

## **PULLED PORK SANDWICH**

King of all BBQ, all hail the Swine. Dry rubbed pork shoulders are slow-smoked for more than 10 hours. It speaks loudly on its own, but you are welcome to dress it with any of our four homemade sauces. **Sm. \$6.50 Lg. \$8.90**

## **SMOKED CHICKEN SANDWICH**

Juicy chicken thigh slow-smoked, sliced thick (not pulled or shredded), and piled high. **Sm. \$6.25 Lg. \$8.25**

## **TEXAS STYLE BEEF BRISKET SANDWICH**

You can ask for the fat for flavor or "lean" if you want less. This is no pot roast. Rich flavor and tender texture makes this our #1 seller. **Sm. \$7.75 Lg. \$10.50**

## **PORK SUNDAE**

Our signature creation. A Southern barbecue plate inside of a bowl. Start out with our homemade corn spoon-bread at the bottom, layer on collard greens and cole slaw, and then top it all off with pulled pork and your choice of sauce. **\$9.00**

## **MAC DADDY**

Can comfort food get any better? Take our homemade, southern-style, baked mac & cheese and stack it in a bowl. Top it off with pulled pork and you have our food truck days come to life. **\$9.00**

## **SHRIMP & GRITS**

We start off with an authentic brown roux and let it thicken a flavorful shrimp broth. Green peppers, onions, fire roasted tomatoes, red shrimp and thyme then smother a delectable helping of cheese grits. **\$13.00**

## **BURRITO**

Your typical burrito with not so typical flavor. A warm tortilla contains your choice of meat (pork, chicken, or beef), and then we add rice, beans, cheese, hominy, and slow simmered tomato salsa. **\$9.75**

## **PORK SPARE RIBS**

The only description you need is delicious and mouth watering. We prefer them dry rubbed, but you are welcome to add sauce. Our ribs are not parboiled "fall off the bone". They are competition style, which is "bite off the bone", with a nice distinctive bark from dry rub and wood smoke. **Half Slab \$14 Full Slab \$24.00**

## **JUMBO CRISPY SMOKED CHICKEN DRUMMIES**

Slow smoked and juicy, we flash fry the drummies to crisp the skin and toss in a mixture of our buffalo sauce and smoked pepper trio BBQ sauce. **3 for \$9.25 -OR- 6 for \$16.00**

## **MIXED GREEN SALAD**

Fresh mixed greens are tossed with a roasted tomato vinaigrette and topped with red onion, carrots, and cucumber. Simple and tasty. **\$4.75**

# **SIDE DISHES**

## **BAKED MAC-N-CHEESE**

Southern style baked mac-n-cheese that is oh so tasty. Used as the foundation for our signature Mac Daddy.

## **CORN SPOONBREAD**

Somewhere between cornbread and corn casserole, a cake-like texture studded with smoked peppers and caramelized onions. Many have tried, but only corn spoonbread has found itself worthy to be the foundation of a Pork Sundae.

## **LOADED BAKED BEANS**

Baked beans slow simmered with smokey bacon, carrots, celery, onions, garlic, and fresh herbs.

## **COLLARD GREENS**

Quit making that scrunched up face! We dress up this super-food with apple cider vinegar, red chili flake, onions, and garlic. Hooray Veggie Friends...this dish does not contain protein. Simple comfort food with complex, spiced flavor.

## **COLE SLAW**

Hand cut sweet and sour slaw balanced with a touch of mayo. Try it on top of the pulled pork sandwich for a true Southern delicacy.

## **POTATO SALAD**

Tangy red wine vinegar, mayo, and mustard tossed with yukon gold and redskin potatoes, celery, and hard boiled egg.

## **FRENCH FRIES**

Thick and hand cut and dusted with our house BBQ rub. Addicting.

**\*\*\*ALL SIDES ARE 1/2# (LARGE) \$4.00\*\*\***