

APPETIZERS

- ★ **PIMENTO CHEESE & SAUSAGE** 12

As served at the James Beard House. From-scratch, all-beef sausage, crackers.
- ★ **SOUTHERN FRIED DILL PICKLES** 8.25

As featured in the *New York Times*. Thin and crispy, with special pickle sauce.
- 17ST WINGS** 13

Best Wings in America by *Food & Wine*. 8 wings, smoked, grilled, & tossed in our homemade spicy wing sauce. Ranch or bleu cheese.
- BBQ NACHOS** 14

Corn chips, our famous chili, baked beans, chopped pork, cheddar jack cheese, lettuce, jalapeños, green onions, diced tomatoes, sour cream.
- ★ **PORK RINDS** 5

Crackling, made-to-order fresh rinds, sprinkled with Magic Dust®. Choice of one sauce.
- CHICKEN TENDERS** 10 **MAKE IT BUFFALO STYLE** 1

Choice of one sauce.
- ONION STRAWS** 8.25

Lightly battered shaved onions, spinkled with Magic Dust. With special pickle dipping sauce.
- POTATO SKINS** 12

Pulled pork, cheddar cheese, bacon, and green onions. Sour cream on the side.

SALADS

HOUSE, RANCH, HONEY MUSTARD, THOUSAND ISLAND, OR BLEU CHEESE

- 17ST BARBECUE SALAD** 12.5

Fresh greens, chopped BBQ pork, cheddar cheese, tomato, homemade croutons, onion.
- BUFFALO CHICKEN SALAD** 12.5

Fresh greens, cheddar cheese, tomato, homemade croutons, onion, fried chicken tenders tossed in our homemade spicy wing sauce.
- SMOKED TURKEY CHEF SALAD** 13.5

Fresh greens, smoked turkey, eggs, tomatoes, bacon, onion, cheese, homemade croutons.

Signature SIDES

	SINGLE	PINT	QUART
FRESH COLLARDS	3.75	9	15
COLESLAW	3.5	8.5	14.5
17ST BAKED BEANS	3.5	8.5	14.5
POTATO SALAD	3.5	8.5	14.5
MACARONI & CHEESE	3.75	9	15
GREEN BEANS	3.75	9	15

Brisket-Seasoned

- FRIES** SINGLE **3.25** BASKET **7**
- GARLIC BREAD** 6 PIECES **4**
- SIDE SALAD** SINGLE **3** HALF-PAN (*SERVES 4-8*) **20**
- MIKE'S CHILI** CUP **4** PINT **8.5** QUART **14.5**

With cheddar cheese and green onions.
- BAKED POTATO** BUTTER & SOUR CREAM **4** *LOADED **7**
- SWEET POTATO** BUTTER & BROWN SUGAR **4** *LOADED **7**

*LOADED = CHEESE, BACON, + CHIVES; BUTTER AND SOUR CREAM ON THE SIDE

BARBECUE *Until Sold Out*

All meat is fresh from the pit daily and we do our best to anticipate how much we'll need. Order by the pound and add some sides to create your own tasting platter.

- ★ **BABY BACK RIBS** 1/2 Rack **18** Full Rack **24**
- BBQ PORK SHOULDER** 1/4 Pound **6** 1/2 Pound **9** 1 Pound **14.25**

Chopped and dusted.
-  **BEEF BRISKET** 1/4 Pound **9.25** 1/2 Pound **16.5** 1 Pound **22.5**

Certified Angus Beef. Sliced and dusted.
- SMOKED TURKEY** 1/4 Pound **6.5** 1/2 Pound **11** 1 Pound **18**

Sliced and served chilled.
- PULLED CHICKEN** 1/4 Pound **6** 1/2 Pound **9.5** 1 Pound **14.75**
- 1/2 BBQ CHICKEN** 10

Don't worry; it's done. Pit cooking with wood results in a light pink or rosy cast in the meat.
- 17ST BEEF SAUSAGE LINKS** 9 EACH
-  **RIBEYE** 25


14 oz. Certified Angus Beef, cut by hand, reverse-seared.
- ★ **PORK STEAK** 16

This popular midwest cut of pork is one of our signature items.


SANDWICHES & MORE

- ★ **OUR FAMOUS BARBECUE PORK** 8

5 oz. chopped barbecue shoulder, original barbecue sauce, Magic Dust®. 17ST style, request chow.
-  **CHOPPED BRISKET** 12.5

5 oz smoked beef brisket, piled high, with Apple City Red sauce, Magic Dust®, 17ST style, request chow.
-  ★ **REUBEN** 13

House-brined & smoked pastrami, sauerkraut, horseradish cheddar, Thousand Island, marble rye.
- ★ **PULLED CHICKEN** 8


4 oz. all-white meat, original barbecue sauce, Magic Dust®. Lettuce, tomato, or chow upon request.
-  **THE ORIGINAL 1/4 CHEESEBURGER** 9

Hand-pattied Certified Angus Beef®. American cheese, MOP (mustard, onion, and pickle)

For health purposes, we only cook our burgers medium-well to well done.

