LUNCH

SELF-SERVICE MAIN COURSE

———— CHOOSE THREE 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

CHOOSE THREE SIDES: -

BBQ BEANS

Red, black, and navy beans, BBQ sauce, smoked meat

COLESLAW

Shredded cabbage & carrots, house slaw dressing

FRENCH FRIES

Joe's original world-famous fries

POTATO SALAD

Diced potatoes, celery, onions, and hard boiled eggs in Dijon and mayonnaise

DIRTY RICE

Seasoned rice with pork, chicken, onions, celery, and peppers

RED BEANS & RICE

New Orleans-inspired, with sausage, onions, celery, peppers, and cayenne

FAMILY STYLE DESSERT

HOUSEMADE COOKIES & BROWNIES

Selections may include chocolate chip, oatmeal, blondies, and fudge brownies

All lunches include brioche sliders, 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.

