



BBQ Dinner Base Menu \$25pp Tossed Salad

mixed greens, cherry tomato, red onion, sharp cheddar, croutons house ranch & Italian

Smoked and Pulled Pork & Bone in Chicken

BBQ & homebrewed hot sauce

Fire Roasted Jalapeno Cornbread

honey butter

Southern Baked Beans

Cole Slaw's

creamy traditional & jalapeno-cilantro slaw





Upgrade your BBQ Dinner Meats

All entrees come with come with accompanying sauces

priced per person

Whole hog roast (pricing upon request)

Brisket \$6.5

Baby back ribs \$7.5 (3 bone piece)

Brined and smoked whole wings 160 wings \$225/80 wings \$115

Persian beef kofta kabobs \$8

Persian lamb kofta kabobs \$10.5

Veggie Entrées

*For your guests with dietary needs we will substitute their entrée at no extra cost and are not limited to these options *

Cayenne grilled eggplant with heirloom tomato salad

Chipotle lime grilled cauliflower

BBQ jackfruit

Sides

Maple baked beans with applewood smoked bacon \$3

Braised Greens with double smoked bacon \$3.75

Mac n cheese \$4

Mac n cheese bar \$9.25

- ❖ 4 cheese mac
 - **❖** Bacon
 - Chorizo
- Mushroom

- **❖** Green onion
- Blackened tomato
 - ❖ Sharp cheddar
- Charred jalapeno

Corn pudding \$3.25

Corn pudding with crimini mushrooms and prosciutto \$4.25

Mom's cheesy potato \$3.25

Anjali's potato salad \$3

Spicy purple potato salad \$4

Bourbon glazed carrot \$2.5

