



SOUTHERN BBQ MENU for Brickyard
LEVEL III

PASSED APPETIZERS (choice of two)

Grilled Shrimp with Tomato Horseradish Vinaigrette
Fried Green Tomato topped with Pimento Cheese
Spinach Artichoke Filo Cups
Beef Satay with Chimi Churri
Sausage and Cheddar Cheese Bites with Grain Mustard
Mac and Cheese Fritters with Cheese Sauce

CHOICE OF ONE ENTREE

Chopped Smoked Brisket
Pulled Pork Barbeque
Served with House made barbeque sauce
Cashew Chicken
Served with Peach Dijon
Herb Roasted Pork Loin
Served with Apple Cider Bacon Glaze
Bleu Cheese Chicken Breast

CHOICE OF TWO SIDES

Smashed Potatoes
with Cheese and Bacon on the side
Cheesy Mac and Cheese
with Tomatoes and Chives on the side
Tator Tots with jalapeño cheese sauce
Cole Slaw
Spicy Green Beans
Brunswick Stew
Diced Candied Sweet Potatoes
Stewed Okra and Tomatoes
Slow Braised Collard Greens
Squash Casserole

Creamed Spinach
Baked Brussels Sprouts
Grilled Vegetables- Carrots, Squash,
Zucchini, Asparagus and Mushrooms
Island Rum Baked Beans
Twice Baked Potato Salad
With cheese, sour cream, chives, and bacon
Seasonal Fresh Fruit Platter
with Mint Whipped Cream
Garden Salad
Tomatoes, carrots, cucumbers,
Ranch and Bleu Cheese Dressing

INCLUDED IN YOUR MEAL

Corn Bread Muffins with Jalapeño butter and Sliced Buns

Sweet tea, Unsweetened tea, Lemons, Water Urn **OR**
Lemonade with Sliced Strawberries and Cucumber Infused

