



SPRING 2025

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 house BBQ sauces

Signature Sides

Artisanal Pickle Bar

Featuring locally sourced pickled vegetables and fermented delights

Warm Sourdough Loaf with Whipped Butter

Freshly baked in-house and served sliced

Classic Coleslaw

Shredded cabbage, carrot, and green apple in a tangy buttermilk dressing

Chef's Potato Salad

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

Optional Add-Ons

BBQ Jackfruit for Plant-Based Guests

Mac & Cheese Skillet Station

Peach Cobbler or S'mores Brownies for Dessert

Lemonade Bar or Local Craft Beer Pairing

Perfect for weddings, corporate cookouts, or elevated backyard parties — this menu brings the smoke, the soul, and the side dishes your guests will talk about all summer long.