

for the table

smoked salmon 12.50 served cold
fresh salmon filets marinated with garlic and ginger, slow smoked over apple wood. dill sauce, capers, red onion, cucumbers

bbq nachos 11

add extra bbq 4 **add jalapenos**
tortilla chips, tomato pork bbq, sour cream tomato sauce, cheddar-jack cheese, lettuce, tomatoes

fried pickles chips 6

hand breaded in house
served with honey sriracha or ranch

smoked buffalo chicken rangoons 10

crispy fried wontons stuffed w/smoked chicken buffalo sauce, cheese
served with ranch or bleu cheese

chicharrones (pork rinds) 5

house fried to order with our sweet n' savory or buffalo dry rub

smoked wings

5 9.00 10 17.00 20 28.00 50 66.00

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

kansas city bbq

sweet, tangy & slightly spicy

in-house dips

crab & pepper-jack queso dip 12

freshly cooked tortilla chips

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guacamole, fire-roasted salsa or

mango-pineapple salsa

1 dip 6.50 have two 8.50 have all 3 11.00

all served with freshly cooked tortilla chips

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 9.50

sandwich only 6

eastern North Carolina vinegar-based pork bbq, cole slaw

tomato bbq sandwich with 1 side 9.50

sandwich only 6

tomato-based chopped pork bbq, cole slaw

jamaican jerk sandwich with 1 side

10.50

sandwich only 7

pork tenderloin medallions
jerk-marinated, apple-smoked

bbq pulled chicken sandwich with 1

side 10.50

sandwich only 7

hickory-smoked bbq pulled chicken, cole slaw

Sauce choices: tomato bbq, jerk, sc mustard or kc bbq

bbq cuban 13.50

ham, vinegar bbq, swiss, pickle chips, mustard

jerk pork cuban 14.50

ham, jerk pork, swiss, pickle chips, mustard

hawaiian pork tacos 10.50

teriyaki pork, red cabbage slaw, crunchy wontons ,mango-pineapple salsa

jerk pork caribbean tacos 11.50

jamaican jerk pork, red cabbage slaw
mango-pineapple salsa

bbq dinners

two sides and 3 hush puppies

vinegar chopped pork bbq

regular 6oz. 12.50 "hungry man portion" 10oz. 18.50

tomato chopped pork bbq

regular 6oz. 12.50 "hungry man portion" 10oz. 18.50

jamaican jerk pork tenderloin

marinated pork medallions, smoked with apple wood
regular 6oz. 14.50 "hungry man portion" 10oz. 18.50

bbq pulled chicken platter

hickory-smoked bbq pulled chicken

Sauce choices: tomato bbq, jerk, sc mustard or kc bbq

regular 6oz. 17.50 "hungry man portion" 10oz. 21.50

bone-in bbq chicken

Sauce choices: tomato bbq, jerk, sc mustard, kc bbq or dry rub

1/4 chicken (white or dark) with 2 sides 13.50

1/4 chicken only (white or dark) 7

1/2 chicken with 2 sides 18.50

1/2 chicken only 12

bbq st. louis ribs

saucers: tomato, jerk, sc mustard, kc bbq or dry rub

whole rack "crazy hungry" with 2 sides 35 whole rack only 28

2/3 rack "very hungry" with 2 sides 27 2/3 rack only 20

1/3 rack "hungry" with 2 sides 18 1/3 rack only 11

Our Ribs are St. Louis style. It is a trimmed Spare Rib.

The Spare Rib in our opinion offers more flavor but is not as tender as a Baby Back cut rib. We value the flavor versus the fall off the bone appeal of our ribs.

the bbq combo platter 24.50

must pick 2 different meats

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

1/4 chicken (white or dark), bbq pulled chicken,

jerk pork tenderloin

add extra meat option 7

chicken tenders

honey mustard, honey bbq, ranch or bleu cheese

basket with one side 13

dinner with two sides 16

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.



