

## Mains

### North Carolina Pulled Pork

Cherry wood smoked pulled pork finished with our eastern Carolina vinegar-based BBQ sauce

### Kansas City Style BBQ Spareribs

Dry-rubbed and smoked St. Louis cut spareribs with our signature BBQ glaze

### Award winning BBQ Chicken

Our chicken is smoked lightly and finished on the grill and finished with our home-made BBQ sauce

### Smoked-Fried Chicken Wings

Lightly Smoked wings are smoked then deep fried and tossed with your choice of 2 house made sauces. (buffalo, Sriracha BBQ, sweet Thai chili)

### Texas style BBQ Brisket

Our briskets are rubbed and smoked for over 12 hours at 250 degrees until it reaches optimal tenderness.

Accompanied with our homemade BBQ sauce

### Smoked Honey/maple Pork Belly

Strips of pork belly (BACON) are rubbed and smoked for over 4 hours and tossed with grade-A maple syrup and honey reduction and finished with coarse grain sea salt

### Hamburgers and hot dogs

80/20 Special grind burgers and grilled all-beef Hotdogs (veggie burgers available upon request)

### Smoked Turkey

Rubbed and lightly smoked turkey breast using fruit wood comes out incredibly juicy and is a great alternative option

### Teriyaki Marinated Flank Steak

reverse seared angus Flank Steak marinated in soy, garlic, onion, and Rice wine

## Sides

### Tri-Cabbage Slaw

Carrots and house made creamy dressing

### Cornbread

Our homemade ridiculously moist cornbread made with real corn

### Macaroni and Cheese

A medium shell pasta made with Cheddar, Monterey, and Colby jack cheese, sautéed onions and topped with panko breadcrumbs and pecorino cheese

### Corn and Black bean Salad

A southwestern inspired side dish made with red bell peppers, garbanzos, red onion and our spiced olive oil dressing

### Red Russet Potato Salad

Cubed red russet potatoes are tossed in our signature house made tangy dressing that includes capers, bacon, hardboiled egg, and red onion.

### Corn on the cob

Sweet Summer Corn with Drawn Butter

### Pit Smoked Baked Beans

Made with bacon, brisket molasses and Brown Sugar and mildly smoked with Pecan wood

### Roasted Fingerling Potatoes

Slightly crispy and dressed with brown butter and infused oil with garlic and thyme (buffet service only)

### Southern Green Beans

Slow Cooked till tender with bacon, onion and garlic and dash of red pepper

### Green tossed salad

Mixed greens, tomato, carrots and cucumber served with red wine vinaigrette

### Sweet Potato Fries

Hand cut sweet potato fries, steamed and fried to order sprinkled with homemade savory seasoning

**Catering is done in a 3-hour window with 90 minutes of that reserved solely for serving. For daytime parties, we ask that serving begin no later than 1:30pm. For an evening party we ask that serving begin no earlier than 5:30pm. For larger parties of 80 or more we can accommodate different time frames. Pricing is determined by your menu choices and guest count. Our minimum charge for 2026 for all private events is \$1500 plus tax, the cost of travel and staffing if needed. Includes at least 3 mains and 3 sides, the truck on site, and will feed at least 45 people. Smaller parties less than 45 will still be subject to minimum charge plus travel and staff but will still receive food for 45. On weekends in June and holidays minimum charge is based on 50 people. Travel fee of \$2 per mile is applicable for any location over 10 miles from us. Contact us today via the inquiry form on the website with any questions and for more detailed pricing.**

