





Desserts



Fresh Brewed Tea Coffee **Coke Products** Limeade **Apple Juice**

Apple Cobbler **Keylime Pie Peanut Butter Pie Chocolate Almond Pie** Ice Cream / Ala Mode

Served with one side **Chicken Tenders Barbecue Sandwich Grilled Cheese** Macaroni & Cheese Cheeseburger

Sides

Cole Slaw Applesauce French Fries **Baked Beans Potato Salad** Collards Green Beans Mac & Cheese **Southern Caviar Baked Potato** (after 4)

Sweet Potato Fries In-House Chips Texas Sweet Hot Pickles

\$1 Extra

Substitute Side Salad... ADD

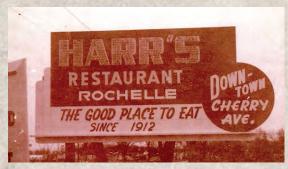
Our Story



For four generations, the Harr family has been making exceptional food and delighting customers at our restaurants. We've done it by taking personal care in everything we prepare and serve. When we opened Extra Billy's over 30 years ago, it was the first full-service BBQ restaurant in Richmond, and now

it's the second oldest brewery in RVA. In that time, we've been proud to be part of the flourishing culture of cuisine and brewing in this city.

Still, we haven't become a success alone. We've done it by working closely with our staff, people that we consider part of the family, because they share our passion for fantastic dining.





Today, we're excited to continue bringing together traditional hickory-smoked BBQ and hand-crafted beer, served fresh and with a smile. So the journey continues— **SMOKING and BREWING for you. Enjoy!**

Starters

Onion Strings BBQ Potato Skins BBQ Nachos

Buffalo Wings (3 or 5)

Baby Back Ribs (4)

Hush Puppies (4 or 8)

Smoked Sausage

Basket of In-House Chips with Ranch or Beer Cheese

Cornbread



Sandwiches & Burgers

Served with two sides

Pork - (Minced or Pulled) Beef Brisket (Chopped or Sliced) **Pulled Chicken BBQ Smoked Turkey Smoked Sausage Grilled Chicken - with Swiss and Bacon** The Norman - Grilled Cheese, **Bacon**, Tomato

Burgers

Smokehouse Burger * - Brisket, Cheddar, and Barbeque Sauce

Swiss Mushroom Burger * Extra Billy Burger* (80z.) Pub Burger* - Beer Cheese and Grilled Onion

Toppings

American, Swiss, Bleu Cheese, Cheddar, Beer Cheese Bacon, Sauteed Mushrooms, **Grilled Onions, Onion Strings** Pork, Brisket



Fried Chicken Salad Fresh Garden Salad

Pit Salad - Field Greens, Cukes. **Tomatoes, Red Onion, and Carrots Topped with your choice of:**

- Brisket
- Pork
- Pulled Chicken
- Smoked Turkey Sliced
- Ribs (2)

Dressings: Ranch, Balsamic Vinegarette Bleu Cheese, Thousand Island, **Honey Mustard, House IPA Vinegarette**

Vegetable Brisket Soup Served with Cornbread



Entrées

Served with two sides and cornbread **Grilled bone-in Pork Chop** Catfish **Chicken Tenders**



Pit to Plate

Served with two sides and cornbread

Pork (Pulled or Minced) Beef Brisket (Chopped or Sliced) **Smoked Chicken** Spareribs **Burnt Ends Smoked Sausage** Beef Ribs (3) - (Extra Bone 5.75) Baby Back Ribs- (Sauce, Honey, Dry Rub)

BBQ Combo (2 Meats) **Rib Combo** (Ribs and 1 Meat) **BBQ Sampler** (3 Meats) Rib Sampler (Ribs and 2 Meats) Pitmaster Feast (5 Meats)

Ribs, Pork, Brisket, Chicken and Sausage

Smoke from our real wood barbecue pit causes our smoked meats to have a slight pink coloration

* Consuming raw or undercooked meats may increase your risk of food borne illness, epecially if you have certain medical conditions