

APPETIZERS

Tart Pocket 7

Seasonal fruit frosted hand pie

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.

Chips n' Dip 10

House chips served with ranch dip

Fried Pickle Chips 12

Crispy pickle chips, served with ranch

Deviled Eggs 10

Garnished with BBQ dust and chives

Smokehouse Nachos 17

Corn tortilla chips, chorizo spiced pulled chicken, pickled jalapeno, 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. Sub brisket +\$4, grilled or fried chicken breast +\$2

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

HANDHELDS

Upgrade your house chips to a side of 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

Landmark Tacos 17

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

Rice & Bean Burger 16

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

Fried Chicken Sandwich 18

Crispy chicken thigh, poblano pimento cheese, cabbage & lettuce slaw, lime vinaigrette, chipotle crema, brioche bun; served with house chips. Sub grilled or fried chicken breast +\$1
Add bacon +\$2, avocado spread +\$2

Club 18

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

Tasty Smash Burger* 18

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

SMOKED MEAT

BUILD YOUR OWN SMOKED MEAT TRAY

Brisket (Sliced or Chopped)

1/3 Lb. - \$14 1/2 Lb. - \$20 1 Lb. - \$38

Pork Belly

1/3 Lb. - \$11 1 Lb. - \$29

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

Vinegar Coleslaw

Side - \$3
Pint - \$5

Greens & Beans

Side - \$5
Pint - \$9

Simple Side Salad

One Size - \$7

Mac & Cheese

Side - \$7
Pint - \$13

Smokehouse Chili

Cup - \$5
Bowl - \$9

Dill Cucumber Salad

Side - \$5
Pint - \$8

Cornbread

One Piece - \$4

Belgian French Fries

One Size - \$5

Kansas City

sweet and tangy tomato base

South Carolina

mustard, vinegar base

SAUCES

Buffalo

classic hot sauce

50/50

mix of Kansas City and Buffalo

ranch and blue cheese 50¢ each - additional sauces .75¢ each

BRUNCH

Avocado Toast 15

Two sunny side eggs, goat cheese, arugula, pickled onion, chives, choice of toast

Simple Sandwich 12

Two scrambled eggs, american cheese, bacon, brioche bun; served with home fries

Landmark Breakfast 14

Choice of smoked bacon, pork belly, or turkey; served with two eggs any style, home fries, choice of toast. Sub brisket +\$2

Goat Cheese Omelet 17

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

Fried Chicken French Toast 19

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

BF 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

Brisket Hash 21

Chopped brisket, two sunnyside eggs, poblano pepper, onion, potato; choice of toast

Chicken 'n Biscuit Sandwich 18

Buttermilk biscuit, fried chicken breast, roasted poblano, cream cheese, chili honey, home fries

SALADS

Upgrade your salad with smoked chicken thigh +\$6,
or 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 INFO



LANDMARK IS NOW OFFERING
WHISKEY FLIGHTS,
SEASONAL COCKTAILS AND
WINE BY THE BOTTLE.
ASK YOUR SERVER FOR MORE INFO!

HOUSE COCKTAILS

Happy Hour - Weekdays 3PM - 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 Sherbet,
Aggressive Bubbles, Earl Grey Foam

Whiskey Cream Soda 14

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

CLASSIC COCKTAILS

Happy Hour - Weekdays 3PM - 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 Ferrand 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!