

Take Home Menu Menu

Dish	Dish Description	Price Description	Price
Whole Boston Butt	Slow cooked, pecan smoked pork butts. 8-10 lb weight before cooking.	Each	\$30.00
Smoked BBQ Chicken	We start with a 3-3.5 lb bird cut into 8 pieces, 2 breast, 2 thighs, 2 legs and 2 wings, rubbed'em down with our dry bbq rub before smoking.	Smoked Chicken (8 Pieces)	\$10.95
Pork Loin Back Ribs	Dry Rubbed with our homemade rib rub before slow smoking with a hint of pecan wood makes a fall off the bone tender bite of BBQ heaven. Each slab weights about 2.5 lbs before cooking.	Slab	\$19.95
Ole Fashion Carving Ham	Slow smoked with a brown sugar glaze and dusted with cracked black pepper. This ham is a boneless whole muscle ham with no water added and 94% fat free. Precook weight is 8-10 lb average.	Each Ham	\$64.95
Creole Smoked Pork Loin	Seasoned Pork Loin smoked low and slow using a blend of creole spices before smoking	Each Loin	\$39.95
BBQ Beef Brisket	Prime beef brisket rubbed with our very own special blend of spices before smoking 12 hours low and slow using pecan wood. Sliced and served in a house made AuJus based BBQ sauce.	Slice Brisket Pound	\$13.95
Smoked Creole Boneless Turkey Breast	Boneless turkey breast seasoned and wrapped in foil before smoking. 8 lb avg. weight before cooking.	Each	\$64.95
Smoked Whole Turkey	Whole turkeys well seasoned before smoking to a golden brown with pecan wood. Each bird weights 11-12 lb avg before cooking.	Each	\$39.95
Creamy Slaw	Long cut cabbage with shredded carrots in a mayo based slaw dressing.	Quart	\$5.95
		Gallon	\$21.95
BBQ Baked Beans	The all America side, BBQ Bake Beans. We jazz our bean up by adding some pig meat and a blend of spices before baking.	Quart	\$5.95
		Gallon	\$21.95
Loaded Baked Potato Salad	Sliced backed potatoes, bacon, green onions, blend of spices all mixed up in a mayo/sour dressing.	Quart	\$13.95
		Gallon	\$49.95
Deviled Eggs	Who doesn't like a deviled egg or two. Boiled eggs halves stuffed with a creamy egg yolk stuffing made with mayo, a hint of mustard and a little bit of pickle relish and topped with a sprinkle of creole seasoning.	1 dozen	\$5.95

5 Cheese Mac	Our twist on a classic dish. Made with 5 different cheeses and a dash of creole seasoning.	Quart	\$8.95
		Gallon	\$24.95
Greek Pasta Salad	Chilled pasta salad made with bowtie pasta, diced cucumbers, black onion, tomatoes, chipped red onions, hint of seasoning tossed in a onion vinaigrette dressing.	Quart	\$5.95
		Gallon	\$21.95
Southern Green Beans	Cut green beans seasoned with onion, bacon and other spices.	Quart	\$5.95
		Gallon	\$21.95
BBQ Sauce Squeeze Bottle	Our very own homemade sweet & sassy BBQ Sauce.	Bottle	\$6.95