Peebles
Barbecue

Slow-smoked over local oak and hickory, delivered hot for your office, party, or backyard.

peeblesbbq.com

Our story

Peebles started as a hobby. Ellie drove a school bus for his regular job and smoked meat on the side for friends and neighbors. Folks kept offering to pay, and eventually those same neighbors helped him build the building we still cook in today.

His wife, Gladys, helped create the recipes and kept working in the restaurant long after he passed. Today the third generation owns Peebles, and the fourth generation works alongside us.

Same building. Same recipes. Why change what works?

Packages

Priced per person. Every package includes your choice of our three sauces: original, sweet, and sweet mustard.

Boxed meals available. Any package can be packed in individual boxes, one per guest, for office lunches, school staff, and crews on the go. Boxed meals are $2 extra per person and include utensils and napkins.

The Neighbor — $11

One meat, two sides

Perfect for lunch or smaller portions.

- Choose one meat
- Option to upgrade to brisket (Fridays only) or turkey for $2 extra per person
- Choose two sides
- Choice of bread or buns

The Cookout — $21

Two meats, three sides, and dessert

- Choose two meats
- Option to upgrade to brisket (Fridays only) or turkey for $2 extra per person
- Choose three sides
- Choice of bread or buns
- Choice of dessert: banana pudding, peach cobbler, apple crisp pie, or chocolate mousse cake

The Whole Pit — $26

Three meats, three sides, dessert, and drinks

- Choose three meats
- Option to upgrade to brisket (Fridays only) or turkey for $2 extra per person
- Choose three sides
- Choice of bread or buns
- Choice of dessert: banana pudding, peach cobbler, apple crisp pie, or chocolate mousse cake
- Sweet tea or lemonade

Meats by the pound

One pound feeds about two to three people. Sliced, chopped, or pulled as noted.

Oak-smoked brisket — **$19.99 / lb**
In-house rub, smoked 14+ hours. Sliced, lean or fatty. Available Fridays only.

Smoked turkey breast — **$19.99 / lb**
Juicy, sliced thick.

Boston butt — **$17.99 / lb**
Oak smoked and hand pulled.

Chopped pork — **$17.99 / lb**
Smoked over oakwood, then chopped and mixed with just the right amount of our original sauce for flavor.

Sliced beef — **$17.99 / lb**
Inside round smoked to perfection, then sliced thin and put back in the drippings for maximum flavor.

Chopped chicken — **$17.99 / lb**
Boneless, skinless chicken breast and thigh meat, smoked and chopped.

St. Louis ribs — **$16.99 / lb**
About six to eight bones per pound.

Smoked whole chicken — **$16.50 each**
Smoked over oak, moist and juicy.

Sausage — **$16.50 / lb**
Double smoked pork sausage links.

Sides

Choose from the list for any package, or order by the pan. Half pan serves 20 ($34); full pan serves 40 ($67).

Mac and cheese — **$34 / $67**
Three different cheeses, rich and creamy.

Baked beans — **$34 / $67**
A little bit of sweetness. Perfect for bread dipping.

Collard greens — **$34 / $67**
Simmered with our smoked pork.

Creamy coleslaw — **$34 / $67**
Cabbage, carrots, and just the right amount of sweetness.

Potato salad — **$34 / $67**
Mayo, eggs, and relish.

Garden salad — **$34 / $67**
Choice of ranch, Thousand Island, or creamy Italian.

Desserts and drinks

Add to any order.

Banana pudding — **$40 / $80**
Half pan / whole pan

Peach cobbler Half pan / whole pan	**$40 / $80**
Apple crisp pie	**$40**
Chocolate mousse cake	**$40**
Sweet tea, gallon	**$6**
Unsweet tea, gallon	**$6**
Lemonade, gallon	**$6**
Canned sodas and water	**$2 each**
Dirty soda bar Can be added upon request.	

Ordering

- **Catering days:** We cater Thursday, Friday and Saturday. Limited catering is available on Wednesday.
- **Lead time:** We prefer 72 hours in advance. Groups over 100 need 7 days. For any questions about accommodations, please call. We may be able to work with your schedule. If you can't call us, reach out by email at Essoc11@aol.com.
- **Pickup or delivery:** Pickup is free. Delivery starts at $35 depending on distance. We deliver to Auburndale, Lakeland, Winter Haven, Bartow, and Haines City. Delivery does not include chafing dishes or serving utensils, but they can be added upon request.
- **Serviceware:** Plates, napkins, forks, and knives are $1 per guest.
- **On-site service:** Need a pitmaster and server at your event? Ask for a quote.
- **Allergies and diets:** Tell us when you order. Vegan, vegetarian, and gluten-free options are available.
- **Payment:** A 50% deposit holds your date. Balance is due at pickup or delivery.
- **Schools and government:** Purchase orders accepted, invoiced net 30.

Peebles Bar-B-Q, since 1947
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