BENNETT’S SECRET

It’s no mystery why Bennett’s Bar-B-Que meals are so moist, tender and packed full of flavor. First, our pork ribs, chicken, pulled pork and beef brisket are basted in Bennett’s own special sauce. Then, they’re set over smoldering hickory wood and smoked for up to 14 hours. The heat and sauce penetrate deep into every layer of meat, turning it a perfect pinkish color while enriching every juicy mouthful with rich, smoky flavor. Since everyone likes different amounts of our mouth-waterin’ sauce, we serve it warm on the side so you can pour as much or as little as you like. After you’ve savored the last bite, we hope you’ll agree that all the work we put into preparing your Bar-B-Que was well worth it!

Thanks for coming in!
STARTERS

Our Famous Hickory Wings 1 Pound - $9.99 or 2 Pounds - $16.99
Served with Bleu Cheese dressing and celery sticks. Hot or Mild. 
Do not be surprised by their smaller size, this makes them even more flavorful after smoking. TRUST US!

Deep Fried Pickle Chips $8.99
These slightly salty and sour pickle chips are delicious when battered and fried.

Trail Head Combo $12.99
A platter of our favorites, hot wings, onion petals, deep fried deviled eggs and deep fried pickle chips. Enough to share!

Potato Skins $8.99
Topped with cheddar cheese, scallions and hickory smoked bacon. Served with sour cream. Add Pulled Pork to our skins for just $2.50 more.

Brisket Stuffed Mushrooms $8.99
We take our slow smoked brisket and homemade brisket sauce and fill mushroom caps with it, sprinkle some cheese over it and bake them up extra delicious.

Southwestern Hot Pepper Cheese Squares $8.99
Spicy Pepper Jack Cheese squares hand breaded and deep fried. Served on a bed of spicy Southwestern Chili.

Onion Petals $8.99
Thinly sliced sweet onion battered and fried to perfection. Served with Buttermilk Ranch.

Deep Fried Deviled Eggs Six for $8.99
Yep, you read that right! We make our own deviled eggs and then hand bread them and fry them. Served with Mama’s Farmhouse Chow Chow.

BBQ Nachos $12.99
A huge plate of chips, covered with SPICY cheese sauce, our own slow-smoked BBQ pork, onions, black olives, and tomatoes. Served with a pile of jalapenos, salsa and sour cream.

SOUPS & SALADS

Homemade Soup & Salad Bar - $10.99
Add Salad Bar To Your Meal - $4.99
Choose from 40 fresh items from our wide-open salad bar. All you can eat and then some! 
Salad Bar can not be shared

Tossed Salad - $3.99
Boneless BBQ Chicken Breast Salad - $8.99

Fried Chicken Tenderloin Salad - $8.99
Homemade Soup of the Day - $3.99
Cow-Poke Chili - $4.99
Slow cooked with ground beef, beans, tomatoes, and our special seasoning. Topped with shredded cheddar and scallions.
LUNCH PLATTERS

Lunch Platters are served with all the fixin’s, including bread and your choice of TWO of these delicious sides: coleslaw, deep fried corn, french fries, green beans, potato salad, spicy macaroni and cheese, or bar-b-que beans.

Bar-B-Que Pork Shoulder - $9.49
We slow smoke our pork for hours, then pull it.

Bar-B-Que Beef Brisket - $11.99
We slow smoke our beef and slice it. Tender, juicy and flavorful.

Bar-B-Que Chicken - $9.99
Two delicious leg quarters of plump tender broiler; basted and slowly smoked.

Pulled Chicken - $9.99
We take our slow cooked chicken, pull it and add our homemade sauce.

Hog Legs - $10.99
These center-cut pork shanks come from the sweetest part of the pig, and are fall off the bone tender.

Burnt Ends - A BBQ Classic - $12.99
We take the top part of our brisket, smoke it, cut it up, sauce it, bake it and serve it up. This makes these highly delicious, but they do contain extra marbling, so not for folks who don’t enjoy that.
Subject to availability.

Bar-B-Que Combo - $14.99
Round up a gang of big Bar-B-Que favorites. Choose any three of our delicious smoked meats - pulled pork, quarter bbq chicken, baby back ribs, smoked sausage or beef brisket for a perfect and filling dinner.
For white meat chicken, please add $1.00 extra.
Substitute our famous Burnt Ends for any meat for $2.00.

Jumbo Baby Back Ribs - $12.99
Wait until you try these Meaty juicy baby backs...
Definitely the house specialty.

Catfish - $10.99
Hand breaded and deep fried until crispy.

