

BBQ Private Dinner Menu

House-made Pickles

Crisp cucumbers pickled in-house with a balanced vinegar brine and a light spice.

Pickled Red Onions

Thinly sliced red onions in a bright vinegar brine for a sharp, acidic bite that cuts through richness.

BBQ Beans

Slow-cooked beans in a rich BBQ sauce with smoked depth, molasses, and a thick savory-sweet finish.

Corn on the Cob

Sweet corn on the cob, buttered and lightly seasoned, served hot and simple.

BBQ Pulled Pork

10-hour slow-cooked pork shoulder, hand-pulled and tossed in a smoky BBQ sauce with slightly caramelized edges.

Potato Salad

Creamy potato salad with a tangy dressing, fresh herbs, and a light crunch for contrast.

Cornbread with Hot Honey

Warm cornbread finished with a drizzle of hot honey for a sweet heat finish.