

Southern American BBQ

SMOKED MEATS

*indicates Boneless Meat

Slow Smoked Black Angus Brisket*

Black Angus Beef Brisket seasoned with dry rub then smoked for 18hrs+

Smoked Turkey Breast*

Whole Turkey Breast injected with creole butter, seasoned with dry rub, then smoked for two hours plus, served sliced

Smoked Chicken Quarters

Leg and Thigh chicken quarters, injected with creole butter, seasoned with dry rub and then smoked for two hours plus

Pulled Pork*

Whole pork shoulder seasoned with dry rub, then smoked for 12 hours and shredded and served with Carolina Style Sweet Mustard Barbecue Sauce on the side

Peppercorn Sausage*

A mixture of Pork and Beef, seasoned with spices and peppercorns then smoked

St. Louis Cut Style Ribs

Dry rubbed then smoked for four hours plus served with our housemade sweet and smoky barbecue sauce

Candied Smoked Pork Belly*

Bite sized thick morsels of sweet, spicy and smokey, melt in your mouth cuts of bacon-like chunks

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SIDES

*indicates Boneless Meat

Savory Barbecue Pinto Beans

Savory barbecue pinto beans are simmered in a rich sauce

Sweet Baked Beans

Texas-style sweet baked beans slow-cooked to perfection with a touch of brown sugar, pork sausage and smoky flavors

Traditional Potato Salad

Creamy, hearty potatoes and a touch of mustard, making this classic dish a crowd-pleaser at your celebration. (Will include onions and will omit eggs, please share your dietary requests with our team before ordering)

5 Cheese Mac and Cheese

Indulge in our decadent five cheese mac and cheese, featuring a blend of rich, melty cheeses

Homemade Creamed Corn

Texas-style sweet baked beans are slow-cooked to perfection with a touch of brown sugar, pork sausage and smoky flavors

Bread Options:

Yeast Rolls

Sliced White Bread

Cornbread

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VEGETARIAN BBQ SUBSTITUTES

*indicates Boneless Meat

Grilled Portobello Mushrooms*

Juicy and meaty, these marinated portobello mushrooms are grilled to perfection, offering a rich and savory alternative that captures the essence of Texas BBQ

Smoked Jackfruit "Pulled Pork"*

Tender jackfruit slow-cooked in smoky BBQ sauce, delivering a flavorful and satisfying substitute that mimics the texture and taste of pulled pork

BBQ Tofu Skewers*

Skewers of firm tofu marinated in a tangy BBQ sauce, grilled to achieve a crispy exterior and a smoky, flavorful bite.

Texas-Style Veggie Chili*

A hearty and robust chili made with a medley of beans, Beyond Meat™ crumbles, vegetables, and bold spices

Grilled Vegetable Platter*

A colorful array of seasonal vegetables, marinated and grilled to bring out their natural sweetness and smoky flavors

Bread Options:

Yeast Rolls

Sliced White Bread

Cornbread