

FRIED OR BLACKENED

Seafood

Served over Jambalaya (spicy) or Cajun Rice with house cornbread

	+ 1 Side	+ 2 Sides
SHRIMP	\$13.95	\$15.95
CATFISH	\$12.95	\$14.95

PO' BOYS

Fried and served on a toasted sub roll topped with slaw, sliced tomato, pickles, and a remoulade sauce

	Sandwich	Rich Boy (+ 1 Side)
SHRIMP	\$10.95	\$13.95
CATFISH	\$9.95	\$12.95

WEEKLY SEAFOOD SPECIAL

MARKET

Tacos

Grilled flour tortillas* with choice of one filling below, topped with red cabbage slaw, diced tomatoes, fresh cilantro, and a slightly spicy Baja sauce

TACO (1)	TACO (2)	TACO (3)
\$3.95	\$7.50	\$9.95

* Gluten-free corn tortillas available upon request

FILLINGS: Brisket Taco Meat, Fried Catfish, Chicken, Carnitas (spicy pork), Steak Tips, Tempeh, or Black Bean & Spinach

PREMIUM FILLINGS (+ \$1 EACH): Fried or Blackened Shrimp or Thick-cut Beef Brisket

BURRITOS & QUESADILLAS

BURRITO: With rice and cilantro black beans, cheese, sour cream, house pico de gallo, and smoked onion salsa with choice of one filling above

Roots or Rice & Bean	Filling	Premium Filling
\$7.95	\$8.95	\$9.95

QUESADILLA: Cheddar jack cheese, corn & bean pico de gallo, and smoked onions with choice of one filling above

Filling	Premium Filling
\$8.95	\$9.95

Make it a Meal!

+ \$2.95
Add a side of Cajun rice and cilantro black beans with cheese to any taco, burrito, or quesadilla

SOUP & CHILI

Served with cornbread

	CUP	BOWL
Wildwood Chili	\$3.95	6.95
Soup of the Day	\$3.95	6.95



Salads \$8.95



Served with house dressing and cornbread

GREEN MONSTAH – mixed greens, dried cranberries, candied walnuts, crumbled goat cheese, green apple, and balsamic vinaigrette

CAESAR – crisp romaine, croutons, shaved Parmesan cheese, and Caesar dressing (great with blackened chicken!)

SANTA FE – mixed greens, roasted corn, black beans, pico de gallo, cheddar jack cheese, seasoned tortilla chips & smoked onion vinaigrette

SALAD ADD-ONS \$3.95

Pulled Chicken, Blackened Chicken Breast, Fried Chicken, Pulled Pork, Steak Tips, Beef Brisket, Roasted Roots or BBQ Tempeh

Vegetarian Meals \$11.95

Served with mixed green salad & cornbread

BBQ TEMPEH STIR-FRY with onions, peppers & carrots over Cajun rice

VEGGIE QUESADILLA grilled flour tortilla with three cheeses, smoked onion and roasted corn & bean pico de gallo. Served with rice & beans

VEGETARIAN SPECIAL check today's offering MARKET

EARTHY CRUNCHY WRAP \$9.95

Our quinoa veggie burger with crunchy corn tortilla chips, shredded carrots, diced tomato, and smoked onion vinaigrette, all rolled in a warm flour tortilla. Served with house tortilla chips and pickles.

KIDS' MEALS \$7.95

With cornbread, choice of one Wild Side or apple slices, and a kid-size beverage. Ask for crayons and a kids' coloring sheet.

HOUSE CHICKEN TENDERS • GRILLED BRAT-DOG QUESADILLA • MAC & CHEESE PLATE

Beverages

We serve Coca-Cola® products and AJ Stephans old-fashioned sodas as well as wine, sangria, and 16 craft beers on tap

FOUNTAIN DRINKS & FRESH ICED TEA (free refills for dine-in)	\$2.49
BOTTLED SODAS AND JUICES	\$2.49
PIERCE BROS COFFEE OR HOT TEA	\$2.25

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Munchies

JUMBO SMOKED CHICKEN WINGS

HALF DOZEN: \$6.95 DOZEN: \$12.95

Tossed with your choice of classic BBQ, spicy BBQ, or very hot sauce.
Served with celery and our house creamy wing sauce.

BURNT ENDS \$9.95

Twice-smoked brisket ends tossed in au jus and served with a small side of slaw.

BBQ EGGROLLS MARKET

Two overstuffed crispy-fried eggrolls with slaw and a dipping sauce. Check specials for today's flavor.

CAJUN CATFISH DIPPERS \$8.95

Farm-raised catfish strips with a touch of Cajun spice, lightly fried and served in a basket with house tartar and honey mustard sauces and a small side of slaw.

ULTIMATE NACHOS \$9.95

House corn tortilla chips layered with cheddar jack cheese, bacon bits, jalapeño, pickled red onion, sour cream, scallions and choice of house chili, brisket taco meat, steak tips, pulled chicken, or pulled pork.

LOADED SWEET POTATO \$9.95

Baked sweet potato topped with cheddar jack cheese, BBQ sauce, cinnamon Chipotle sour cream, maple bacon and scallions and choice of pulled chicken or pulled pork.

