

Barbecue Sample Menu



APPETIZERS

Cheese and Charcuterie

A variety of local cheeses and sliced, cured meats, served with an assortment of grapes and crackers

Crudite

Rainbow carrots, celery, Romanesco, technicolored peppers, carnival colored cauliflower, cucumbers, easter egg radishes, hummus, tzatziki, green goddess

MAINS

Smoked Brisket

18 hour smoked beef brisket, bbq sauce

BBQ Pulled Pork

Slow smoked shredded pork, brioche rolls, bbq sauce

BBQ Pulled Chicken

Slow smoked shredded chicken thighs, brioche rolls, bbq sauce

SIDES

Potato Chips

Kettle style potato chips

Cornbread

Sweet cornbread with honey butter

Cheddar Biscuits

Cheddar cheese biscuit with honey butter

House Salad

Mixed greens, tomatoes, cucumbers, pickled red onions, balsamic vinaigrette

Coleslaw

Cabbage, carrots, sweet sauce

Orzo Pasta Salad

With feta, mint, and cucumbers

Red Skin Potato Salad

Classic potato salad

Watermelon

Slices of fresh watermelon

Mac and Cheese

Classic macaroni with house-made three cheese sauce

Baked Beans

With bacon

Corn on the Cob

With butter and salt

DESSERTS

Cookies

Chocolate chip, sugar, red velvet, double chocolate

Brownies

Chocolate chip brownies