

BEEF ↓↓↓

SMOKIN' JOE LASHER'S MOBILE KITCHEN MENU 2024

Mr. Stines Burger: ½ lb Jumbo Burger grilled and topped with caramelized onion and melty cheese sauce. Served on Texas toast with Southern comeback sauce, shredded lettuce and garden-fresh tomato.....**\$12**

The Big Dawg: 1/3 lb., all beef jumbo hot dog smoked, then grilled. Served on a warm hoagie roll topped w/ Apple Pie Baked Beans, Mustard and Mountain Cole Slaw.....**\$8**

CHICKEN ↓↓↓

Willow Wings: 1lb of jumbo wings seasoned, breaded and deep fried. Choose from: Dry BBQ Rub * Southern Buffalo * BBQ. * Mango Habanero * Garlic Parm * Sweet Chile Sauce Ranch or Blue Cheese.....**\$15**

Cherry Mustard Chicken Sandwich: Char-grilled chicken thighs coated with warm cherry mustard BBQ sauce served on a toasted brioche bun and topped with mountain cole slaw and homemade pickled red onions.....**\$11**

BBQ Chicken Sandwich: Char-grilled chicken thighs on a toasted Brioche bun with smoky BBQ sauce, melted cheese sauce, caramelized onion, shredded lettuce & tomato.....**\$11**

PORK ↓↓↓

The Porky Sandwich: Slow smoked pulled pork piled on Texas toast topped with mountain cole slaw, and smoky BBQ sauce.....**\$9** *Try it with **Cherry Mustard BBQ and Pickled Onions!**.....**\$2.00 more**

Nachos Con Puerco: Slow smoked pulled pork piled over corn chips with melted cheese sauce, homemade smoked tomato salsa, shredded lettuce, grilled jalapeno and sour cream.....**\$12**

Mac Attack: 1/3 lb. of Pulled pork over 1/3 lb. of smoked mac & cheese topped with apple pie baked beans and drizzled with melted cheese and smoky BBQ Sauce.....**\$12** *Try it over **Fries!**.....**\$3 more**

Piggy Plate: ½ lb of pulled pork served with “Clawson’s East Carolina Style BBQ Sauce” and a side of Texas toast.....**\$8** **Add two sides.....\$14**

SEAFOOD ↓↓↓

Fish & Chips: Fresh N. Atlantic Cod coated in beer batter and deep fried. Served over a bed of seasoned fries with a side of tartar sauce and fresh lemon.....**\$15**

Gabriel’s Creek Fish Sandwich: Fresh N. Atlantic Cod beer battered and deep fried. Served on a toasted brioche bun topped with creamy mountain cole slaw and pickled red onion with side of tartar sauce and lemon wedge.....**\$12**

SALADS & VEGETARIAN OPTIONS: ↓↓↓

Italian Chopped Salad: Chopped iceberg and leaf lettuce mix with tomato, cucumber, pickled onion, and shredded parmesan cheese tossed in golden Italian Dressing.....**\$8** *Add **Grilled Chicken.....\$5**

Cluckin’ Good Pasta Salad: Grilled chicken thighs coated with warm cherry mustard bbq sauce and chopped. Served on a bed of chilled pasta salad with diced vegetables, Roma tomatoes, pickled red onion and shredded parmesan cheese.....**\$13** ***Make it Vegan! Top with “Beyond Chicken Vegan Bratwurst.....\$14**

Vegan Bratwurst Sub: “Beyond Bratwurst” link grilled and served on a hoagie roll with stone ground mustard and pickled onions**\$11.00.** ***ADD A VEGAN SIDE ITEM FOR \$3***

For the Kids: Hot Dog & 1 side / Cheeseburger & 1 side / Kids BBQ Sandwich & 1 Side.....**\$7.50**

Sides:\$3

Mac & Cheese	BBQ Seasoned Fries (V)	Pasta Salad (V)	PICKLED ONIONS (V)
Apple Pie Baked Beans	Corn Chips and Salsa (V)	Cole Slaw	

Non-Alcoholic Beverages.....\$2 **Adult Beverages: Noble Cider.....\$5** **Gallo Wines.....\$4**

Weekly Specials! Limited Quantity

THURSDAY: RIB DAY!

