

The
WHITE APRON



BBQ MENU OPTIONS

TEXAS BBQ

SALAD

Farmer's Salad - Field Greens, Fusion Tomatoes, Cucumbers, Pickled Red Onion, Toasted Sunflower Seeds, Balsamic Vinaigrette (gf, df, v)

ENTREE

(Select 2 Proteins)

Braised Beef Brisket-Spice Rubbed, Beer Braised, Scorched Peppers & Onions w/ Chipotle BBQ Sauce (gf, df)

BBQ Chicken- Brined & Roasted, Smothered in Texas BBQ Sauce (gf, df)

Pulled Pork- Spice Rubbed Pork Shoulder, Mustard-BBQ Sauce (gf, df)

Grilled Shrimp- Herb-Marinated Skewers w/ Spicy Pineapple Glaze (gf, df)

SIDES

Green Cabbage Slaw (gf, v)

Potato Salad, Crispy Bacon, Scallions, Mustard Vinaigrette (gf, df)

Cornbread w/ Cinnamon Honey Butter (v)

House Made Cheddar-Chive Biscuits (v)

SOUTH OF THE BORDER BBQ

SALAD

Arugula & Field Greens, Sweet Peppers, Red Onion, Avocado, Radish, Shaved Manchego, Seasoned Croutons, Citrus Vinaigrette (v)

ENTREE

(Select 2 Proteins)

Grilled Hanger Steak - Chili Marinated w/Chimichurri Sauce (gf, df)

Crisp & Juicy - Crispy Garlic, Cumin & Oregano Rubbed Roasted Chicken, Cilantro-Lime Verde Sauce (gf)

Braised Pork Carnitas- Slow Roasted Pork Shoulder Rubbed w/ Garlic, Oregano & Cumin (gf, df)

Grilled Shrimp- Herb-Marinated Skewers w/ Sweet Chili Lime Sauce (gf, df)

SIDES

Summer 5-Bean Salad w/ Cucumber, Pickled Red Onion, Feta, Honey Orange Vinaigrette, Fines Herbs (gf, v)

Roasted Red Potato Salad – Crispy Bacon, Scallions, Mustard Vinaigrette (gf, df)

Grilled Vegetable Platters w/ Fresh Herbs, Extra Virgin Olive Oil & Balsamic Glaze (gf, vg)

House Made Cheddar-Chive Biscuits & Cornbread w/ Cinnamon Honey Butter (v)

gf (gluten free) • df (dairy free) • v (vegetarian) • vg (vegan)

CAROLINA BBQ

SALAD

Green Apple & Bacon Salad - Field Greens, Crumbled Blue Cheese, Candied Pecans, Champagne Vinaigrette (gf)

ENTREE

(Select 2 Proteins)

Grilled Hanger Steak- Herb & Garlic Marinated w/ Bourbon BBQ Sauce (gf, df)

Fried Chicken- Buttermilk Brined w/ Hot Honey Sauce

Carolina Pulled Pork- Braised Pork Shoulder, Classic NC Tangy BBQ Sauce (gf, df)

Grilled Shrimp- Garlic & Herb Marinated Skewers w/ Remoulade Aioli (gf, df)

SIDES

Green Cabbage Slaw (gf, v)

Potato Salad- Crispy Bacon, Scallions, Mustard Vinaigrette (gf, df)

Roasted Summer Corn Salad- Shallots, Fusion Tomatoes, Jalapeños, Apple Cider Vinegar (gf, vg)

House Made Cheddar-Chive Biscuits & Cornbread w/ Cinnamon Honey Butter (v)

BACKYARD BBQ

SALAD

Farmer's Salad - Field Greens, Fusion Tomatoes, Cucumbers, Pickled Red Onion, Toasted Sunflower Seeds, Balsamic Vinaigrette (gf, df, v)

ENTREE

(Select 2 Proteins)

Grilled Hamburgers & Cheeseburgers, House Pickles, Butter Lettuce & Summer Tomatoes

All Beef Kosher Hot Dogs, Caramelized Onions, Relish, Ketchup, Mustard (df)

Sweet Italian Sausage, Scorched Peppers & Onions, Whole Grain Mustard (df)

BBQ Chicken – Brined & Roasted, Smothered in Texas BBQ Sauce (gf, df)

SIDES

Grilled Corn & Black Bean Salad (gf)

Potato Salad - Crispy Bacon, Scallions, Mustard Vinaigrette (gf, df)

House Made Cheddar-Chive Biscuits & Cornbread w/ Cinnamon Honey Butter (v)

ADDITIONAL ITEMS OFF THE GRILL

Marinated Beef Sirloin Kebobs w/ Chimichurri (gf, df)

Marinated & Brined Chicken Kebobs w/ Spicy Yogurt & Preserved Lemon Sauce (gf)

Grilled Lobster Tails w/ Drawn Butter (gf)

House Made Quinoa & Sweet Potato Burger, Sriracha Aioli, House Pickles (df, v)

ADDITIONAL SIDE DISHES

Israeli Couscous w/ Roasted Seasonal Vegetables, Fresh Herbs, Sherry Vinaigrette (df, v)

Farro Salad w/Fusion Tomatoes, Radish, Cucumber, Parsley, Parmesan & Champagne Vinaigrette (df, v)

5-Veg Salad-Moroccan-Spiced Roasted Seasonal Vegetables, Buttermilk Yogurt, Preserved Lemon,
Pistachios, Micro Greens (gf, v)

Quinoa Salad- Golden Raisins, Pine Nuts, Mint, Roasted Root Vegetables (gf, v)

Roasted Seasonal Vegetables, Balsamic Reduction, Fines Herbs (gf, vg)

Garlicky Broccolini, Agro Dolce Peppers, Lemon (gf, vg)

Pan-Roasted NH Mushrooms w/ Haricots Verts (gf, v)