



MEATS BY THE POUND (WHEN AVAILABLE) SAUCES & SIDES

PLEASE CALL 24HRS. IN ADVANCE FOR WARMED MEATS. 667-1808

MEATS

BRISKET (WHOLE BRISKET MINIMUM) WE WILL NOT SLICE.	\$8.95/LB
CHOPPED BEEF (2LB MINIMUM)	\$8.95/LB
CHOPPED OR PULLED PORK (2LB MINIMUM)	\$8.50/LB
$\frac{1}{2}$ CHICKEN	\$5.50 ^{EA}
$\frac{1}{2}$ RACK RIBS	\$9.25
FULL RACK RIBS	\$16.75

SIDE DISHES

$\frac{1}{2}$ PAN COLE SLAW, BAKED & RIVERTOWNE BEANS	\$25.00
$\frac{1}{2}$ PAN POTATO SALAD (SERVES 15-20)	\$29.00
FULL PAN COLE SLAW, BAKED & RIVERTOWNE BEANS	\$37.00
FULL PAN POTATO SALAD (SERVES 35-40)	\$41.00

DRESSINGS & SAUCES

$\frac{1}{2}$ GALLON BBQ SAUCE	\$15.00
$\frac{1}{2}$ GALLON BLU CHEESE OR RANCH	\$15.00
GALLON BBQ SAUCE	\$25.00
GALLON BLU CHEESE OR RANCH	\$25.00

WHY IS THE MEAT SO PINK? OUR MEATS ARE SMOKED ON THE PREMISES AND ARE FULLY COOKED AND WELL DONE. THE PINK COLOR YOU SEE IS CALLED A SMOKE RING. THIS SMOKE RING IS AN INDICATION OF TRUE SLOW-COOKED BBQ & IS WHAT GIVES OUR MEAT ITS UNIQUE FLAVOR.

PRICES SUBJECT TO CHANGE

NO SUBSTITUTIONS PLEASE