

## The BBQ Menu

### To Start

#### **Grilled BBQ Wings**

in our tangy BBQ  
sauce

#### **Heirloom Tomato and Fresh Mozzarella Bruschetta**

fresh basil and EVOO

#### **Watermelon Cubes and Aged Balsamic Vinegar**

sugar in the raw and  
fresh mint

#### **Smoked Salmon Roulades**

julienne Potato Salad

#### **BBQ Pulled Pork**

on a crispy tortilla  
with fresh  
mango salsa

## The Salad Course

#### **Mama's Potato Salad**

hard boiled egg, Dijon  
and local bacon

#### **Pasta Salad Caprese**

penne pasta, grape  
tomatoes, fresh  
mozzarella and a  
fresh basil vinaigrette

#### **The Classic Coleslaw**

cider, mayo and  
toasted celery seed

#### **Green Beans**

scented with fresh  
lemon butter, shallots,  
garlic and

### The Veggies

#### **Grilled Vegetable Platter**

zucchini, summer  
squash, eggplant,  
Bermuda onion,  
asparagus  
and slow roasted  
tomatoes, all basted  
in our aged balsamic  
vinaigrette

#### **Grilled Corn on the cob**

butter, salt and fresh  
cracked black pepper

## The Starch's

### **The Baker**

with all the fixins

### **Basmati Rice**

#### **Pilaf**

toasted almonds and  
turmeric

### **Wild Rice**

local apple cider and  
dried cherries

## Straight Off The Grill

### **Slow Roasted St. Louis Style**

#### **Baby back Ribs**

almost falling off the bone

### **Bourbon Steak Tips**

grilled to perfection and smothered  
In tangy BBQ

### **Balsamic Grilled Salmon**

marinated artichokes and slow  
roasted baby tomatoes

### **Slow Roasted BBQ Beef**

#### **Brisket**

sliced thin, served with sour dough  
bread and coleslaw

### **7 up Chicken**

fresh herbs

### **BBQ Chicken Breasts**

organic chicken breasts, marinated  
in a tangy BBQ sauce