, brisket, or chopped brisket), chili, cheese, and red onion. With bread.

\$24

Southwest Pork Salad

Pulled pork, greens, pico de gallo, cheddar, black bean roasted corn salad, dry rub sour cream, jalapeños, chips, ranch.

\$18

Briskey-Burgh Salad

Sliced brisket, fresh greens, tomato, red onion, shredded cheddar, crispy fries, dill pickle, ranch.

\$21

Add-ons

Meats & More Meats

3 pig wings • \$9.50

5 wings • \$8.50

¼ chicken • \$9

¼ rack • \$11

½ lb pork • \$10

½ lb brisket • \$13

½ lb chopped brisket • \$12

Sauces & Dips & Spreads

garlic aioli • \$1

truffle mayo • \$1

spicy mayo • \$1

OG fry sauce • \$.75

ranch • \$.75

bleu cheese • \$.75

2 oz jalapeño peppadew cheese sauce • \$1

combos

Pulled Pork Combo

About ½ pound of our classic pulled pork. Smoked overnight on local cherrywood, and never reheated. Includes 2 sides and cornbread.

\$18

Brisket Combo

About ½ pound of our classic brisket. Slow-smoked over cherry, hand-sliced to order. Includes 2 sides and cornbread.

\$21

Pork & Brisket Combo

About ½ pound each of our classic brisket and pulled pork. Includes 2 sides and cornbread.

\$28

Brisket Lover’s Combo

About ½ pound each of our classic brisket and chopped brisket simmered in our red eye BBQ. Includes 2 sides and cornbread.

\$31

Pig Wing Combo

Our pig wings are smoked, split, fried, and sauced. Five pig wings, choice of wing sauce. Includes 2 sides and cornbread.

\$23

Wing Combo

Smoked chicken wings, choice of sauce. Includes 2 sides and cornbread.

Five: \$15 Ten: \$23

Ribs

St. Louis style spare ribs. Smoked over local cherrywood and glazed with a kiss of apple cider. Includes 2 sides and cornbread.

\$30 half / \$45 full

Add ¼ chicken for \$9

Brisket & Ribs

About ½ pound of our classic brisket and ¼ rack of ribs. Includes 2 sides and cornbread.

\$32

Pulled Pork & Ribs

About ½ pound of our classic pulled pork and ¼ rack of ribs. Includes 2 sides and cornbread.

\$28

Half Chicken

½ chicken, marinated for 24 hours in Nickel’s Chicken Sauce, slow-smoked, and finished on the charbroiler. With 2 sides and cornbread.

\$22

Add ¼ rack for \$11

Chicken & Pulled Pork

About ½ pound of our pulled pork and ¼ smoked chicken. Includes 2 sides and cornbread.

\$27

Chicken & Brisket

About ½ pound of our classic brisket and ¼ smoked chicken. Includes 2 sides and cornbread.

\$30

Pitmaster Combo

Hungry? From our OG menu in 2012: pulled pork, brisket, chopped brisket, 5 wings, ¼ rack, two sides, cornbread.

\$52

Nickel’s Split

Our classic shareable big plate: it’s everything! Pulled pork, brisket, chopped brisket, ¼ chicken, ¼ rack, 5 wings, 3 pig wings. 2 sides and cornbread.

\$69