

## for the table

**smoked salmon** 10 served cold

fresh salmon filets marinated with garlic and ginger, slow smoked over apple wood. dill sauce, capers, red onion, cucumbers

**bbq nachos** 10

add extra bbq 4 add jalapenos

tortilla chips, tomato pork bbq, sour cream

tomato sauce, cheddar-jack cheese, lettuce, tomatoes

**fried pickles** 5 chips

hand breaded in house

served with honey sriracha or ranch

**smoked buffalo chicken rangoons** 8

crispy fried wontons stuffed with smoked chicken buffalo sauce, cheese

served with ranch or bleu cheese

## smoked wings

5 8.50 10 14 20 25 50 50

ranch or bleu cheese, celery

**honey bbq**

classic tomato with honey

dry rub sweet n' savory

south carolina mustard sauce

dry rub chili lime

sweet thai chili

sweet and spicy

**jamaican jerk**

taste of the islands

**buffalo**

traditional crowd pleaser

**mardi gras**

new orleans buffalo sauce enhanced with garlic, rosemary

**chipotle bourbon**

a sweet smoky bourbon sauce with a chipotle kick

**habanero del diablo**

fresh habaneros

**spicy sesame garlic**

## in-house dips

**crab & pepper-jack queso dip** 9

freshly cooked tortilla chips

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**guacamole, fire-roasted salsa or**

**mango-pineapple salsa**

1 dip 5 have two 6 have all 3 9

all served with freshly cooked tortilla chips

## quesadillas

lettuce, tomatoes, salsa, guacamole, sour cream

**loaded meat quesadilla** 13.75

**vegetarian** 11 **cheese** 7

**meat options:** steak, tomato bbq, grilled or jerk shrimp

smoked chicken add smoked salmon for an extra 2

**toppings:** grilled onions, cilantro, black beans, roasted corn

portabella mushrooms, roasted red peppers

## bbq sandwiches

Our NC-style BBQ is made according to time-honored tradition. Thank you for respecting our wishes to keep our barbeque

authentically cheese-free.

