



# Oink and Moo BBQ

ALL ITEMS MUST BE ORDERED 72 HOURS IN ADVANCE- TRAYS OF FOOD CAN BE DROPPED OFF IN PRINCETON AREA.

## Smoked Meats

**Whole Smoked Brisket** . . . . . \$28/lb \$200/brisket  
Whole Briskets average 10-12 pounds when smoked. Hickory smoked Texas-style brisket

**Pulled Pork** . . . . . \$22/lb \$100/ 5lbs  
Using a blend of hickory and cherry wood, pork shoulder is smoked low and slow for 14+ hours

**Babyback Ribs** . . . . . \$28/rack  
Pork ribs averaging 12 bones per rack

**Beef Ribs** . . . . . \$100 for 3  
These have been called Brontosaurus Ribs. Each ribs contains 1.5-2 lbs. of meat.

**Smoked Pork Belly Burnt Ends** . . . . . \$25/lb \$100/ half tray  
4-5 lbs of slow smoked pork belly- Cubed up, sauced and smoked again to make delicious bite size sweet caramelized sugar cubes of meat

## Sides

**Collard Greens** . . . . . \$15/qt \$45/half tray  
Southern Style Collard Greens with a smoked pork stock

**Baked Mac and Cheese** . . . . . \$15/ qt \$45/half tray  
Baked Mac and cheese with a cornbread crumble topping

**Cornbread** . . . . . \$15/loaf  
Choice of Regular, Jalapeño Cheddar or Blueberry Jalapeño

**Burnt End BBQ Baked Beans** . . . . . \$15/qt \$45/half tray  
Authentic BBQ Style Baked Beans

**Slaw** . . . . . \$12/qt \$35/half tray  
Memphis style slaw- a sweet, spicy, tangy slaw