kid menu

apple sauce, drink and choice of one side

12 and under, 65 and over

two mini cheese quesadillas 7

li'l pig bbq sandwich 7

vinegar or tomato pork bbq

honey bbq wing basket 9

5 wings dipped in honey bbq sauce

cheeseburger 8

plain

tender basket 8

honey mustard, honey bbq, ranch or bleu cheese

grilled cheese 7 add ham or turkey 3

grilled american cheese

sides

cole slaw 3.50

side of the day 3.50

house salad 3.50

brunswick stew 3.50

kettle chips 3.50

baked potato 3.50 Topped with Butter and Sour Cream

Add bacon 1 Add Cheddar Jack .50

onion straws Cajun horseradish sauce 3.50 large 7

sweet potato fries peach ketchup 3.50 large 7

seasoned buffalo chip fries ranch dressing 3.50 large 7

8 hush puppies honey butter 3.50 16 hush puppies 7

seasoned pigtail fries 3.50 large 7

steamed broccoli florets lemon pepper 3.50

green beans 3.50

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 11.00 **double hamburger** 15.00
lettuce, tomato, mayo, pickle, ketchup, onion, mustard

the triple cheese burger 12.00
for the cheese-lover
american, swiss, provolone, lettuce, tomato, mayo

the bleu cheese burger 11.50
have it blackened
bleu cheese, grilled onions, lettuce, tomato, mayo

the dream burger 14.50
bacon, portabella mushrooms, provolone,
grilled onions, lettuce, tomato, mayo

bronco burger 13.75
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 14.75 **heated or cold**
smoked turkey, ham, bacon, swiss,
lettuce, tomato, dijon mustard, slaw

smoked chicken salad sandwich 10.50
wheat, lettuce, tomato

classic turkey club 11.50
turkey, bacon, swiss, lettuce, tomato,
mayo, toasted white or wheat

chicken tender sandwich 10.50
lettuce, tomato, honey mustard

california chicken club 12.00
chicken breast, lettuce, tomato, guacamole,
red onion, bacon, swiss

classic chicken sandwich 10.50
grilled chicken, lettuce, tomato, mayo
add: blackened, add: pickles

bbq pulled chicken wrap 10.50
Sauce choices: tomato bbq, jerk, sc mustard, kc bbq
lettuce, tomato

buffalo chicken tender wrap 10.50
ranch or bleu cheese
buffalo sauce, lettuce, tomato

turkey bacon wrap 11.00
smoked turkey, bacon, cheddar-jack
lettuce, tomato, ranch

veggie wrap 10.50
add grilled or blackened chicken 5
portabella mushrooms, onion, roasted corn
black beans, roasted red peppers cheddar-jack cheese,
lettuce, tomato

cheesy steak wrap 11.50
grilled steak, provolone cheese, lettuce
tomatoes, grilled onions, green peppers

drinks

fountain 3.00

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 2.50

chocolate, white milk, juices 2
apple, orange, cranberry

boylan specialty sodas

beer and wine

Just ask your server to hear our full list!

Monday-Two bbq platters for \$18, Tuesday-15% off desserts
Thursday-20% off appetizers (excludes salmon)

gluten free menu available

salads

smoked salmon 7 jerk pork tenderloin 5
steak 5 grilled or blackened chicken 5 smoked chicken salad 4 add avocado slices 1

small caesar 3.50 **large caesar** 9.50
tossed with caesar dressing
romaine, grated parmesan, croutons, caesar dressing

small house 3.50 **large house** 9.50
salad greens, cucumber, cherry tomatoes, red onion, croutons

bbq pork 12.00
tomato or vinegar pork bbq
salad greens, cucumber, cherry tomatoes, red onion, croutons

roasted corn and bleu cheese 12.00
balsamic vinaigrette
salad greens, roasted corn, diced red onion,
celery, diced tomato, bleu cheese crumbles

asian chicken 14.00
tossed with sesame ginger
salad greens, grilled teriyaki chicken, wontons,
green peppers, mandarin oranges, tomatoes, sliced almonds

buffalo tender 14.00
bleu cheese dressing
chicken tenderloins tossed in buffalo sauce, salad greens,
cheddar-jack cheese, cherry tomatoes, cucumber, red onion, croutons

chicken tender 14.00
chicken tenderloins, salad greens, cheddar-jack cheese,
cherry tomatoes, cucumber, red onion, croutons

honey bbq tender 14.00
tossed with bbq ranch
chicken tenderloins dipped in honey bbq sauce, romaine,
diced tomatoes, bacon bits, cheddar-jack cheese

smoked chicken cobb salad 15.25
smoked pulled chicken, egg, avocado slices, bleu cheese crumbles,
salad greens, red onion, bacon, cherry tomatoes, cucumbers

santa fe 13.00
southwestern ranch dressing, sour cream, guacamole, salsa add jalapenos
steak, pulled chicken 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, southwest ranch, caesar

soups

brunswick stew **soup of the day** cup 3 .50 bowl 7 quart 12

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