**SOUTHERN BBQ MENU for Brickyard**

**LEVEL III**

**PASSED APPETIZERS (choice of two)**

Grilled Shrimp with Tomato Horseradish Vinaigrette

Fried Green Tomato topped with Pimento Cheese

Spinach Artichoke Filo Cups

Beef Satay with Chimi Churri

Sausage and Cheddar Cheese Bites with Grain Mustard

Mac and Cheese Fritters with Cheese Sauce

**CHOICE OF TWO ENTREES**

**Chopped Smoked Brisket**

**Pulled Pork Barbeque**

*House made barbeque sauce*

**Cashew Chicken**

*Served with Peach Dijon*

**Herb Roasted Pork Loin**

*Served with Apple Cider Bacon Glaze*

**Bleu Cheese Chicken Breast**

**CHOICE OF TWO SIDES**

**Smashed Potatoes**

with Cheese and Bacon on the side

**Cheesy Mac and Cheese**

with Tomatoes and Chives on the side

**Tator Tots with jalapeño cheese sauce**

**Cole Slaw**

**Spicy Green Beans**

**Brunswick Stew**

**Diced Candied Sweet Potatoes**

**Stewed Okra and Tomatoes**

**Slow Braised Collard Greens**

**Squash Casserole**

**Creamed Spinach**

**Baked Brussels Sprouts**

**Grilled Vegetables- Carrots, Squash,**

Zucchini, Asparagus and Mushrooms

**Island Rum Baked Beans**

**Twice Baked Potato Salad**

With cheese, sour cream, chives, and bacon

**Seasonal Fresh Fruit Platter**

with Mint Whipped Cream

**Garden Salad**

Tomatoes, carrots, cucumbers,

Ranch and Bleu Cheese Dressing

**INCLUDED IN YOUR MEAL**

Corn Bread Muffins with Jalapeño butter and Sliced Buns