



Appetizers

- Sausage Skewers - \$22/dozen
- Spicy BBQ Cauliflower - \$4/pp
- Sliders - \$4/pp
beef, chicken, pork
- Grilled & Chilled Veggies - \$4/pp
- Texas Caviar & Chips - \$4/pp
- Smoked Mozzarella & Cherry Tomatoes - \$18/dozen

We recommend 2-3 apps per guest for a 60 min

Cocktail hour.

Fresh From The Smoker Meat By The Pound

- Smoked Brisket - \$30/lb
- Waygu Beef Pastrami - \$40/lb
- Pulled Pork - \$20/lb
- Pulled Chicken - \$18/lb
- Burnt Ends - \$28/lb
- Tri-Tip - \$30/lb
- Smoked Turkey - \$20/lb
- Smoked Sausage - \$24/lb
- Pork Spare Ribs - \$16/lb

We recommend 8 oz of meat per guest.

1 lb of ribs per guest.

All meats served with house-made pickles & BBQ Sauces

Scratch Made Sides

Half pan feeds 20 - \$50
Full pan feeds 40 - \$100

- Truffle Mac N Cheese
- Pit Beans
- Cornbread
- Farm Slaw
- Potato Salad
- Not Your Average Salad

Desserts

Feeds 20 - \$45

- Banana Pudding
- Peach or Berry Cobbler