



**ORDERS MUST BE PLACED
72 HOURS IN ADVANCE**

FROM THE SMOKER

serves 3-4 per pound

WINGS serves 10-15 **60/HALF PAN**
choice of two wing sauces: smokehouse, kansas city, hot honey bbq and choice between ranch and blue cheese

PULLED PORK	21/LB
PULLED CHICKEN	19/LB
SLICED BRISKET	24/LB
RIBS	25/SLAB

SALAD serves 15-20
choice of two salad dressings: ranch, blue cheese, apple cider vinaigrette, sorghum vinaigrette, smoked tomato vinaigrette

MIXED GREENS	40/HALF PAN
CESEAR SALAD	40/HALF PAN
SMOKED CHICKEN SALAD	40/HALF PAN

**ASK US ABOUT
ADDING BEER TO YOUR ORDER**
we offer growlers and cans to-go!

CATERING AND TAKE-OUT MENU

SIDES

serves 5-6 per quart

COLESLAW	13/QT
MAC AND CHEESE	14/QT
COLLARD GREENS	13/QT
MASHED POTATOES	13/QT
BRUSSEL SPROUTS	14/QT
BRISKET BAKED BEANS	14/QT
POTATO SALAD	13/QT
DEVEILED EGGS	25/DOZ

DESSERT

serves 6-8

KEY LIME PIE	32
PECAN PIE	32
APPLE CRUMBLE	32

ADD ONS

SANDWICH BUNS	8/DOZ
YELLOW BREAD	8/DOZ
DINNER ROLLS	8/DOZ

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.