



Barbecue Menu

Green Apple and Blue Cheese Salad (Vegetarian, Vegan without cheese)

organic baby spinach, red cabbage, tart green apples, maple-pepper glazed walnuts, roquefort cheese, port wine vinaigrette, micro herbs

Choose two of the following four entrees:

Smoked Beef Brisket

antibiotic free beef brisket, dry rubbed with our homemade spice blend and slowly smoked to tender perfection

~OR~

Barbecued Smoked Chicken

boneless free range chicken brined with fresh lemon, seasoned to perfection, smoke roasted and hand carved

~OR~

Barbecued Baby Back Ribs

hormone free pork ribs, dry rubbed with our homemade spice blend and slowly smoked until the meat falls off the bone

~OR~

Barbecued Smoked Tempeh (Vegan)

delicious vegan tempeh encrusted with secret spices, smoke roasted, and hand carved

**All entrees served with choice of: Caribbean style Mango-Habanero Barbecue Sauce or Tangy Carolina Style Barbecue Sauce*

Choice of starch side dish:

Jalapeno Cheddar Mac and Cheese (Vegetarian)

tender elbow macaroni tossed with our homemade cheddar sauce, fresh roasted chiles, and topped with herbed breadcrumbs **with or without crispy bacon*

~OR~

Green Onion Cornbread (Vegetarian)

prepared from scratch with organic cornmeal and buttermilk

Served with:

Tender Collard Greens and Black Eyed Peas (Vegan)

braised greens and black eyed peas with red chile and malt vinegar, tossed with roasted heirloom carrots and red onions

~AND~

Salted Caramel Apple Turnovers (Vegetarian)

granny's apples, house made caramel, maldon salt crystals
