

SMOKED MEATS

PULLED PORK — 4 # Half Pan	\$64
PULLED CHICKEN — 4 # Half Pan	\$64
CHOPPED BEEF BRISKET — 4# Half Pan	\$76
CHICKEN WINGS — 1 Dozen	\$18
BABY BACK RIBS — Full rack, cut in two bone sections	\$29

BAKED POTATO BAR

Jumbo baked potatoes with all the fixins : House Cheese Sauce, BBQ, Sour Cream, and Scallions | \$8 each

Choose additional toppings

Pulled Pork (+\$5) | Smoked Chicken (+\$5) | Beef Brisket (+\$8)
Bacon (+\$3) | Broccoli (+\$3)

Please provide a minimum of 2 hour advanced notice



SIDES

	Quart	Half Pan
COLESLAW	\$8	\$28
BAKED BEANS	\$10	\$38
BBQ CHIPS — Large bag with homemade dip		\$18
GARDEN SALAD — With homemade ranch dressing		\$26
CORNBREAD — 12 homemade muffins with honey butter		\$18

Number of Guests ~ 2-3 | 10-12

LUNCH BOXES

Individually boxed with homemade chips & slaw | \$12 ea

BBQ PULLED PORK SANDWICH
SMOKED CHICKEN SANDWICH
TURKEY CHEDDAR WRAP

SMOKED MAC & CHEESE

1/2 pan of house signature mac with your choice of smoked toppings. 10-12 servings

CLASSIC MAC	\$45
PORK OR CHICKEN	\$60
BRISKET	\$68

SAUCES

SIGNATURE SAUCES — All Homemade. By the Pint or Quart. \$6 | \$12

EDDY RUB — House rub. Great on beef, pork, and chicken. By the pint \$14



EXTRAS

BUNS — Brioche, pack of 12	\$9
SWEET & SPICY PICKLE SLAW — The perfect topper for any BBQ sandwich! By the pint	\$14
SERVICE WARES — Includes plates, utensils, napkins, wet naps, and serving tongs. Price per person	\$2