

## **Sample BBQ Menu**

Most offerings can be made vegetarian, gluten free, or vegan by request.

V=Vegetarian, GF=Gluten Free, VE=Vegan

### **Appetizers (Choose 2):**

- Deviled Eggs - Dill pickle relish, bacon, pepperoncini, lots of herbs, smoked paprika. (V, GF)
- Pasta Salad – Smoked sausage, sun dried tomatoes, cucumber, mozzarella, basil vinaigrette.
- Kicked Up Coleslaw – Green and purple cabbage, carrots, red and green onion, jalapeno, habanero hot sauce. (V, GF)
- Deli Salad – Shredded lettuce, salami, mortadella, peppers, provolone, piquillo vinaigrette, breadcrumbs.
- Chicken Salad – Celery, green grapes, tarragon. (GF)
- Bacon Cheddar Mac N’ Cheese – White cheddar, Grana Padano cheese, bacon lardons, red onion, roasted garlic, white wine, parsley.
- Crispy Smashed Potato Salad – Yukon Gold potatoes, Greek yogurt, kewpie, cucumber, shallot, herbs, vinaigrette. (V, GF)
- Mexican Rice – Brown rice, tomatoes, bell peppers, onions, zucchini, cilantro. (GF)
- Blistered Green Beans – Butter, garlic, soy sauce. (V)
- Creamed Corn – Heavy cream, bacon grease, butter.
- Roasted brussels sprouts – Maple syrup and apple cider dressing, bacon, crispy onions. (GF)

### **Smoked Entrées (Choose 2):**

- Sliced Brisket (GF)
- Beef Ribs (GF)
- Pork Ribs (GF)
- Tri-Tip (GF)
- Turkey (GF)
- Chicken Thighs (GF)
- Original Sausage GF)
- Jalapeno Cheese Sausage (GF)

**Dessert (Choose 1):**

-Chocolate Peanut Butter Pie - Peanut butter mousse “pie” with chocolate cookie crust, whipped cream, and chocolate sauce. (V)

-Pecan Pie - Caramel sauce, whipped cream. (V)

-Peach Cobbler – Crisp topping, vanilla ice cream. (V)

-Baked Banana Pudding – Vanilla wafers, meringue. (V)

-Snickers Bar in a Jar – Roasted peanuts, caramel, vanilla ice cream, chocolate ganache, Big Sur sea salt. (V, GF)