



Our meat is smoked lovingly for up to 18 hours over a blend of Oak and Hickory American Hardwoods and served fresh off the pits daily.



All smoked meats served with dill pickles & housemade sauce

'let us feed you' \$54pp min 2 (Includes 5 meats & 4 sides)

MEAT

SIDES

Pulled Pork Shoulder

w Carolina Mustard BBQ Sauce \$9.95 per 100g

Beef Brisket

w Classic Texan BBQ Sauce \$12.50 per 100g

Hot Wings *

w **Blue Cheese Sauce**

\$12 - 3 full wings (CONTAINS GLUTEN)

Smoked Pork Ribs

\$37 half / \$69 full

Double Smoked Cheese Kransky Link

w Carolina Mustard BBQ Sauce \$9.50 per link

All \$5.50 per serve

Apple Slaw

Bread & Butter Pickles

Potato Salad

Mac 'N' Cheese *

Texas Brisket Chili

Corn Cob

Collard Greens *

Cornbread

Tater Tots

* Not GF

SWEET



See staff!

TAKE HOME OUR SIGNATURE BBQ SAUCES

\$13.95 OR 2 FOR \$26



EXTRA HOUSEMADE SAUCES

Classic Texan BBQ - 1

Carolina Mustard BBQ - 1

Blue cheese - 2

Extra dill pickles - 2



lowslow_bbq



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