Smoked Sausage - $9.99
Smoked to perfection. It’s the best sausage in the south.

BBQ Grilled Chicken Breast - $10.99
Tender, juicy and topped with our homemade Honey-Ø-4-U BBQ Sauce.

Chicken Tenders - $10.99
Crunchy, tasty and juicy. Everything you want in a delicious chicken tender.

ADD A SALAD BAR TO YOUR SANDWICH OR PLATTER - $4.99
(Salad Bar must be eaten by person eating entree, no sharing)
SANDWICHES

All sandwiches come with your choice of TWO of the following sides: French Fries, Bar-B-Que Beans, Green Beans, Coleslaw, Deep Fried Corn, Spicy Macaroni and Cheese or Potato Salad. Substitute a Baked Potato or a side of Onion Petals for one of these sides for $1.00

Ultimate Sandwich - $11.99
Choose from Pulled Pork, Sliced Beef Brisket, Smoked Sausage, Pulled Chicken or Burnt Ends. With grilled onions topped with our homemade sweet honey-bbq sauce. Then served on Ciabatta roll with pickles.

Bar-B-Que Pork Shoulder - $8.99
Pulled, slow smoked pork. The sandwich that made us famous.

Carolina Pork Sandwich - $9.99
Chopped pork shoulder mixed with sauce & topped with coleslaw.

Smoked Sausage - $9.49
Slow smoked sausage makes for a perfect sandwich.

Bar-B-Que Beef Brisket - $10.99
We slow smoke our beef and slice it. Tender, juicy and flavorful.

Catfish - $9.99
Hand breaded and deep fried until crispy and served with lettuce and tomato.

BBQ Grilled Breast of Chicken - $9.99
Tender, juicy and topped with our homemade Honey-Q-4-U BBQ Sauce.

Chicken Supreme - $11.49
Mesquite grilled in our Honey-Q-4-U sauce and then topped with 3 strips of bacon and Monterey Jack cheese. Served with lettuce and tomato.

Pulled Chicken Sandwich - $9.49
Our smoked chicken pulled and mixed with our BBQ sauce.

CHARGRILLED BURGERS

In order to make our burgers extra delicious, we use 2 patties in each burger, instead of one. For this to work, all of these will come Medium Well.

* Hamburger - $9.99
Our burgers are grilled to perfection, giving it a flavor and juiciness that can’t be beat. Served with lettuce, tomato, onion and pickle.
Add Cheese for .50
(Choose from American, Cheddar, Monterey Jack, or Pepper Jack Cheese.)
Add Bacon for 1.00 • Add Grilled Onions for .50 • Add Sauteed Mushrooms for .50

* Mouth of the South Burger - $11.99
Our delicious burger topped with our homemade pork chili, jalapenos and a slice of fried pepperjack cheese.

* Brisket Burger - $11.99
Our delicious burger topped with American Cheese and thinly sliced, slow smoked brisket and our homemade brisket sauce.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
After 27 years of slow smoking BBQ here in the Smokies, we think we have the best ribs around!

Jumbo Baby-Back Ribs
We slow smoke our babies for up to 6 hours at over 200 degrees to ensure that they are tender and delicious.

Voted Best BBQ & Best Ribs

SIGNATURE PLATTERS

Texan Sampler - $24.99
A generous portion of all five of our hickory smoked meats: Pulled Pork, Beef Brisket, Hog Leg, Chicken, and delicious Baby-Back Ribs.

Chicken and Ribs - $19.99
A quarter of a Smoked Chicken and half rack of delicious Baby-Back Ribs make for a real two-fisted meal.

Big Daddy’s Ultimate Combo - $24.99
FOUR Baby-Back Ribs, TWO Hog Legs and 1/4 pound of Pulled Pork. Get Ready!

ALL ABOVE DINNERS SERVED WITH BREAD AND ANY 2 OF: BAR-B-QUE BEANS, FRENCH FRIES, DEEP FRIED CORN, COLESLAW, GREEN BEANS, SPICY MACARONI AND CHEESE, POTATO SALAD, ONION PETSALS OR BAKED POTATO

We Proudly Serve Smithfield Products
DESSERTS

Bennett’s Famous Home Baked Cobbler - $5.99
Try a generous helping of either our blackberry or peach cobbler. Served with a scoop of vanilla ice cream.

Homemade Apple Crisp - $5.99
Better than your Mama made. Topped with a scoop of vanilla ice cream.

Chocolate Cake - $5.99
Rich and delicious, the way Chocolate Cake was intended. Served with a scoop of vanilla ice cream.

