SELF-SERVICE MAIN COURSE

CHOOSE ONE SALAD:

CHOPPED SALAD
House chopped greens, egg, tomato, red onion and croutons with buttermilk herb dressing

CAESAR SALAD
Romaine lettuce tossed with classic Caesar dressing, parmesan cheese and croutons

CHOOSE FOUR SMOKED MEATS:

PULLED PORK
22 hour slow-smoked Boston butt

BURNT ENDS
Caramelized brisket point, chopped

SLICED BRISKET
Premium Reserve Black Angus beef

HOUSEMADE SAUSAGE
Pork shoulder, brisket, Joe’s own blend of spices

PORK SPARE RIBS
“Best Ribs in the USA” (USA Today, The Daily Meal)

TURKEY BREAST
Dry-rubbed, sliced whole breast

WHOLE CHICKEN
Bone-in, skin-on, seasoned, cut

BBQ SHRIMP
Sauteed Gulf shrimp on a bed of white rice with traditional New Orleans sauce (additional $5 per person)

PORK TENDERLOIN
Grilled tenderloin, sliced with garlic thyme jus

Dinner menu continued on reverse side.
**FAMILY STYLE DESSERT**

**SELECT ONE:**

**180 SIGNATURE BREAD PUDDING**
Egg bread baked in custard, raisins, cinnamon, sugar, and bourbon anglaise

**FRUIT CRISP**
Apple, Cherry, or Peach with crumbled oat topping

**STICKY TOFFEE PUDDING CAKE**
Bundt cake pudding with toffee sauce

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All dinners include brioche slider buns, BBQ sauce, and pickles.
Complimentary beverages include sweet tea, iced tea, lemonade, and water. Coffee service upon request.

Please inform us of any dietary restrictions or food allergies. Vegetarian option available per person.