ADD A PATTY 4 **SCRATCH-MADE PIMIENTO CHEESE** 1

ONION STRAWS 1 **BACON** 2 **LETTUCE & TOMATO** .5
- SIGNATURE 17ST POTATO** 9

Chopped pork, bacon, cheddar jack, butter, sour cream, green onions.
-  ★ **LOTTA BULL** 15

Chopped beef brisket layered with grilled peppers, onions, horseradish cheddar cheese, and crunchy garden pickles topped with a fresh fried egg, and your choice of barbecue sauce.

HOUSEMADE DESSERTS 5

- BREAD PUDDING**

Topped with rich praline sauce and whipped cream.
- STRAWBERRY SHORTCAKE**

Buttermilk biscuit topped with strawberries and whipped cream.
- BANANA PUDDING**

Pudding, fresh bananas, and Nilla® Wafers.
- ICE CREAM** 1

DRINKS

- ICE TEA**

Sweet or Unsweet
- SODA**

Pepsi, Diet Pepsi, Dr Pepper, Diet Dr Pepper, 7-Up, Mountain Dew, Pink Lemonade
- BOTTLES:**

LOCAL BIG MUDDY ROOT BEER

SKI  **FITZ'S**

Root Beer, Diet Root Beer, Cream Soda, Ginger Beer, Orange

THE Story OF 17ST

1925



Ellis Tavern opens for business on 17th Street in Murphysboro, Illinois. For over 100 years, hamburgers and barbecue sandwiches will be served in this location.



1920s

Leon Mills begins barbecuing; he learns from his daddy.

1930s

Leon develops a barbecue sauce that wins rave reviews from his family and friends. He barbecues every week and his neighbors bring him their meat to barbecue, too.

1940s

Mike's brothers, Landess and Bob, run a barbecue stand at the community pool in Cape Girardeau, MO.

1941

Mike Mills is born.

Waking up in his crib to the smell of smoke is his earliest memory. His job becomes to gather wood in a little wheelbarrow as soon as he's able to walk.

1949

Leon Mills dies at age 42.



Mike's mother, **Mama Faye**, makes the sauce and sells it by the gallon to make money after her husband dies.

Mike makes pits out of 55-gallon barrels and sells them to families in Murphysboro. He has a reputation for being a good pitmaster and he begins barbecuing for all kinds of special occasions for friends and family.

1950s

1975

Mike opens the **Corner Tavern** and holds free barbecues and fish fries in the parking lot in order to sell more booze.

1985

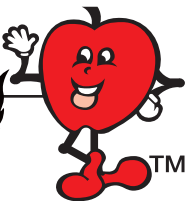
Mike opens **17th Street Bar & Grill**.



1988

Rob Williams, Pat Burke, and Mike start the **Murphysboro Barbecue Cook-Off**.

1989



The **Apple City Barbecue** team is formed and they quickly begin racking up awards.

1990

In their 5th contest, **Apple City Barbecue** qualifies to cook at Memphis in May. They win **World Champion** in ribs and **World Grand Champion overall**, and are awarded the **first perfect score ever** at MIM.

1992

President **Bill Clinton** visits 17th Street and Mike is awarded **top-security clearance** to board **Air Force One** to bring barbecue onto the plane before it departs.

Apple City Barbecue wins **Memphis in May World Champion in Ribs** and **World Grand Champion Overall** and **Grand Champion** at the **Jack Daniel's World Invitational Barbecue Cooking Contest**.

1993

The **Apple City Barbecue Team** wins **World Champion in ribs** at Memphis in May.

1994



Apple City Barbecue wins **World Champion** and **World Grand Champion Overall** at **Memphis in May**.

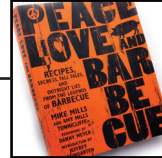
2002

Mike becomes the barbecue guru and a partner in **Blue Smoke** in New York City and helps found the **Big Apple Barbecue Block Party**.

2004

The **second 17th Street location** opens in Marion, Illinois.

2005



Amy and Mike publish **Peace, Love, and Barbecue**.

2006

Peace, Love, and Barbecue is nominated for a **James Beard Foundation Award** and wins the **National Barbecue Association Award of Excellence**.

2009

Pioneer of Barbecue Award is bestowed upon Mike at the **Jack Daniel's World Invitational Barbecue Cooking Contest**.

2010

Amy Mills is featured on **Best in Smoke**.

2011

Mike is inducted into the **Barbecue Hall of Fame**.

2013

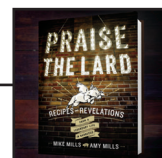
We're back! **Apple City Barbecue** hits the competition trail again!

2014/2015

Amy featured on **CHOPPED**, **Kingsford Invitational**, and **SMOKED**.



2017



Praise the Lard is published.

2019

Amy featured on



2019/2020

Amy featured on **BBQ Brawl** and **FireMasters**.

DEC. 29, 2020



Mike Mills, known throughout the barbecue world as "The Legend" passed away. His daughter, Amy, and his trusted pit crew continue to build the legacy and carry on Mike's work.

2021

Construction is completed on **The Factory at 17th Street**, a barbecue sauce factory around the corner from the original restaurant.

MURPHYSBORO

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f t p y i g

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