SIDEKICKS

Baked Spud - $2.99

Bennett’s Loaded Potato - $4.99
Served with butter and sour cream, topped with Carolina Pork, cheddar, and scallions.

Sides - $2.49 each
Basket of Bread, French Fries, Coleslaw, Spicy Macaroni and Cheese, Bar-B-Que Beans, Deep Fried Corn, Potato Salad, Green Beans.

ADULT BEVERAGES

Domestic Bottled Beer - $4.50
Bud, Bud Light, Miller Lite, Coors Light, Michelob Ultra, O’Douls (non-alcoholic)

Imported & Specialty Beer Bottles & Cans - $5.50
Corona, Highland Mandarina IPA (Can), Green Man Wayfarer IPA (Can), Blue Moon, Angry Orchard Crisp Apple Cider, Yee-Haw Dunkel

Domestic Draft • Glass - $4.50 • Pitcher - $14.00
Bud Light, Sam Adams Lager, Shiner Bock

Regional and Seasonal Draft • Glass - $5.50 • Pitcher - $16.00
Please ask your server what exciting regional and seasonal selections we are featuring today.

BEVERAGES

Fountain Soft Drinks, Iced Tea, Lemonade, Milk & Chocolate Milk - $2.99
Hot Tea, Coffee & Hot Chocolate - $1.99
(Complimentary refills on above drinks)
Bottled Mountain Spring Water - $1.49

Good Catering is more than simply bringing the food!
Planning a special event? We’ll deliver or throw a fully-staffed feast for your group of 30 or 1,000!
We can even help with all the details including menu planning, flowers, decorations & more.
Call 865-428-6328 or 800-992-9780 for our Catering Department
DINNER MENU

Bennett's PIT BAR-B-QUE

Voted Best BBQ & Best Ribs

Bennett's Secret

It’s no mystery why Bennett’s Bar-B-Que meals are so moist, tender and packed full of flavor. First, our pork ribs, chicken, pulled pork and beef brisket are basted in Bennett’s own special sauce. Then, they’re set over smoldering hickory wood and smoked for up to 14 hours. The heat and sauce penetrate deep into every layer of meat, turning it a perfect pinkish color while enriching every juicy mouthful with rich, smoky flavor. Since everyone likes different amounts of our mouth-waterin’ sauce, we serve it warm on the side so you can pour as much or as little as you like. After you’ve savored the last bite, we hope you’ll agree that all the work we put into preparing your Bar-B-Que was well worth it!

Thanks for coming in!

Celebrating 27 years of serving the best BBQ in the Smokies.
STARTERS

Our Famous Hickory Wings
1 Pound - $9.99 or 2 Pounds - $16.99
Served with Bleu Cheese dressing and celery sticks. Hot or Mild.
Do not be surprised by their smaller size, this makes them even more flavorful after smoking. TRUST US!

Deep Fried Pickle Chips
$8.99
These slightly salty and sour pickle chips are delicious when battered and fried.

Trail Head Combo
$12.99
A platter of our favorites, hot wings, onion petals, deep fried deviled eggs and deep fried pickle chips. Enough to share!

Potato Skins
$8.99
Topped with cheddar cheese, scallions and hickory smoked bacon. Served with sour cream. Add Pulled Pork to our skins for just $2.50 more.

Brisket Stuffed Mushrooms
$8.99
We take our slow smoked brisket and homemade brisket sauce and fill mushroom caps with it, sprinkle some cheese over it and bake them up extra delicious.

Southwestern Hot Pepper Cheese Squares
$8.99
Spicy Pepper Jack Cheese squares hand breaded and deep fried. Served on a bed of spicy Southwestern Chili.

Onion Petals
$8.99
Thiny sliced sweet onion battered and fried to perfection. Served with Buttermilk Ranch.

Deep Fried Deviled Eggs
Six for $8.99
Yep, you read that right! We make our own deviled eggs and then hand bread them and fry them. Served with Mama’s Farmhouse Chow Chow.

BBQ Nachos
$12.99
A huge plate of chips, covered with SPICY cheese sauce, our own slow-smoked BBQ pork, onions, black olives, and tomatoes. Served with a pile of jalapenos, salsa and sour cream.

