



CATERING MENU

catering packages

the tailgater - feeds 10 people **\$225**
 2lbs pulled pork, 2lbs smoked chicken, 12 sausage links, 1 quart of baked beans, 1 quart of creamy coleslaw, 2 dozen slider rolls, 12 hoagie rolls, 2 8oz squeeze bottles of sauce

backyard bbq - feeds 15 people **\$375**
 4lbs of pulled pork, 4lbs of smoked chicken, 3 dozen smoked chicken legs, 1 pan of triple mac & cheese, 1 pan of creamy coleslaw, 1 quart of baked beans, 3 dozen slider rolls, 3 8oz squeeze bottles of sauce

the big house - feeds 25 people **\$585**
 6lbs pulled pork, 6lbs smoked chicken, 24 sausage links, 1 pan of triple mac & cheese, 1 pan of creamy coleslaw, 1 pan of baked beans, 4 dozen slider rolls, 24 hoagie rolls, 4 8oz squeeze bottles of sauce

house-brewed beer

	growler	¼ barrel	½ barrel
bearded pig cream ale {crisp, light, blonde - 4.8% abv}	\$18	\$40	\$110
bumper crop ipa {american style ipa, hoppy, intense, aromatic - 4.8% abv}	\$20	\$50	\$150
pitmaster porter {dark chocolaty, slightly sweet - 5.5% abv}	\$20	\$50	\$150
seasonal {7 rotating taps to choose from}	MP	MP	MP

keg deposit of \$140, refunded on keg return, tap rental \$15, \$75 charge if damaged or not returned

saucses

	8oz btl	quart		8oz btl	quart
sweet & smoky	\$12	\$32	caveman	\$12	\$32
carolina gold	\$12	\$32	rotating sauce	\$12	\$32
spicy vinegar	\$12	\$32			

meats

smoked turkey breast	\$20/lb
pulled pork	\$20/lb
smoked chicken	\$18/lb
smoked brisket	\$36/lb
smoked sausage links (4 links per lb)	\$18/lb
full rack of ribs	MP
smoked chicken legs	\$20/dz
triple bean burgers (v) 4, 6 oz patties	\$24
	• add cheddar \$3
	• add guacamole \$4

sides

	quart	pan
triple mac & cheese	\$15	\$45
baked beans	\$14	\$42
braised greens	\$24	\$48
cheddar grits	\$18	\$32
creamy coleslaw	\$12	\$30
market veggies	\$14	\$42
caesar salad	N/A	\$35

bread

house-made cornbread (12 slices)	\$22
slider buns (12)	\$12
brioche buns (12)	\$18
hoagie buns (12)	\$18