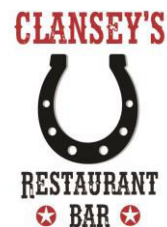


# September 16<sup>th</sup> BBQ Menu

**This Week's Theme:** *Deep South U.S.A!* 

From 5pm – 10pm

Taxes Not Included



**\$30 Per Person**  
**(Includes a Beer or Gelato/Sorbet)**

## Starches (1):

**Cornbread**  
*Zucchini and Jalapeño*

**Red Beans and Rice**  
*With Local Hot Peppers and Tomatoes*

## Veggies (2):

**Corn On the Cob**  
From Brooke  
Johnson's Garden

**Zucchini Succotash**  
With Local Herbs  
And Veggies

**Garlic Roast Carrots**  
From Earthy Organics  
in Fruitvale

## Meat (1):

**BBQ Beef Brisket**  
Smoked Memphis  
Style Certified  
Angus Brisket

**Pulled Pork**  
Chef's Spice Rubbed,  
6hr Charcoal Smoked,  
Chilliwack Shoulder

**Hot Chicken**  
Nashville Style Crispy  
Rosstown Farms  
Chicken Legs

## Sauces/Condiments:

**Chef's Fermented Mustard "Carolina BBQ Sauce"**  
&  
**Alabama White Gravy**

**Extra Round of Meat \$7**