SOUPS & SALADS

Homemade Soup & Salad Bar - $11.99
Choose from 40 fresh items from our wide-open salad bar. All you can eat and then some!
Salad Bar can not be shared

Tossed Salad - $3.99

Boneless BBQ Chicken Breast Salad - $9.99

Add a Salad Bar to any Entree - $4.99 (Salad bar must be eaten by guest eating entree. No sharing)

Fried Chicken Tenderloin Salad - $9.99

Homemade Soup of the Day - $3.99

Cow-Poke Chili - $4.99
Slow cooked with ground beef, beans, tomatoes, and our special seasoning. Topped with shredded cheddar and scallions.
From Our Hickory Smoker

Bar-B-Que Pork Shoulder - $15.99
We slow smoke our pork for hours, then pull it.

Bar-B-Que Beef Brisket - $18.99
We slow smoke our beef and slice it.
Tender, juicy and flavorful.

Bar-B-Que Chicken - $14.99
Half of a plump tender broiler basted and slowly smoked.

Pulled Chicken - $15.99
We take our slow smoked chicken, pull it and add our homemade sauce.

Smoked Sausage - $16.99
Smoked to perfection. It’s the best sausage in the south.

Burnt Ends - A BBQ Classic - $19.99
We take the top part of our brisket, smoke it, cut it up, sauce it, bake it and serve it up. This makes these highly delicious, but they do contain extra marbling, so not for folks who don’t enjoy that.
Subject to availability.

Hog Legs - $19.99
These center-cut pork shanks come from the sweetest part of the pig, and are fall off the bone tender.

All above dinners served with bread and any 2 of: Bar-B-Que Beans, French Fries, Deep Fried Corn, Coleslaw, Green Beans, Spicy Macaroni and Cheese, Potato Salad, Onion Petals or Baked Potato

Take Home Some BBQ Sauce

$6.99 per pint or 3 pints for $16.99

Honey-04U - One of Bennett’s all time favorite sauces, Honey-04U takes the exceptional sauce we are loved for and adds a bit of sweet to the sauce with all natural honey.

Mustard’s Last Stand - Mustard’s Last Stand is a mustard based barbeque sauce, with some heat at the end.

Puckering Pig Barbeque Sauce - The Puckering Pig Sauce is like a conversation with your wife, it starts off sweet and finishes with a little heat.

Bennett’s Rowdy BBQ Sauce - Impress everyone at your next barbeque when you use the sauce that is the boss.
SANDWICHES

All sandwiches comes with your choice of TWO of the following sides: French Fries, Bar-B-Que Beans, Green Beans, Coleslaw, Deep Fried Corn, Spicy Macaroni and Cheese or Potato Salad.
Substitute a Baked Potato or a side of Onion Petals for one of these sides for $1.00

Ultimate Sandwich - $12.99
Choose from Pulled Pork, Sliced Beef Brisket, Smoked Sausage, Pulled Chicken or Burnt Ends. With grilled onions topped with our homemade sweet honey-bbq sauce. Then served on Ciabatta roll with pickles.

Bar-B-Que Pork Shoulder - $10.99
Pulled, slow smoked pork. The sandwich that made us famous.

Carolina Pork Sandwich - $11.49
Chopped pork shoulder mixed with sauce & topped with coleslaw.

Bar-B-Que Beef Brisket - $11.99
We slow smoke our beef and slice it. Tender, juicy and flavorful.

Smoked Sausage - $10.99
Slow smoked sausage makes for a perfect sandwich.

Catfish - $11.99
Hand breaded and deep fried until crispy and served with lettuce and tomato.

BBQ Grilled Breast of Chicken - $10.99
Tender, juicy and topped with our homemade Honey-0-4-U BBQ Sauce.

Chicken Supreme - $12.49
Mesquite grilled in our Honey-0-4-U sauce and then topped with 3 strips of bacon and Monterey Jack cheese. Served with lettuce and tomato.

Pulled Chicken Sandwich - $10.99
Our smoked chicken pulled and mixed with our BBQ sauce.

CHARGRILLED BURGERS

In order to make our burgers extra delicious, we use 2 patties in each burger, instead of one. For this to work, all of these will come Medium Well.

* Hamburger - $9.99
  Our burgers are grilled to perfection, giving it a flavor and juiciness that can’t be beat. Served with lettuce, tomato, onion and pickle.
  Add Cheese for .50
  (Choose from American, Cheddar, Monterey Jack, or Pepper Jack Cheese.)
  Add Bacon for 1.00 • Add Grilled Onions for .50 • Add Sauteed Mushrooms for .50

* Mouth of the South Burger - $11.99
  Our delicious burgers topped with our homemade pork chili, jalapenos and a slice of fried pepperjack cheese.

* Brisket Burger - $11.99
  Our delicious burger topped with American Cheese and thinly sliced, slow smoked brisket and our homemade brisket sauce.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
After 27 years of slow smoking BBQ here in the Smokies, we think we have the best ribs around!

