
12 MONTHS OF BBQ & BEER

A DIVERSE AND ENTICING MENU FEATURING A DIFFERENT CUT OF MEAT EACH MONTH, COMPLEMENTED BY FOUR SPECIALIZED DISHES AND A UNIQUE SAUCE. ADDITIONALLY, INTRODUCING A NEW COCKTAIL & BEER MONTHLY TO ENHANCE THE BBQ EXPERIENCE.

January Meat Selection **SMOKED PORK**

APPETIZER :

8

PULLED PORK EGG ROLLS

+ 2 PULLED PORK EGG ROLLS/ SHAVED CABBAGE & CARROTS SERVED WITH RODNEY SAUCE

SANDWICH :

13

CLASSIC PULLED PORK SANDWICH

+ MOIST PULLED PORK/ CREAMY COLESLAW/ SHAVED PICKLES/ BRIOCHE BUN

JAMBALAYA

13

PULLED PORK/ RED BEANS & RICE WITH SPICY SAUSAGE/ TASSO HAM/ CAJUN SPICED

PULLED PORK PLATE

15

PULLED PORK MOPPED WITH RODNEY SAUCE/ HONEY SOAKED CORN BREAD/ GRANDMAS COLESLAW/ & A SIDE OF MAC N' CHEESE

MONTHLY FEATURED BBQ SAUCE

RODNEY SAUCE (NAMED AFTER LEGEND PIT BOSS RODNEY SCOTT)

+ LEXINGTON DIP (NORTH CAROLINA): ALSO KNOWN AS "DIP" OR "WESTERN CAROLINA SAUCE," IT'S VINEGAR-BASED WITH TOMATO, FEATURING A GOOD BALANCE OF TANGINESS AND SWEETNESS

JANUARY BEER OF THE MONTH

OLD GERMAN

+ CRISP/ CLEAN/ REFRESHING AMERICAN STYLE LAGER

FEATURED COCKTAIL OF THE MONTH *WINTER MULE*

SMIRNOFF VODKA/ CRANBERRY JUICE/ GINGER BEER/ HINT OF LIME JUICE WITH FRESH ROSEMARY & CRANBERRIES