

# CHRISTMAS MENU

Taking pre-orders until Dec. 21st

Pick up Dec. 24th  
Noon-3pm



## THE MEATS

### Peach Glazed Smoked Ham

Smoked with pecan wood and finished with a peach glaze. Each ham comes with an additional pint of glaze. Serves 5 to 10 people.

\$110.00

### Smoked Brisket

Smoked for 8-10hrs and seasoned with salt and pepper. Serves 5 to 10 people.

\$230.00

### Smoked Prime Rib

Rubbed with fresh rosemary, cracked black pepper and garlic. Smoked to medium rare. Serves 5 to 10 people.

\$350.00

### Smoked Turkey Breast

24hr brine, pecan smoked, and glazed with our House Hot Honey. Serves 4 - 8 people.

\$80.00

### Spare Ribs

Smoked with pecan wood and finished with our House BBQ sauce. 10-12 bones.

Full Rack \$65.00



## THE SIDES

### Creamed Spinach

Vidalia onions, heavy cream, and parmesan cheese.

Half pan \$50.00

Full pan \$100.00

### Mashed Potatoes

Heavy cream and butter.

Half pan \$50.00

Full pan \$100.00

### Mac and Cheese

Smoked cheddar cheese, gouda cheese, and cavatappi pasta.

Half pan \$60.00

Full pan \$120.00

## DESSERT

### Raisin Bread Pudding

Golden raisins, vanilla, and nutmeg. Topped with caramel sauce. Serves 4 - 8 people.

Half pan \$50.00

## EXTRAS

### Smoked Beef Tallow Gravy

Pint \$10.00

### House BBQ Sauce

Pint \$10.00

### Horseradish Crème Fraîche

Pint \$10.00

Merry  
Christmas

All meats will be chilled and whole for pickup. All sides/desserts will be chilled for pickup.

Pick up location will be delivered via text 72hr before pick up date.