

APPETIZERS

NEW RECIPE

Tart Pockets 7

Seasonal fruit filling, enclosed in pastry and iced with royal icing

Landmark Smoked Wings 17

10 jumbo wings, celery, ranch or blue cheese, choice of Buffalo, Kansas City BBQ, South Carolina BBQ, 50/50 sauce, or BBQ dry rub

Cornbread 10

3 pieces, side of honey butter

NEW RECIPE

Chips n’ Dip 10

House chips served with ranch dip

NEW RECIPE

Fried Pickle Chips 12

Crispy pickle chips, served with ranch

NEW RECIPE

Deviled Eggs 10

Garnished with BBQ dust and chives

NEW RECIPE

Smokehouse Nachos 17

Corn tortilla chips, chorizo spiced pulled chicken, pickled jalapeño, cheese sauce, pico de gallo, black beans, sour cream, cilantro pesto

MAIN PLATES

St. Louis Ribs 24

1/2 Rack with Kansas City BBQ sauce, chives; served with coleslaw and fries

Mac & Cheese 22

Pulled pork, shell pasta, smoked house cheese sauce, chives, panko, Kansas City BBQ Grilled or Fried Chicken Breast +\$2 Sub brisket +\$4

NEW RECIPE

Burrito Bowl 19

Choice of pulled chorizo chicken or rice & bean burger; lime cilantro rice, marinated black beans, pico de gallo, guacamole, cilantro lime sauce, crema, cotija, radish Sub brisket +\$4

SMOKED MEAT

BUILD YOUR OWN SMOKED MEAT TRAY

Brisket (Sliced or Chopped)

1/3 lb - \$14 1/2 lb - \$20 1 lb - \$38

Pork Ribs

1/2 Rack - \$21 Full Rack - \$42

Pork Shoulder (Pulled)

1/3 lb - \$10 1/2 lb - \$14 1 lb - \$27

Chicken Thigh

\$8 each

Turkey Breast

1/3 lb - \$10 1/2 lb - \$15 1 lb - \$28

SIDES

Broccoli Salad

Side - \$5
Pint - \$9

Mac & Cheese

Side - \$7
Pint - \$13

Vinegar Coleslaw

Side - \$3
Pint - \$5

Smokehouse Chili

Cup - \$5
Bowl - \$9

Greens & Beans

Side - \$5
Pint - \$9

Dill Cucumber Salad

Side - \$5
Pint - \$8

Simple Salad

One Size - \$7

Cornbread

One Piece - \$4

Belgian French Fries

One Size - \$5

SAUCES

Kansas City

Sweet and tangy tomato base

50/50

Mix of Kansas City and Buffalo

South Carolina

Mustard, vinegar base

Buffalo

Classic hot sauce

Ranch and Blue Cheese - 50¢ each
Additional sauces - 75¢ each

HANDHELDS

UPGRADE HOUSE CHIPS TO FRIES +\$2
GLUTEN FREE BUNS AVAILABLE UPON REQUEST

Smoked Brisket 19

Onion, pickle, brioche bun, choice of BBQ sauce; served with house chips

Smoked Pulled Pork 16

Coleslaw, pickle, brioche bun, choice of BBQ sauce; served with house chips

NEW RECIPE

Landmark Tacos 17

3 tacos with pulled chorizo chicken, shredded green cabbage, pico de gallo, cilantro lime sauce, chipotle crema, cotija Sub brisket +\$4

NEW RECIPE

Rice & Bean Burger 16

Cannellini bean and rice patty, lettuce tomato, cheddar cheese, pickles, onion; served with house chips

NEW RECIPE

Club 18

Triple decker white bread, smoked turkey, bacon, lettuce, tomato, mayo, sub sauce; served with house chips

NEW RECIPE

Tasty Smash Burger* 18

2 patties, American cheese, onion, romaine, brioche bun, smash sauce; served with house chips
Add tomato +50¢
Add bacon +\$2

BRUNCH SIDES

Bacon 6

Fruit Cup 7

French Toast with Syrup 8

BRUNCH

AVAILABLE WEEKENDS - 11AM TO 3PM

Avocado Toast 15

Two sunny side eggs, goat cheese, arugula, pickled onion, chives, Italian bread

Simple Sandwich 12

Two scrambled eggs, American cheese, bacon brioche bun, served with house fries

Landmark Breakfast 14

Choice of smoked bacon, sausage, or turkey two eggs any style, home fries, choice of toast Sub brisket + \$2

NEW RECIPE

Goat Cheese Omelet 17

Goat cheese, shallot, cherry tomatoes, arugula salad with simple vinaigrette

NEW RECIPE

Fried Chicken French Toast 19

Hot link sausage gravy, custard-infused texas toast, fried chicken, chili honey, scallion

NEW RECIPE

Bananas Foster French Toast 17

Custard-infused texas toast, bananas foster sauce, vanilla ice cream, powdered sugar

Breakfast Burrito 16

Pulled pork, scrambled eggs, black beans, sour cream, queso, avocado, pico; served with home fries Sub brisket +\$4

NEW RECIPE

Brisket Hash 21

Breakfast potatoes, cheddar sauce, smoked brisket, roasted poblano, caramelized onion, Kansas City BBQ sauce, two sunny side eggs

