

WHOLE ROASTED PIG

*custom order your next cookout
we recommend about 1.25 lbs per guest*

CARRYOUT.....\$7/pound DELIVERY.....\$100
50-250 lbs (uncooked weight)

DRESSED & PACKAGED.....\$8/pound COOKED ON-SITE \$250

add rolls, apple slaw, and choice of 2 sides for \$4/guest

PLATTERS

15 portion minimum

MEAT & CHEESE.....\$8/portion
house sausage, smoked turkey and ham, gouda, pimento, pickles,
smoked pork cracklins, cheddar chips, french bread, and mustard

BBQ SLIDERS.....\$3/portion
your choice of pulled pork or jackfruit

BUILD YOUR OWN BBQ TACOS.....\$8/portion
choice of pulled pork, chicken, or jackfruit - comes with jalapeño slaw,
grilled corn pico, chive sour cream, and cheese

BUILD YOUR OWN LETTUCE WRAPS.....\$7/portion
choice of pulled pork, chicken, or jackfruit - comes with hoisin BBQ,
sambal jelly, peanuts, shredded carrots, cilantro, and jalapeños

GARDEN SALAD.....\$7/portion
mixed greens, cucumbers, tomatoes, and onions tossed in vinaigrette

FRESH VEGETABLE.....\$6/portion

ASSORTED FRUIT.....\$7/portion

SANDWICHES

*15 portion minimum - \$8/person
mix and match platters available upon request*

SMOKED TURKEY BREAST
lettuce, onion, sweet pickles, and honey mustard on brioche

BBQ BAHN MI
smoked ham, pulled pork, hoisin bbq, cilantro, pickled carrots,
cucumbers, fresh jalapeños, and pork cracklins on a torpedo roll

GRILLED BACON BLT
house cut slab bacon, lettuce, tomatoes, and mayo on brioche

PEPPER MELT
red hot smoked sausage, grilled peppers & onions, gouda cheese,
and carolina gold mustard on a torpedo roll *vegan sausage available

FROM THE SMOKER

we recommend at least 1/4 lb per guest

VA ANGUS BEEF BRISKET - pound.....\$23

PIT BEEF - pound.....\$23

PULLED PORK - pound.....\$21

PORK SPARE RIBS - full rack.....\$25

ORGANIC CHICKEN - whole.....\$19

RED FRESNO JACKFRUIT - pound.....\$21

HOUSE SAUSAGES - 9 links.....\$23
*choice of garlic and herb, red hot, cheddar brat, or beyond sausage
mix match available*

SMOKED WINGS (25, 50, or 100).....\$30/\$55/\$100
*choice of buffalo, apple bbq, or pimenton dry rub - mix match available
served with celery, carrots and your choice of ranch, bleu cheese, or
chive sour cream*

HOUSE MADE SAUCES (cup or pint).....\$6/\$10
Smokin' Hot, Carolina Gold, Apple BBQ, Alabama White, Hoisin BBQ
or Big Daddy's Vinegar

SIDES

available by the pint for \$6 and quart for \$10

Apple Slaw, Jalapeño Slaw, Burnt End Beans, Mac 'n Cheese,
Garden Salad, Tea Braised Collards, Grilled Corn, and Pickles

House Cornbread \$8/dozen or Dinner Rolls \$6/dozen

WHOLE PIES

whole pies (12 slices) available for \$24

Dutch Apple, Peanut Butter Oreo, or our Seasonal Variety

BEVERAGES

quart \$5 / half gallon jug \$9

SWEET OR UNSWEET TEA

REGULAR OR FLAVORED LEMONADE

RASPBERRY PEACH TEA

*All catering orders include paper products and utensils.
Hot hold chafing pans available upon request.*