1/3 Rack (4-5 bones) slow smoked with apple wood and finished with a sweet brown sugar, butter, and honey bark. Served with your choice of one side item.....\$15

FRY-DAY: FRIED BABY SHRIMP BASKET!

1/3 lb of deep-fried, golden-brown popcorn shrimp. Served with French fries, hushpuppies, lemon, ketchup and cocktail sauce.....\$14.50

SATURDAY: GABRIEL’S CREEK SHRIMP BOIL

Authentic “low country” preparation! 1/3 lb of large, easy peel shrimp in a boil bag with 1/3 lb of smoked Andouille sausage, corn on the cob, and red potatoes. Boiled with our favorite Cajun spice recipe and served with 4 ounces of Smokin’ Joe’s Cajun Butter Sauce.....\$21

PLATTERS: 72 HOUR NOTICE REQUIRED

ST LOUIS STYLE SPARE RIB RACK.....\$45 EACH

PULLED PORK BBQ.....\$15 / lb.

8 OZ SAUCE (SMOKY RED, CHERRY MUSTARD BBQ, OR EAST CAROLINA)\$10

SALT & PEPPER CHARGRILLED CHICKEN THIGHS (10 per order)\$35

WING PLATTER (10 LBS/APPROX 72 WINGS)\$120

CHOOSE UP TO 3 DIFFERENT STYLES (BBQ Dry Rub, Southern Buffalo, BBQ Sauced, Mango Habanero, Sweet Chili Sauce, Garlic Parmesan). **SERVED WITH: RANCH AND BLUE CHEESE DRESSINGS 8 OZ EACH**

LOW COUNTRY SHRIMP BOIL: Traditional Preparation with Easy Peel Shrimp, Andouille Sausage, Corn on the Cob, and Red Potatoes. Served with Cajun Garlic Butter Sauce.

FULL TRAY (3lbs Shrimp, 3 lbs Sausage, 24 pieces corn, 5 lbs red potatoes)\$150

½ TRAY (1.5 lbs Shrimp, 1.5 lbs Sausage, 12 pieces corn, 2.5 lbs red potatoes)\$75

CLUCKIN’ GOOD PASTA SALD: FULL PAN (SERVES 20)\$150 HALF PAN SERVES 8.....\$60

Grilled chicken with warm cherry mustard BBQ sauce over a bed of rotini pasta with chopped vegetables, pickled onion and shredded cheese.

SLIDERS: \$36 PER DOZEN

PULLED PORK SLIDERS – WITH SMOKY BBQ SAUCE

PORK TENDERLOIN SLIDERS – WITH CARAMELIZED ONION AND SMOKY BBQ SAUCE

FRIED CHICKEN SLIDERS – WITH COLE SLAW AND PICKLED ONION

GRILLED CHICKEN SLIDERS – WITH PINEAPPLE AND CHERRY MUSTARD BBQ SAUCE

BURGER SLIDERS - WITH PICKLE, ONION AND KETCHUP

SIDES:

- APPLE PIE BAKED BEANS: FULL PAN (10 LBS)\$95 HALF PAN.....\$50
- MOUNTAIN COLE SLAW: FULL PAN (10 LBS)\$65 HALF PAN.....\$35
- SMOKED MAC & CHEESE: FULL PAN (10 LBS)\$100 HALF PAN.....\$50
- CORN CHIPS AND SALSA: SERVES 25 PPL.....\$50
- PASTA SALAD: FULL PAN: (10 LBS)\$65 HALF PAN.....\$35
- TEXAS TOAST: 28 PIECES.....\$35

DESSERTS:

- SMOKED PEACH COBBLER: FULL PAN (SRVS 12-16)\$75 HALF PAN.....\$40
- SMOKED APPLE COBBER: FULL PAN (SRVS 12-16)\$75 HALF PAN.....\$40

SMOKIN’ JOE LASHER’S FOOD EXPERIENCE
AT TWIN WILLOWS * 525 CASCADE STREET, MARS HILL NC
SMOKINJOEORDERS.COM OR CALL 828-380-4335
OPEN: THURSDAY-SATURDAY 11:00 A.M. – 7:00 P.M.