

# BBQ MENU

PER PERSON PRICING

## APPS

CORNBREAD	\$ 3.50
JALAPENO AND CHEDDAR	
DINNER ROLLS	\$ 3.50
AND BUTTER	
HOUSE PICKLES AND ONIONS	\$ 2.50
HOUSE POTATO CHIPS	\$ 5.00
AND PEPPER CHEESE DIP	
BURNT END CHILI	\$ 12.00
CHEESE, TORTILLA AND RED ONION	
CAJUN SHRIMP SKEWERS	\$ 4.00
AVOCADO CREMA	
CHICKEN SKEWERS	\$ 4.00
CURRY LIME MARINATED	
MAINE SMOKED FISH DIP	\$ 3.00
W/ FRESH BREAD, LEMON AND CHIVE	

## SIDES CHOOSE 2: \$10.00

BBQ BAKED BEANS	
W/BACON, ONION & ROASTED PEPPERS	
BAKED MACARONI	
FOUR CHEESE	
CUCUMBER AND RED ONION SALAD	
POTATO SALAD	
VEGETABLE SLAW	
QUINOA AND CHICKPEA SALAD	
HOUSE SALAD	
HEIRLOOM TOMATOES, BASIL AND	
FRESH MOZZARELLA	
ROASTED CORN	
POBLANO PEPPERS, AVOCADO, RED	
ONION, TOMATO, CILANTRO	

## MAIN COURSE

CHOOSE 3: \$49.00

TEXAS STYLE BRISKET	\$ 30.00
10 HOUR SPICY RUB PORK BUTT	\$ 20.00
SLOW COOKED BABY BACK RIBS	\$ 15.00
TUSCAN BBQ LAMB SHOULDER	\$ 25.00
SMOKED ANGUS BEEF RIBS	\$ 25.00
HERB ROASTED TURKEY BREAST	\$ 20.00
WHOLE ROASTED CHICKEN	\$ 15.00
PRIME RIB OF BEEF	\$ 40.00
NY STRIP LOIN	\$ 40.00
GOAT LEG AND SHOULDER	\$ 25.00
GRILLED BEEF TRI RIP	\$ 25.00
MAPLE MUSTARD GLAZED	\$ 15.00
CARVED HAM	
SMOKED ITALIAN SAUSAGE	\$ 12.00
BRISKET BLEND BURGERS	\$ 20.00
& ALL BEEF HOTDOGS	
DRY RUBBED SMOKED	\$ 15.00
CHICKEN WINGS	

## SAUCES

CHILI MOLASSES BBQ SAUCE
SWEET AND SPICY SAUCE
SALSA VERDE
ALABAMA WHITE SAUCE
CAROLINA GOLD
KOREAN BBQ

