

SMOKED MEATS

BBQ PULLED PORK

\$85.00 | serves 10-12

Pork shoulder rubbed with house-mixed spice blend, smoked for hours + topped with sweet apple cider vinegar sauce

WAGYU BRISKET

\$110.00 | serves 10-12

Wagyu beef rubbed with salt + pepper, smoked for hours until tender

SMOKED YARD BIRD

\$60.00 | 3 birds - serves 6-8

Free-range chickens halved and rubbed with house dry rub. Smoked until juicy and tender

*additional birds: \$20/each



SAUCES

Choice of two sauces per protein:

house BBQ • alabama white sauce • hot honey mustard • salsa verde • house buffalo sauce

SIDES + EXTRAS

COLESLAW

\$20.00 | serves 8-10
Green cabbage, carrots and green apple shredded + tossed in an apple cider vinegar and mayo dressing*
*vegetarian

POTATO SALAD

\$25.00 | serves 8-10
Red bliss potatoes mixed in a mayo and dijon dressing with celery, onion, hard boiled eggs + herbs*
*vegetarian

MACARONI SALAD

\$20.00 | serves 8-10
House pasta, pickled peppers, scallions + herbs tossed in a creamy apple cider dressing

BLACK BEAN SALAD

\$25.00 | serves 8-10
Turtle beans mixed with roasted corn, charred red peppers, tomato, jalapeño + herbs in a cilantro lime vinaigrette

CUCUMBER SALAD

\$25.00 | serves 8-10
Hot house cucumbers, cherry tomatoes, pickled peppers, bermuda onion + herbs tossed in lemon mint vinaigrette

MAC + CHEESE

\$30.00 | serves 8-10
Fusilli noodles tossed in house-made cheddar cheese sauce, topped with cornbread crumble*
*vegetarian

BBQ BAKED BEANS

\$20.00 | serves 8-10
Slow-cooked with molasses, bacon + chipotle chilis

BRIOCHE BUNS

\$20.00 | dozen

BAKED CORN BREAD

\$7.00 | dozen

CORN CHOW CHOW

\$20.00 | serves 8-10
Southern corn relish with peppers, onions + herbs

BUTTERMILK BISCUITS + PIMENTO CHEESE

\$20.00 | dozen

BREAD + BUTTER PICKLES

\$7.00 | quart



BEVERAGES

SWEET TEA

\$15.00 | gallon
House-brewed tea with organic cane sugar + a hint of lemon

HIBISCUS ICED TEA

\$20.00 | gallon
Hibiscus flowers steeped with cinnamon, ginger + a hint of lime

LEMONADE

\$25.00 | gallon
Fresh-squeezed lemon juice + organic cane sugar

SWEETS

BANANA PUDDING

\$30.00 | serves 10-12
Whipped banana cream with fresh banana and nilla wafer crumble

MAPLE PECAN BREAD PUDDING

\$30.00 | serves 10-12
Brioche and pecans baked in a maple cream custard

ABOUT OUR CATERING SERVICE \$75/8 person minimum order for delivery | vegan and vegetarian substitutions available | all items can be individually packaged, wrapped and custom labeled | before placing your order, please inform us if a person in your party has a food allergy.