

# Back-Yard Style BBQ

## **Cold Salad Display**

#### **Cornbread**

Sweet Southern-style cornbread

## **Locally Grown Raw Veggie Crudité**

Fresh cut local vegetables served with buttermilk ranch dressing

## **Healthy Pasta Salad**

Penne pasta, broccoli, black olives, bell peppers tossed in roasted garlic vinaigrette and topped with feta cheese crumble

#### **Homemade Potato Salad**

Poached red roasted potatoes tossed with celery & red onion in creamy dressing

#### Homemade Coleslaw

Shredded green, red & Napa cabbage with carrots in our signature Barn dressing

## Cooked To Order From Our Grills

## **Grilled Marinated Vegetables & Portobello Mushrooms**

Fire-grilled sliced green & yellow squash, Portobello mushroom & red onions marinated in balsamic & olive oil

#### **Baked Beans**

Southern style baked beans slow cooked in molasses & brown sugar

## Jersey Corn On The Cob

#### Fire Roasted Garlic Potatoes

## Fresh All Beef Burgers

Local butcher provided, 100% all beef burgers- grilled to perfection and served with all the fixins'

\* Premium Vegetable Burgers available upon request

## **Boar's Head Hot Dogs**

#### Marinated Grilled Chicken Breast

Tender Chicken breasts marinated in our special seasonings, grilled and sliced to order

## **Sweet Italian Sausage with Peppers and Onions**

Sliced sweet Italian sausage, peppers & onions served in a Grandma B's rich marinara sauce

## **South Forty BBQ Ribs**

Slow smoked, sliced, and basted in The Barn's South 40 BBQ Sauce

## Fresh Cut Watermelon & Chef's Pick-Up Style Desserts

On-Premise: \$27.99 plus Tax & Gratuity Off-Premise: \$27.99 plus Tax , Chef & Service Fee
\*A 3% surcharge will be added to credit card payments
- All Disposables Will Be Provided -