NEW RECIPE

Chicken ‘n Biscuit Sandwich 18

Buttermilk biscuit, fried chicken breast, roasted poblano, pimento, chili honey

NEW RECIPE

Landmark Hot Brown 18

Texas toast, smoked turkey breast, mornay sauce, cherry tomatoes, bacon, scallions, two sunny side eggs

SALADS

UPGRADE WITH SMOKED CHICKEN THIGH +\$6
UPGRADE WITH GRILLED/FRIED CHICKEN BREAST +\$7

NEW RECIPE Greek Salad 13

Romaine lettuce, cherry tomatoes, red onion,
kalamata olives, feta cheese, cucumber,
Greek herb vinaigrette

NEW RECIPE Landmark Chopped 15

Mixed greens, hard-boiled egg, chickpeas, avocado,
cherry tomatoes, red onion, gouda cheese, bacon,
croutons, mustard and citrus vinaigrette

DESSERTS

Landmark Cookie 3

Baked fresh with milk and dark chocolate chips
garnished with smoked sea salt, served warm

NEW RECIPE Banana Pudding 8

Banana custard, chantilly cream, vanilla wafers

NEW RECIPE Red Velvet Cake 8

Red cake with cream cheese frosting

SCAN FOR
ALLERGY INFORMATION



LANDMARK IS NOW OFFERING
WHISKEY FLIGHTS,
SEASONAL COCKTAILS, AND
WINE BY THE BOTTLE.

ASK YOUR SERVER FOR MORE INFORMATION.

HOUSE COCKTAILS

HAPPY HOUR - WEEKDAYS 3PM TO 6PM
\$3 OFF LISTED COCKTAILS

Bug Bite 14

Corazon Blanco, Illegal Mezcal Reposado,
Jalapeño, Vanilla, Pineapple, Lime

Landmark Sangria 14

Pinot Noir, PX Sherry, Luxardo Maraschino,
Lemon, Mint, Cucumber

Blister in the Sun 14

Knob Creek Single Barrel Landmark Pick,
PX Sherry, Zucca, Ginger, Lemon

Landmark Old Fashioned 14

Buffalo Trace Landmark Barrel Pick, Brown Butter,
Salted Vanilla, Angostura Aromatic Bitters

Landmark Manhattan 14

Sazerac Rye 100, Vermouth Blend, Watershed Nocino,
Frangelico, Orange Bitters

The Dude Abides 14

Wheatley Vodka, Corazon Añejo, E.H. Taylor Finish,
Borghetti, Licor 43, Vanilla, Whey

Landmark John Daly 14

Tito's Handmade Vodka, Italicus, Meyer Lemon Sherbert,
Aggressive Bubbles, Earl Grey Foam

Whiskey Cream Soda 14

New Riff Bourbon Single Barrel Landmark Pick,
Lemon, Vanilla, Whey, Aggressive Bubbles

CHECK OUT OUR NEW CRAFT COCKTAILS

ASK YOUR SERVER FOR MORE INFORMATION.

CLASSIC COCKTAILS

HAPPY HOUR - WEEKDAYS 3PM TO 6PM
\$3 OFF LISTED COCKTAILS

Paper Plane 14

Knob Creek Single Barrel Landmark Pick,
Aperol, Amaro Nonino, Lemon

Cosmopolitan 14

Deep Eddy, Orange Liqueur, Cranberry, Lime

Sazerac 14

Sazerac Rye 100, Pierre Ferranc 1840,
Demerara, Bitters, Absinthe

Spicy Margarita 14

Cazadores Blanco, Spicy Agave, Lime

Moscow Mule 14

Deep Eddy, Cold Pressed Ginger, Lime, Bubbles

Penicillin 14

Dewar's White Label, Honey, Ginger, Lemon, Islay Scotch

Aperol Spritz 14

Aperol, Prosecco, Bubbles

Espresso Martini 14

Wheatley Vodka, Borghetti, Demerara, Espresso

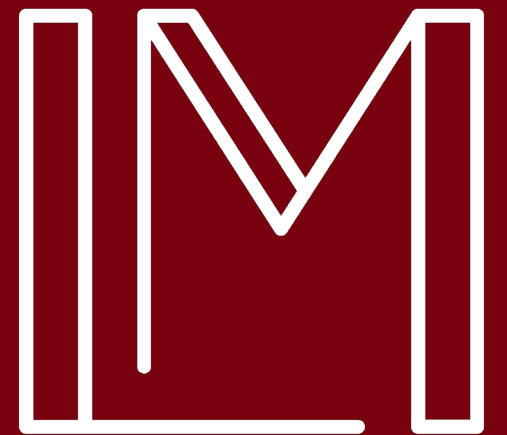
DRINKS

Fountain Soda, Unsweetened Iced Tea,
Orange Juice 3

Coffee, Hot Chocolate, Hot Tea 3

Milk 2
2% or Chocolate

Red Bull 4
Regular, Sugar Free, or Yellow



SMOKEHOUSE & BAR

VOTED BEST BBQ
& BEST BRUNCH

IN THE 2026 SILVER SPOON AWARDS