

BY THE POUND

THE MEATS

SMOKED BRISKET

Fourteen hours, salt and pepper bark.

ST. LOUIS RIBS

Sticky glaze, clean off the bone.

PULLED PORK

Shoulder, smoked overnight.

JALAPENO SAUSAGE

House-made with cheddar.



PLATES AND SANDWICHES

READY TO EAT

BRISKET PLATE

Half pound, two sides, pickles and bread.

RIB PLATE

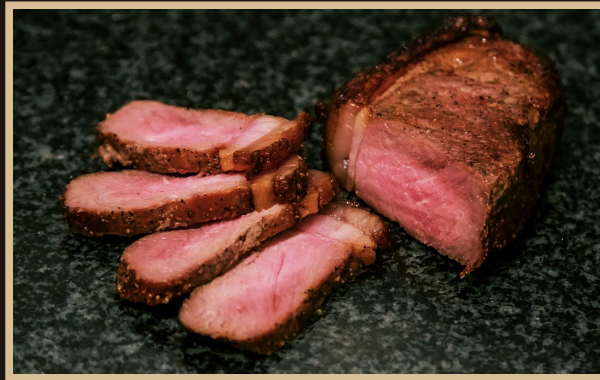
Half rack, two sides, bread.

PULLED PORK SANDWICH

Slaw on top, fries or side.

SMOKED HALF CHICKEN

With one side and bread.



FEED A CROWD

CATERING PACKS

Order 48 hours ahead. Packed hot in kraft trays with plates, napkins and tongs.

FAMILY TRAY · FEEDS 6 TO 8

2 MEATS · 2 SIDES · BUNS

OFFICE LUNCH · FEEDS 15

BRISKET, PORK, ALL THE SIDES

PIT PARTY · FEEDS 30

RIBS, BRISKET, SAUSAGE, SIDES