Jumbo Baby-Back Ribs
We slow smoke our babies for up to 6 hours at over 200 degrees to ensure that they are tender and delicious.

COMBOS

Texan Sampler - $24.99
A generous portion of all five of our hickory smoked meats: Pulled Pork, Beef Brisket, Hog Leg, Chicken, and delicious Baby-Back Ribs.

Big Daddy’s Ultimate Combo - $24.99
FOUR Baby-Back Ribs, TWO Hog Legs and 1/4 pound of Pulled Pork. Get Ready!

Chicken and Ribs - $19.99
A quarter of a Smoked Chicken and half rack of delicious Baby-Back Ribs

Bar-B-Que Combo - $21.99
Round up a gang of big Bar-B-Que favorites. Choose any three of our delicious smoked meats - pulled pork, quarter BBQ chicken, baby back ribs, smoked sausage or beef brisket for a perfect and filling dinner. For white meat chicken, please add $1.00 extra. Substitute our famous Burnt Ends for any meat for $2.00

THE REST OF THE BEST

BBQ Grilled Chicken Breast - $14.99
Tender, juicy and topped with our homemade Honey-0-4-U BBQ Sauce.

Catfish - $16.99
Hand breaded and deep fried until crispy.

Chicken Tenders - $14.99
Crunchy, tasty and juicy. Everything you want in a delicious chicken tender.

ALL ABOVE DINNERS SERVED WITH BREAD AND ANY 2 OF: BAR-B-QUE BEANS, FRENCH FRIES, DEEP FRIED CORN, COLESLAW, GREEN BEANS, SPICY MACARONI AND CHEESE, POTATO SALAD, ONION PETSALS OR BAKED POTATO

We Proudly Serve Smithfield Products
DESSERTS
Bennett’s Famous Home Baked Cobbler - $5.99
Try a generous helping of either our blackberry or peach cobbler. Served with a scoop of vanilla ice cream.

Homemade Apple Crisp - $5.99
Better than your Mama made. Topped with a scoop of vanilla ice cream.

Chocolate Cake - $5.99
Rich and delicious, the way Chocolate Cake was intended. Served with a scoop of vanilla ice cream.

SIDEKICKS
Baked Spud - $2.99
Bennett’s Loaded Potato - $4.99
Served with butter and sour cream, topped with Carolina Pork, cheddar, and scallions.

Sides - $2.49 each
Basket of Bread, French Fries, Coleslaw, Spicy Macaroni and Cheese, Bar-B-Que Beans, Deep Fried Corn, Potato Salad, Green Beans.

ADULT BEVERAGES
Domestic Bottled Beer - $4.50
Bud, Bud Light, Miller Lite, Coors Light, Michelob Ultra, O’Douls (non-alcoholic)

Imported & Specialty Beer Bottles & Cans - $5.50
Corona, Highland Mandarina IPA (Can), Green Man Wayfarer IPA (Can), Blue Moon, Angry Orchard Crisp Apple Cider, Yee-Haw Dunkel

Domestic Draft • Glass - $4.50 • Pitcher - $14.00
Bud Light, Sam Adams Lager, Shiner Bock

Domestic Draft • Glass - $5.50 • Pitcher - $16.00
Regional and Seasonal Draft • Glass

Please ask your server what exciting regional and seasonal selections we are featuring today.

BEVERAGES
Fountain Soft Drinks, Iced Tea, Lemonade, Milk & Chocolate Milk - $2.99
Hot Tea, Coffee & Hot Chocolate - $1.99
(Complimentary refills on above drinks)
Bottled Mountain Spring Water - $1.49

Good Catering is more than simply bringing the food!
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VISIT OUR OTHER JOHNSON FAMILY RESTAURANTS

MAMA’S FARMHOUSE
208 Pigeon St, Pigeon Forge
865-986-3646

BIG DADDY’S Wood-Fired Brick Oven PIZZERIA
714 River Rd, Gatlinburg
865-986-6335
3056 Parkway, Pigeon Forge
865-429-7171
1800 Parkway, Sevierville
865-429-7189

Alamo Steakhouse
3050 Parkway, Pigeon Forge
865-986-6968
705 East Parkway, Gatlinburg
865-429-9789

Gatlinburg Alamo
Location is NOW OPEN Again!

MAMA’S CHICKEN KITCHEN
1244 East Parkway, Gatlinburg
865-428-6328

J.O.E. AND POP’S SUB SHOPPE
1244 East Parkway, Gatlinburg
865-428-6328