Burgers

8-ounce premium beef burger grilled to order and served on a brioche roll with house tortilla chips and pickles

PLAIN JANE BURGER \$10.95

Melted cheddar, lettuce & tomato.

BREAKFAST BURGER \$13.95

Housemade maple bacon, fried egg, melted cheddar, and a maple aioli.

SMOKEY JOE BURGER \$13.95

Melted cheddar and smoked chopped brisket in a slightly sweet tomato-onion-pepper sauce. Served 'naked' or Carolina style (topped with slaw).

BRISKET FRENCH DIP BURGER \$13.95

Sliced beef brisket, melted cheddar, horseradish mayo and crispy fried onions. Served with an au jus dipping sauce.

QUINOA VEGGIE BURGER \$9.95

House vegetarian patty with smoked onion, cheddar jack cheese, lettuce, tomato and Chipotle aioli.

WEEKLY SPECIAL BURGER MARKET

Combo Plates

Served with 2 Wild Sides and warm house cornbread
Upgrade to any specialty side for an additional \$1 each

TWO OF A KIND \$17.95

Choose two meats and two Wild Sides

THREE'S WILD \$21.95

Choose three meats and two Wild Sides

MEAT CHOICES: Pulled Pork, Pulled Chicken, Fried Chicken, Steak Tips, ¼ Smoked Chicken (white or dark), Housemade Links (2), ¼ Rack of Ribs, or Thick-Cut Beef Brisket

Smokin' Meat Plates

All plates come with warm house cornbread

Meat + 1 = includes any one Wild Side

Meat + 2 = includes any two Wild Sides

Upgrade to any specialty side for an additional \$1 each

	Meat + 1	Meat + 2
Pulled Smoked Chicken	\$10.95	12.95
½ Smoked Chicken (sweet tea brined)	\$10.95	12.95
Southern Fried Chicken	\$11.95	13.95
Chicken Fried Steak (with white country gravy)	\$11.95	13.95
Pulled Pork	\$11.95	13.95
Smoked Housemade Links (3) (Bratwurst, Andouille, and/or Chicken)	\$13.95	15.95
Burnt Ends	\$15.95	17.95
Thick-Cut Beef Brisket	\$15.95	17.95
½ Rack of Ribs*	\$15.95	17.95
Full Rack of Ribs*	\$23.95	25.95

*St. Louis cut pork spareribs

Wild Sides HALF PINT: \$3.75

Cajun Rice • Slaw • Potato Salad • BBQ Beans with Pork

- Housemade Pickles • Roasted Root Vegetables • Roasted Garlic Potatoes
- Mixed Green Salad • Sautéed Sesame Spinach • Cilantro Black Beans • Garlic Mashed Potatoes

SPECIALTY SIDES \$4.50 SMALL \$7.75 LARGE

MAC & CHEESE with sharp cheddar and smoked Gouda
(Gluten-free Mac & Cheese: \$4.95 | \$8.95)

COLLARD GREENS (spicy) with pork

JAMBALAYA extra spicy with chicken and housemade Andouille sausage

BLACK BEANS & RICE with melted cheese and smoked salsa

BAKED SWEET POTATO with maple bacon butter

BBQ Sandwiches

Naked or Carolina style (with slaw)

Served with house tortilla chips and pickles

PULLED CHICKEN \$8.95

PULLED PORK \$9.95

SLICED BEEF BRISKET \$10.95

FEATURED SANDWICHES

Served with house tortilla chips and pickles

THE BRAT \$6.95 CHILI BRAT: \$7.50

Grilled housemade bratwurst with sauerkraut and mustard on a toasted hoagie roll.

GRILLED CHIPOTLE CHICKEN \$8.95

Grilled chicken breast with smoked onions, cheddar jack cheese, lettuce, tomato, and Chipotle aioli.

SOUTHERN FRIED CHICKEN \$9.95

Chicken in a slightly spicy buttermilk coating, golden-fried and served on a toasted sub roll with house bacon, BBQ sauce, and melted cheddar.

BRISKET PHILLY CHEESE \$9.95

Sliced beef brisket with sautéed peppers & onions in a pale ale cheddar jack sauce on a toasted sub roll.

CHICKEN FRIED STEAK \$10.95

Batter-fried steak tips covered in white country gravy and served on a toasted sub roll.

BRISKET SMOKEY JOE \$9.95

Smoked chopped brisket in a slightly sweet tomato-onion-pepper sauce piled high on a brioche bun. Served 'naked' or Carolina style.

BETTER THAN A REUBEN \$11.95

Housemade pastrami with sharp cheddar, smoked onions, house sauerkraut and an apple-Dijon aioli on grilled rye bread.

ADD-ONS

Inferno (candied jalapeños & spicy bacon) \$2.00

Housemade Bacon (maple or jalapeño) \$1.75

Onions: Crispy Fried, Smoked, or Pickled Red \$0.75

White Country Gravy \$1.25

Sauerkraut \$0.75

**EXTRA CORNBREAD, BRIOCHE ROLL
OR GLUTEN-FREE ROLL \$1.50**

Sidecar \$9.95

Any three Wild Sides served with warm house cornbread.
Upgrade to specialty sides for an additional \$1 each.