

FOOD FROM OUR OUTDOOR KITCHEN



3 compartment white eco choice plates, rolled black plasticware, 12 & 9 oz plastic cups
Choice of salad, choice of 2 sides, choice of bread

**Tax and 18% gratuity additional*

Choose one of the following (served buffet or self-serve buffet depending on choice)

\$35 Whole Hog & Fixin's - world champion prepared whole hog slow smoked, presented on all fours, pulled and chopped in front of your guests; served with workshop slop bbq & 'bama white bbq sauces (minimum 100 people)

\$25 Pennsylvania Chicken BBQ - chicken halves rubbed & slow cooked over charcoal, cut into 4 pieces & served with workshop slop bbq & 'bama white bbq sauces

\$40 Low Country Boil (choice of one side, salad, bread) - crab, shrimp, clams, crab legs, smoked sausage, potatoes & corn boiled in a highly seasoned broth, dumped out on butcher paper for your guests to pick through; served with drawn butter, cocktail sauce & roasted garlic aioli

\$36 Tennessee Ribs & Fried Chicken - choice of baby back or spare ribs rubbed & slow smoked over oak & finished with workshop slop bbq sauce served along with crispy southern fried chicken & sage cream sauce

\$45 Texas Beef Bash - beef ribs & brisket liberally rubbed with salt & fresh cracked black pepper & beef hot guts (sausage) all slow smoked over oak & served with bread & butter pickles, workshop slop & 'bama white bbq sauces

\$30 Pizza & Wing Party (choice of one side & salad) - choose 3 pizzas & 2 wing sauces

PIZZA

Top Shelf Margh - sauce, fresh mozz, fresh basil, garli oil

Pepperoni - sauce, shredded blend, house made pepperoni, parm

Plain White - garlic oil, shredded blend, fresh mozz, fontina, parm, Korean chile flakes

Supreme Veggie Delight - sauce, shredded blend, red onion, black olives, green pepper, mushrooms, broccoli, parm, garlic oil

World Champ - 'bama white bbq sauce, shredded cooper, pulled pork, pimento chz, red onion, workshop slop bbq drizzle

Cherry Street Blues - garlic oil, shredded blend, roast beef, caramelized onion, blue chz crumbles

Easy Tiger - garlic hot sauce, shredded blend, fried chicken, blue chz crumbles, sage cream drizzle

Georgie Pie - pesto, goat chz, roasted tomato, parm

We Put the Fun in Fungus - garlic oil, mushrooms, fontina, fresh mozz, red onion, fresh thyme

Honey Bear - sauce, shredded blend, country ham, fried long hots, honey drizzle

Drunken Clam - sauce, fresh mozz, clam, chorizo, rosemary port reduction drizzle

WINGS

Dry Rub

Hot Garlic

Luther's Secret Sauce (bbq)

Korean Sticky

'bama White BBQ

1st place glaze (sweet & spicy BBQish)

Workshop Slop BBQ



SIDES

Snyder's Sweet Corn on the Cob (seasonal)
Baked Pit Beans
Lizzie Stark's German Potato Salad
Shed Head Mac Salad
Creamy Cole Slaw
Seasoned Potato Wedges
Smoked Baked Potato
Baked Mac & Chz
Dirty Rice

SALADS

Mixed Green Salad with Red Wine Vinaigrette & Ranch
Iceberg Wedges with Tomatoes, Bacon, Blue Chz Crumbles & Ranch
Classic Caesar
Grilled Romaine Hearts, Carrots, Red Onion, Tomato & Russian
Tomato & Cucumber Salad with Red Onion, Olive Oil & Red Wine Vinegar
Chopped Romaine, Pickled Egg, Tomato, Carrots, Cucumber, Garbanzo Beans, Feta & Rustic Vinaigrette

BREADS

Martin's Potato Rolls
Cornbread
Grilled Garlic Bread
Rosemary Dinner Rolls

DESSERTS AVAILABLE

