



## THANKSGIVING MENU 2024

### APPETIZERS

Buffalo Chicken Dip / Spinach Artichoke Dip  
Half Trays

3LB - \$35 / 4Lb - \$45 / 5Lb - \$55 / 6Lb - \$65

### BBQ Inspired Egg Rolls

- Pulled Rib / Mac & Cheese served with BBQ Ranch
- Smoked Brisket Cheesesteak served with Smoked Queso Blanco
- Bar-B-Cuban served with Salsa Amarillo

5 Rolls (10 pieces) \$25

10 Rolls (20 pieces) \$50

Deviled Eggs with House Cured & Smoked Crispy Bacon

\$20 / Dozen

Smoke-Fried Jumbo Chicken Wings

Dozen / \$21

Half Tray (3 dozen) / \$63

Choice of: Dry Rubbed / Buffalo / Alabama White / Carolina Gold / Golden Buffalo / Mango Habanero / Spicy BBQ / Bangin' Bama

## **MAIN DISHES**

Half Trays Can Be Made From 3-5 Pounds

Smoked Turkey Breast (whole or sliced)	\$26 / Lb
Smoked Hand Pulled Pork	\$24 / Lb
Smoked Hand Pulled Chicken	\$24 / Lb
Smoked Angus Beef Brisket	\$32 / Lb
Smoked St. Louis Ribs (12 bones per rack)	\$34/Rack

\*Whole Turkey Breasts average 4-6 Lbs after cooking\*

## **SIDES**

Half Trays Can Be Made From 3-6 Pounds

3LB - \$35 / 4Lb -\$45 / 5Lb -\$55 / 6Lb -\$65

Classic Stuffing with Sausage Crumbles / Onions / Celery / Peppers

Southern Candied Sweet Potatoes

Roasted Brussels Sprouts with Sweet Cabernet Balsamic Onions

Mac & Cheese

Parmesan Chive Mashed Potatoes

House Shredded Coleslaw

Smoked Baked Beans with Beef Brisket Burnt Ends

## **ADD ONS**

Cranberry Sauce Pint \$7.95 / Quart \$15.95

House Classic Gravy Pint \$5.95 / Quart \$11.95

Bread & Butter Pepper Pickles Pint \$8.95 / Quart \$16.95

Pickled Red Onions Pint \$8.95 / Quart \$16.95

Honey Butter Cornbread \$1.95 / Individual Loaf

12 Oz. Squeeze Bottle of any House Made Sauce \$7.95

Dry Rubbed / Buffalo / Alabama White / Carolina Gold / Golden Buffalo / Mango

Habanero / Spicy BBQ / Bangin' Bama

Martin's Potato Slider Buns (6) \$4.50

**Contact - [MostlySmoked@gmail.com](mailto:MostlySmoked@gmail.com)**