

## Mains

### North Carolina Pulled Pork

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

### Kansas City Style BBQ Spare Ribs

Dry-rubbed and smoked St. Louis cut spare ribs 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 textural perfection and lightly dressed with a natural au jus bbq mixture.

### 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 bread crumbs 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.

### Roasted Sweet Potatoes

Oven roasted olive oil, butter and sea salt

### 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

### 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

**Catering is done in a 3-hour window with 90 minutes of that reserved solely for serving. Pricing is determined by your menu choices and guest count. Our minimum charge for 2023 for all private events is \$1400 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 40 people. Smaller parties less than 40 will still be subject to minimum charge plus travel and staff, but will receive food for 40. Travel fee is applicable for any location over 10 miles from us. Contact us today for more detailed pricing.**