

YUMMIES Donuts & BBQ

2001 S. Tamiami Trail • Venice, FL 34293
(941) 493-7170 • www.yummiesdonuts.com

Try our **Sticky Pig**: Succulent Pulled Pork packed on a **Scratch Made, Glazed Cinnamon Bun DONUT**. As seen in **Food Network Magazine**



DONUTS Huge Variety Bagels • Cookies • Elephant Ears Danish • Muffins • Scones • Turnovers

Bagel & Cream Cheese, Peanut Butter or Butter

Bagel, Croissant or Biscuit: Egg

Bagel, Croissant or Biscuit: Egg & Cheese

Bagel, Croissant or Biscuit: Egg, Cheese & Ham, Bacon or Sausage

Bagel, Croissant or Biscuit: Meat, Ham, Bacon or Sausage

Biscuit Brisket or Pulled Pork

Sausage Gravy in a Biscuit Bowl

Cuban: Pulled pork, ham, Swiss cheese, mustard & pickles on a Hoagie

Sticky Steer: Beef Brisket on a Glazed Cinnamon Bun Donut.

Beef Brisket: on a Kaiser Roll

Sticky Pig House Speciality: Pulled Pork on a Glazed Cinnamon Bun Donut

Pulled Pork: on a Kaiser Roll

By the Pound: Pulled Pork & Beef Brisket

Nachos: Pulled Pork or Beef Brisket topped on tortilla chips, doused with shredded cheese, sprinkled with Jalapeno's & BBQ Sauce

Piggy Tails: Pulled Pork or Beef Brisket topped on freshly sliced & fried potato spirals, with shredded cheese, green onions & sour cream

Pork Rinds: Pulled Pork or Beef Brisket topped on house fried pork rinds & shredded cheese

House Made Potato Chips: Seasoned fresh spiral sliced potatoes

Thursday & Friday 6:30 am to 2:30 pm

Saturday 6:30 am to 4 pm & Sunday 6:30 am to 2 pm



Availability are subject to changed without notice.

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Saturday until 4 pm



Extra Meaty Baby Back Ribs
Half & Full
Pulled Pork lb
Beef Brisket lb
Chicken
Half & Whole



Coleslaw House Specialty

Mac & Cheese

Baked Beans

Collard Greens

Plate: Meat & 2 Sides



House Sauces
Sweet • Bourbon
Hot • Honey Garlic
North Carolina
Smokey Mountain

We Cater



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Hours and menu items are subject to change without notice. Smoked poultry meat has a pink hue, which is a normal result of the curing process. USDA says "All the meat—including any that remains pink, is safe to eat as soon as all parts reach at least 165°F. Meat can become pink as a result of reactions that happen during smoking.