

## APPETIZERS

### ★ PIMENTO CHEESE & SAUSAGE 12.5

As served at the James Beard House. From-scratch, all-beef sausage, crackers.

### ★ SOUTHERN FRIED DILL PICKLES 9

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 14.5

Corn chips, our famous chili, baked beans, chopped pork, cheddar jack cheese, lettuce, jalapeños, green onions, diced tomatoes, sour cream.

### ★ PORK RINDS 6

Crackling, made-to-order fresh rinds, sprinkled with Magic Dust®. Choice of one sauce.

### CHICKEN TENDERS 10.5    MAKE IT BUFFALO STYLE 1

Choice of one sauce.

### ONION STRAWS 9

Lightly battered shaved onions, spinkled with Magic Dust. With special pickle dipping sauce.

### POTATO SKINS 13

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 13

Fresh greens, chopped BBQ pork, cheddar cheese, tomato, homemade croutons, onion.

### BUFFALO CHICKEN SALAD 13

Fresh greens, cheddar cheese, tomato, homemade croutons, onion, fried chicken tenders tossed in our homemade spicy wing sauce.

### SMOKED TURKEY CHEF SALAD 14

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

## Signature SIDES

single serves 1    pint serves 2-3    quart serves 5-6

	SINGLE	PINT	QUART
FRESH COLLARDS	3.75	10	16
COLESLAW	3.5	9	15
17ST BAKED BEANS	3.5	9	15
POTATO SALAD	3.5	9	15
MACARONI & CHEESE	3.75	9.5	16
GREEN BEANS	3.75	9.5	16

*Brisket-Seasoned*

### FRIES    SINGLE 4    BASKET 9

### GARLIC BREAD    6 PIECES 4

### SIDE SALAD    SINGLE 3    HALF-PAN (SERVES 4-8) 20

### MIKE'S CHILI    CUP 4    PINT 9    QUART 15

*With cheddar cheese and green onions.*

### BAKED POTATO    BUTTER & SOUR CREAM 5    \*LOADED 8

### SWEET POTATO    BUTTER & BROWN SUGAR 5    \*LOADED 8

*\*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 18.5    Full Rack 25

### BBQ PORK SHOULDER    1/4 Pound 6.25    1/2 Pound 9.5    1 Pound 14.75

Chopped and dusted.



### BEEF BRISKET    1/4 Pound 10    1/2 Pound 18.5    1 Pound 25

Certified Angus Beef. Sliced and dusted.

### SMOKED TURKEY    1/4 Pound 6.5    1/2 Pound 11    1 Pound 20

Sliced and served chilled.

### PULLED CHICKEN    1/4 Pound 6.25    1/2 Pound 9.5    1 Pound 14.75

### 1/2 BBQ CHICKEN 11

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 26

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 8.75

5 oz. chopped barbecue shoulder, original barbecue sauce, Magic Dust®. 17ST style, request chow.



### CHOPPED BRISKET 13.25

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



### ★ REUBEN 14

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 9.5

Chopped pork, bacon, cheddar jack, butter, sour cream, green onions.



### ★ LOTTA BULL 16

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 6

### 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.

### CHEESECAKE BROWNIE

## 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.

1975

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

1985

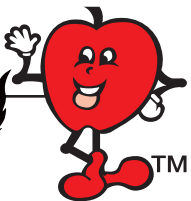
Mike opens **17th Street Bar & Grill**.

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

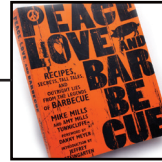


**Apple City Barbecue** wins **World Champion** and **World Grand Champion Overall** at **Memphis in May**.

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**.

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

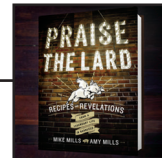
**We're back!** **Apple City Barbecue** hits the competition trail again!

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.

2022

Faye, named after Mike's mother and granddaughter, opens around the corner, serving coffee, breakfast, lunch, and featuring gourmet groceries.

2023

Amy is named a **Landmarks Illinois Influencer** for her work in restoring the building that houses **The Factory** at 17th Street and Faye.

17th Street is named **Best Barbecue** in Illinois and featured in an Illinois tourism commercial with actress **Jane Lynch**.

Amy is featured on **Food Network's BBQ USA**.



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