

"twisted cue menu"

bbq bar

meats marinated in "flavor bomb" of house bbq blend seasoning and grill-finished.

included proteins:

split chicken	pork spare ribs	beef flanken short
breast	pork hot links	ribs
drumsticks		beef tri tip

guests will select their protein and then have them tossed in their choice of one of the following **sauces**:

apricot marmalade raspberry balsamic moscato dijon carolina cider

smoky burnt onion alabama white

*** additional proteins can be added to menu. inquire.

*** all sides are vegetarian and nut free.



sides:

vegetables: (select 2-3)

herb "explosion" tomato+red onion salad

thyme. oregano. rosemary. tarragon. fruity olive oil.

garlic drenched mushroom medley

raw garlic puree + olive oil coat sauteed mushrooms.

garlic charred broccolini

charred broccolini tossed in olive oil and fried garlic.

mushroom braised kale

sauteed kale braised in mushroom enriched broth. finished with chopped sauteed mushrooms.

smokey collard greens

slow-braised collard geens. roasted sweet peppers.

pickled melon rind and cabbage slaw

shredded red and green cabbage. sliced pickled melon rind. cider vinaigrette with a hint of honey.

burned butter baby carrots

peeled baby carrots. cooked at high-temp in brown (burned) butter.

herbes de provence baby carrots

sauteed baby carrots. coated in herbes de provence.

orange kissed baby carrots

dressed in orange essence and light butter.

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white pepper baby carrots

very clean. white pepper stands out front.

green goddess brussel sprouts

brussel sprouts finished in herbaceous creamy dressing of basil. tarragon. parsley. chervil. lemon juice. light mayo.

charred brussel sprouts in apple-honey

brussel sprouts oven-charred and lightly dressed with a blend of honey and apple juice.

roasted kale and apple salad

oven roasted kale and sliced apple. white balsamic dressing.

light curry cardamom roasted chickpeas

garbanzos roasted in light curry and cardamom spice blend.

green apple caesar wedges

mini iceberg wedges dressed in green apple based a Caesar.

"curtido" cabbage salad

raw shredded cabbage, carrots, and onions dressed in jalapeno-spiked pickling liquid.

cumin roasted cauliflower

chopped cauliflower drizzled w olive oil, pepper, and cumin.

pickled onion and asparagus salad

pickled red onions and chopped asparagus.



sides:

starches: (select 2-3)

cheesy thyme corn fritters jack cheese, parmesan, mirepoix.

paprika sweet pepper corn fritters smoked paprika. sweet peppers.

mediterannean lentil orzo salad orzo. braised lentils. feta. olives. tomatoes. cucumber.

smashed roasted baby potatoes in dill oil finished in infused oil and sea salt.

parmesan roasted baby potatoes tossed in grated parmesan, parsley, herbs.

ancho roasted baby potatoes roasted in ancho, garlic, and onion seasoning. classic southern potato salad a classic. celery. bell pepper. scallion. picnic mustard.

tarragon mint yogurt potato salad diced potatoes. in yogurt-based dressing. light mint.

mojo platanos sweet plantains in mojo sauce.

sweet and sour plantains sweet plantains in butter lemon sauce.

fried polenta cakes w basil chimichurri sauteed in olive oil.

roasted hominy & black bean salad red onions. cilantro. scallions. red sweet peppers.

optional hot side items:

truffled white cheddar macaroni truffle oil. white pepper.

hatch chili jalapeno mac n cheese diced green chilis

> "green" mac n cheese blended w pesto.

molasses burnt onion baked beans

charred onions. molasses. worcestershire. *** additional proteins can be added to menu. inquire. "borracho" beans pinto beans cooked in modelo.

spiced butter yams nutmeg. cinnamon. butter. brown sugar.

> vanilla bean yams light sugar. vanilla bean. butter.

*** all sides are vegetarian and nut free.