



## SUGAR SHACK BBQ

\*all offerings available until sold out

### MEATS

<b>Brisket</b> texas style brisket, smoked over mesquite & sliced to order	30/lb
<b>Pulled Pork</b> north carolina style, smoked over hickory & applewood	20/lb
<b>St Louis Spareribs</b> house-blend rub & smoked over hickory & applewood	half 24 full 42
<b>Pulled Chicken</b> house-blend rub & smoked over cherry	20/lb

### SIDES 8oz/16oz/32oz

<b>VT Cheddar Mac &amp; Cheese</b> 5 generations cheddar & dijon	7 / 12 / 21
<b>Cowboy Beans GF</b> smoked baked beans	7 / 12 / 21
<b>Napa Slaw GF</b> shredded napa cabbage with a light slaw dressing	5 / 9 / 15
<b>Potato Salad GF</b> red bliss potatoes, hard-boiled egg & fresh herbs	6 / 10 / 18
<b>Cornbread with Honey Butter GF</b>	3



## SANDWICHES & MORE

### **Sandwich**

choice of brisket, pork or chicken, toppings & sauce

15

### **Smoked Salmon Belly Power Bowl GF**

red cabbage, baby kale, avocado, house pickle

18

### **The Wedge GF**

iceberg lettuce, house-made blue cheese dressing, tomato & house-cured bacon

*add:* brisket, pulled pork or chicken 6

9

### **Toppings:**

house-made pickle chips

house-pickled red onion

### **House-Made BBQ Sauces GF**

house: sweet & spicy

central texas: savory with a bit of zing

carolina gold: mustard base, sweet & tangy

memphis: tomato base, thin & tangy