choice of one side

**vinegar bbq sandwich with 1 side** 8

sandwich only 5

eastern north carolina vinegar-based pork bbq, cole slaw

**tomato bbq sandwich with 1 side** 8

sandwich only 5

tomato-based chopped pork bbq, cole slaw

**jamaican jerk sandwich with 1 side** 9

sandwich only 6

pork tenderloin medallions

jerk-marinated, apple-smoked

**bbq cuban** 12

ham, vinegar bbq, swiss, pickle chips, mustard

**jerk pork cuban** 13

ham, jerk pork, swiss, pickle chips, mustard

**bbq smoked chicken wrap** 8

hickory-smoked shredded bbq chicken

tomato bbq sauce, lettuce, tomato

**hawaiian pork tacos** 10

teriyaki pork, red cabbage slaw, crunchy

wontons

mango-pineapple salsa

**jerk pork caribbean tacos** 10

jamaican jerk pork, red cabbage slaw

mango-pineapple salsa

## rotating features

**chimichurri steak tacos** 12

grilled steak, cilantro lime slaw, pickled red onions, queso fresco

**fried pepper jack burger** 12

panko breaded pepper jack cheese, lettuce, tomato, sriracha mayo



## kid menu

apple sauce, drink and choice of one side

12 and under, 65 and over

**two mini cheese quesadillas** 6

**li'l pig bbq sandwich** 5

vinegar or tomato pork bbq

**honey bbq wing basket** 7

5 wings dipped in honey bbq sauce

**cheeseburger** 7

plain

**tender basket** 7

dipping sauce

**will's grilled cheese** 6 add ham or turkey 3

grilled american cheese

## bbq dinners

two sides and 3 hush puppies

**vinegar chopped pork bbq**

regular 6oz. 11 "hungry man portion" 10oz. 15

**tomato chopped pork bbq**

regular 6oz. 11 "hungry man portion" 10oz. 15

**jamaican jerk pork tenderloin**

marinated pork medallions, smoked with apple wood

regular 6oz. 13 "hungry man portion" 10oz. 17.50

**the bbq combo platter** 21

must pick 2 different meats

vinegar pork, tomato pork, 1/3 rack ribs, 5 wings

1/4 chicken (white or dark), jerk pork tenderloin

**bbq bill's st. louis ribs**

tomato sauce, jerk sauce or dry rub

**whole rack "crazy hungry" with 2 sides** 32 **whole rack only** 26

**2/3 rack "very hungry" with 2 sides** 25 **2/3 rack only** 19

**1/3 rack "hungry" with 2 sides** 16 **1/3 rack only** 10

**bone-in bbq chicken**

tomato sauce, jerk sauce, sc mustard sauce or dry rub

**1/4 chicken (white or dark) with 2 sides** 11

**1/4 chicken only (white or dark)** 5

**1/2 chicken with 2 sides** 16

**1/2 chicken only** 10

**A note about smoked meats:**

All of our BBQ meats are smoked. Many people will notice a red or pink meat color. **Not to worry!** This is normal in smoked meats. It is a chemical reaction between smoke nitrates and meat proteins.

## other dinners

**sizzlin' steak hot off the grill** 18

8oz. steak medallions, grilled peppers, onions

add blackened or grilled baby shrimp 3.50

**chicken tenders**

honey mustard or ranch

basket with one side 12

dinner with two sides 15

## sides

cole slaw 3

side of the day 3

house salad 3

brunswick stew 3

kettle chips 3

onion straws cajun horseradish sauce 3 **large** 6

**sweet potato fries peach ketchup** 3 **large** 6

seasoned **buffalo chip fries ranch dressing** 3 **large** 6

**8 hush puppies honey butter** 3 **16 hush puppies** 6

seasoned **pigtail fries** 3 **large** 6

**steamed broccoli florets lemon pepper** 3

## 1/3 lb burgers

freshly ground

All burgers are cooked to order. Allow for extra wait time for well done.  
choice of one side

**hamburger** 9.25 **double hamburger** 13.00  
lettuce, tomato, mayo, pickle, ketchup, onion, mustard

**the triple cheese burger** 10.50  
**for the cheese-lover**  
american, swiss, provolone, lettuce, tomato, mayo

**the bleu cheese burger** 10  
**have it blackened**  
bleu cheese, grilled onions, lettuce, tomato, mayo

**the dream burger** 12.50  
bacon, portabella mushrooms, provolone  
grilled onions, lettuce, tomato, mayo

**bronco burger** 11.75  
cheddar-jack cheese, tomato bbq sauce  
onion straws, jalapenos, bacon, lettuce

add an extra side for 3  
add cheese .50 add avocado slices 1  
add blue cheese .75 add bacon 1.25  
add grilled portobello mushrooms 1.50

We cook all burgers to order. consuming raw or under cooked  
hamburgers may increase your risk of foodborne illness.

## handhelds

choice of one side

**botetourt sub** 13 **heated or cold**  
smoked turkey, ham, bacon, swiss  
lettuce, tomato, dijon mustard, slaw

**smoked chicken salad sandwich** 9  
wheat, lettuce, tomato

**classic turkey club** 10  
turkey, bacon, swiss, lettuce, tomato  
mayo, toasted white or wheat

**chicken tender sandwich** 9  
lettuce, tomato, honey mustard

**california chicken club** 10  
chicken breast, lettuce, tomato, guacamole  
red onion, bacon, swiss

**buffalo chicken tender wrap** 9  
**bleu cheese or ranch**  
buffalo sauce, lettuce, tomato

**turkey bacon wrap** 9  
smoked turkey, bacon, cheddar-jack  
lettuce, tomato, ranch

**veggie wrap** 8  
add **grilled or blackened chicken** 4  
portabella mushrooms, onion, roasted corn  
black beans, roasted red peppers  
cheddar-jack cheese, lettuce, tomato

