


Limited Batch: Saturday BBQ Drop



Every rack is hand-trimmed, seasoned with Blues Hog rub, and slow-smoked for 5 hours over Hickory & Applewood for that perfect smoke ring and pull-apart tenderness.

THE MAIN EVENT

 **THE FAMILY FEAST — \$95 (Best Value!) > Two Full Racks of Smoked Loin Ribs plus Extra-Large portions of Smoked Mac, Pit Beans, and a stack of Honey-Butter Cornbread. Feeds 4–6 people.**

The Full-Rack Feast | \$55 *One full rack of Smoked Loin-Back Ribs + Large helpings of all three sides.*

The Half-Rack Plate | \$32 *A half-rack portion + all three sides. The perfect personal meal.*

THE SCRATCH SIDES

Included with every meal:

- **Smoked Mac-n-Cheese:** *Extra creamy, loaded with Sharp Cheddar and Monterey Jack, smoked until bubbly.*

- **Pit-Style Baked Beans:** *Slow-simmered under the meat to catch those savory rib drippings.*
 - **Honey-Butter Cornbread:** *Golden, moist, and finished with a sweet honey-butter glaze.*
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ORDERING DETAILS

- **Availability:** Only **9 Racks** total. Once they're gone, the pit is closed!
 - **Pickup Time:** This Saturday between **4:30 PM – 6:00 PM.**
 - **Location:** [Your Address/Neighborhood]
 - **Payment:** Venmo/Cashapp/PayPal/ApplePay or Cash.
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PRO-TIP FOR THE CUSTOMER:

Our ribs are best enjoyed immediately, but if you're saving them for later, keep them wrapped in foil and reheat in the oven at 250°F to maintain that moisture!