LOCAL SMOKE BBQ

ALLERGEN INFORMATION ENTREES. SANDWICH PROTEINS & SIDES

	GLUTEN	EGGS	MILK/DAIRY	PEANUTS	SHELLFISH	SOY
ST. LOUIS RIBS						•
PULLED PORK						
WHOLE / HALF CHICKEN						•
PULLED CHICKEN						•
GRILLED CHICKEN W. BBQ SAUCE						•
CHOPPED / SLICED BRISKET						•
WAYGU SAUSAGE			•			
SMOKED TURKEY			•			
FRIED CATFISH	•		•			
FRIED CHICKEN	•		•			
BEEF HOT DOG (BERKS BRAND)	*					•
COLESLAW		•	•			•
KAY'S POTATO SALAD		•				•
SHOESTRING FRIES	*					
SWEET POTATO FRIES	*					
BBQ BAKED BEANS						•
MAC 'N CHEESE	•		•			
BIG MAC 'N BITES	•	•	•			
ONION RINGS	•		•			•
GREEN BEANS			•			
COLLARD GREENS			•			•
SWEET CHILI BRUSSELS SPROUTS	*					
TATER CHIPS	*					
CORNBREAD	•	•	•			•

^{*}Minimum amounts of Gluten due to fry oil being used with Gluten items as well.

Variations may occur due to differences in suppliers, ingredient substitutions, recipe revisions and/or food preparation at the restaurant.

For general information on food allergens, visit www.foodallergy.org.

LOCAL SMOKE BBQ

ALLERGEN INFORMATION APPETIZERS, SAUCES, DRESSINGS, BUNS & SANDWICH TOPPINGS

4	GLUTEN	EGGS	MILK/DAIRY	PEANUTS	SHELLFISH	SOY
SMOKED BACON POPPERS			•			•
SAUCY CHICKEN BITES, DRY	*					•
FRICKLES	•					
SMOKE-A-FRIED WINGS, DRY	*					
CHICKEN TENDERS	•	•	•			•
HUSH PUPPIES	•	•	•			•
LSBBQ ORIGINAL BBQ SAUCE						•
LSBBQ CAROLINA BBQ SAUCE						
BUFFALO SAUCE						
LSBBQ SPICY BBQ SAUCE						•
TERIYAKI SAUCE	•					•
PARM GARLIC SAUCE			•			
SWEET CHILI SAUCE						
CAROLINA MUSTARD		•				•
BALSAMIC VINAIGRETTE						
BBQ RANCH DRESSING		•	•			•
HONEY MUSTARD DRESSING		•				
RANCH DRESSING		•	•			•
BLUE CHEESE DRESSING		•	•			•
CAESAR DRESSING		•	•			•
BRIOCHE BUNS	•	•	•			
HOT DOG BUNS	•	•	•			
SLIDER BUNS	•					•
BLUE CHEESE SLAW		•	•			•
SPECIAL BURGER SAUCE		•				
STUFFING (TURKEY STUFFER)	•		•			
CRANBERRY SAUCE						
NASHVILLE HOT SAUCE						

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