**cheesy steak wrap** 9  
grilled steak, provolone cheese, lettuce  
tomatoes, grilled onions, green peppers

## drinks

**fountain** 3

pepsi, diet pepsi, mountain dew, dr. pepper  
diet dr. pepper, sierra mist, pink lemonade  
**20oz bottles** 2.50 **ginger ale, water, root beer**  
**iced tea, hot tea or coffee** brewed fresh 2  
**chocolate, white milk, juices** 2  
apple, orange, cranberry

## now available!

boylan specialty sodas

Monday-Two bbq platters for \$18, Tuesday-15% off desserts  
Wednesday-10% off smoked wings and \$5 off bottle wine  
Thursday-20% off appetizers (excludes salmon)

Try our brunch Saturday's & Sunday's  
10am-1pm!

gluten free menu available

## salads

smoked salmon 6 jerk pork tenderloin 4 grilled or jerk baby shrimp 3.50  
steak 4 grilled or blackened chicken 4 smoked chicken salad 4 add avocado slices 1

**small caesar** 3 **large caesar** 8  
tossed with caesar dressing  
romaine, grated parmesan, croutons, caesar dressing

**small house** 3 **large house** 8  
salad greens, cucumber, cherry tomatoes, red onion, croutons

**bbq pork** 10  
tomato or vinegar pork bbq  
salad greens, cucumber, cherry tomatoes, red onion, croutons

**roasted corn and bleu cheese** 10  
balsamic vinaigrette  
salad greens, roasted corn, diced red onion  
celery, diced tomato, bleu cheese crumbles

**asian chicken** 13  
tossed with sesame ginger  
salad greens, grilled teriyaki chicken, wontons  
green peppers, mandarin oranges. tomatoes, sliced almonds

**buffalo tender** 13  
bleu cheese dressing  
chicken tenderloins tossed in buffalo sauce, salad greens  
cheddar-jack cheese, cherry tomatoes, cucumber, red onion, croutons

**chicken tender** 13  
chicken tenderloins, salad greens, cheddar-jack cheese  
cherry tomatoes, cucumber, red onion, croutons

**honey bbq tender** 13  
tossed with bbq ranch  
chicken tenderloins dipped in honey bbq sauce. romaine  
diced tomatoes, bacon bits, cheddar-jack cheese

**smoked chicken cobb salad** 13  
smoked shredded chicken, egg, avocado slices, blue cheese crumbles  
salad greens, red onion, bacon, cherry tomatoes, cucumbers

**santa fe** 12  
cilantro-lime dressing, sour cream, guacamole, salsa add jalapenos  
steak or chicken grilled with southwest seasoning. iceberg, diced tomatoes  
green peppers, red onion, black beans, tortilla strips, cheddar-jack cheese

**homemade dressings**  
bbq ranch, bleu cheese, balsamic vinaigrette, ranch, oil & vinegar  
honey mustard, italian, sesame ginger, cilantro-lime, caesar

## soups

**brunswick stew** **soup of the day** cup 3 bowl 6

### The Three Li'l Pigs Barbeque Story

Three Li'l Pigs Barbeque was founded in 1990 by North Carolina native and UNC Grad Bill Gaul. From the beginning, the emphasis was on quality BBQ using the freshest ingredients. The pork is slow cooked and hickory smoked. We then chop it by hand so you have some of the cleanest, tastiest BBQ around. It is not the easiest way to do it, but this is the only way to meet Bill's high standards.

As word spread about our BBQ, business grew. In response to requests, we began to provide catering to company picnics, meetings, family and group get-togethers. Now our catering is an important facet of our business.

In May 2003 we responded to customer demand by opening a full service restaurant in Daleville, VA, located in scenic Botetourt Co. Our menu, while anchored by our award winning barbeque, has been expanded to include a variety of delicious appetizers, salads, burgers and more. All while maintaining the high standards in good food that got us here.

In October 2019, Bill and Dremma Gaul turned the reins of ownership over to Brian Tyree, their kitchen manager and right-hand man. Brian is a native of Botetourt and a graduate from JRHS and VCU. His enthusiasm and love of cooking will ensure that the Three Li'l Pigs legacy of excellence continues!

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daily specials and events  
order online on our website or chownow app  
20 % gratuity may be applied to groups of 6 or more