

#### **Better Brisket**

Smoked Low & Slow. Crafted for Celebration.

### **Main Feature**

#### **Texas-Style Smoked Brisket**

Chef-rubbed and hickory smoked for 12+ hours. Carved to order and served with our signature BBQ sauces, including a seasonal maple-bourbon glaze.

# **Signature Sides**

#### **Artisanal Pickle & Preserve Bar**

Locally sourced pickled vegetables alongside autumn preserves — pickled beets, dilly beans, spiced pears, and fermented kraut.

#### Warm Sourdough Loaf with Whipped Maple Butter

Freshly baked in-house and served sliced with a maple-kissed whipped butter.

#### **Harvest Slaw**

Shredded cabbage, carrot, and Ontario apple in a cider vinaigrette with toasted pumpkin seeds.

#### **Roasted Root Vegetable Salad**

Maple-glazed carrots, beets, and parsnips tossed with herbs and finished with a mustard vinaigrette.

### Chef's Potato Salad with Smoked Paprika

Creamy Yukon Golds with dill, scallion, grainy mustard, and a touch of smoked paprika.

## **Optional Add-Ons**

### **BBQ Jackfruit with Spiced Apple Glaze** (Plant-Based)

Pulled jackfruit tossed in apple cider BBQ sauce for a seasonal twist.

#### Mac & Cheese Skillet with Butternut Squash

Baked skillet mac enriched with roasted butternut squash, aged cheddar, and crispy sage.



### Desserts

- Pumpkin Cheesecake Bars with Gingersnap Crust
- Apple Crisp with Oat Crumble & Cinnamon Cream
- S'mores Brownies

# Beverages

- Hot Apple Cider Bar
- Premium hot Chocolate Station