

Pitmaster BBQ with Chef Andrew Brooks 2024 Menu

SMOKED MEATS

Texas Brisket

Carolina Pulled Pork

Jamaican Jerk Chicken

St. Louis Ribs

House Made Bratwurst

WITH SAUCES & PICKLES:

Bourbon BBQ, Carolina Gold BBQ, Pickled Fresno Hot Sauce, Dill Pickles, Sweet & Spicy Pickles, Pickled Red Onion, Sauerkraut

SIDES

Watermelon Freshly Sliced

Duck Fat Corn Bread Maine Grains Cornmeal, Hot Honey

Pasta Salad House Made Macaroni, Pepper, Onion, Celery, Dukes Mayonnaise

Coleslaw Cabbage, Carrots, Celery Seed Dressing

Cucumber Salad Cucumber, Red Onion, Lemon Dill Dressing

Braised Collard Greens Ham Hock, Cider Vinegar

Southern Style Baked Beans Bacon, Pepper, Onion, Bourbon BBQ

Pimento Cheese Grits Stone Ground Grits, Pimento Cheese

Baked Potato Bar

Whipped Butter, Sour Cream, Bacon, Scallions, Smoked Cheddar

DESSERT

Sample Menu

Zesty Lemon Bars Greening Apple Streusel Tart Cherry Buckle Bourbon Pecan Tart