



S'wine Country *B-B-Q*

*"We Will Serve No S'wine
Before It's Time"*

Menu Items

MAINS:

PORK

- S'Wine Country BBQ Slow Smoked Pulled Pork Sliders ~ Our pork is smoked low and slow for up to 18 hours until amazingly tender and then pulled and finished with our two signature sauces. We recommend the Mango-Jalapeno Slaw as a topper, it pairs extremely well!
- Slow Smoked St. Louis Ribs ~ St. Louis cut spare ribs receive a generous dose of our rub and are then treated to 5 hours in the smoker before getting a slather of sauce.
- Grilled Pork Tenderloin ~ Delicious and tender pork tenderloin is glazed with peach preserves and rosemary.
- S'Wine Country BBQ's Whole Hog Cooked On Site, served with a pig pickin' vinegar sauce and our homemade mustard bbq sauce.

CHICKEN

- S'Wine Country BBQ's Grilled BBQ Chicken ~ Boneless, skinless chicken is marinated in our own dry rub seasonings, then grilled to perfection and basted in our bbq sauce until caramelized. Hot, Sweet and Sticky!

BEEF

- S'Wine Country BBQ's Slow Smoked Beef Brisket ~ Dry rubbed with our special seasoning blend and smoked for 18 hours.
- S'Wine Country BBQ's Marinated Grilled Tri-tip ~ Our hand trimmed Tri-Tip is marinated in our special marinade and then grilled on site.

MUSHROOMS

- Grilled Portabella Mushroom Caps ~ These mushrooms are marinated in our own secret marinade and then grilled until tender and delicious. Tender and flavorful is an understatement!!

SIDES:

- Out of this World Baked Beans ~ Our famous baked beans filled with bacon, sausage and other secret ingredients. A little bit sweet with a little bit of heat. No other name will do! They are that good!
- Mango-Jalapeno Coleslaw ~ Fresh cabbage and carrots mixed with our house made Mango-Jalapeno Dressing. The perfect complement to any of our BBQ offerings.
- Fresh Green Salad ~ Fresh greens and vegetables topped with feta cheese, dried cranberries and slivered almonds, and then finished with our raspberry vinaigrette. Always a hit.
- Roasted Pepper Corn Salad ~ Corn, red bell pepper, red onion, roasted poblano chiles in a citrus vinaigrette.
- Fresh Heirloom Tomato Salad ~ Heirloom tomatoes, mozzarella cheese and basil finished with a little salt and pepper and then dressed with Extra Virgin Olive Oil and Balsamic Vinegar.
- Farro Summer Squash Salad ~ Farro with an assortment of fresh Summer squashes, red onion and sweet red bell pepper, pistachios, dried cranberries, and finished with a citrus vinaigrette. Always a crowd pleaser!
- Fresh Grilled Asparagus ~ Fresh asparagus is tossed with olive oil and salt and pepper and then grilled until tender. We finish with a spritz of fresh lemon juice and topped with fresh shaved parmesan.
- Corn on the cob served with chile lime butter.
- House made creamy Mac and Cheese ~ Our homemade mac and cheese is creamy on the inside and crunchy on the outside with our breadcrumb topping baked right on.
- Pasta Salad ~ We serve our delicious pasta salad with our sundried tomato vinaigrette.
- Potato Salad ~ Delicious and creamy potato salad made fresh with just the right blend of ingredients.
- Fresh Baked Corn Bread ~ Our fresh baked corn bread served with honey & butter.

APPETIZERS:

- Bacon Wrapped Smoked Jalapeno Poppers ~ We take large fresh jalapenos and fill them with cream cheese before wrapping them with bacon and sending through the smoker for two hours. They are finished with a small stripe of BBQ sauce.
- Smoked Bacon Wrapped Meatballs ~ These are always a hit. Bacon wrapped meatballs are smoked and then topped with our own BBQ Sauce. You can't eat just one!
- Shrimp skewers ~ choose from Soy-Lime Ginger, Chipotle-Lime and BBQ
- Caprese Skewers ~ Mozzarella, tomato and basil on a skewer are treated with Extra Virgin Olive Oil and a Balsamic Vinegar reduction.
- Fresh Vegetable Platter ~ Fresh assorted vegetables are served with our house made ranch dressing and hummus.
- Fresh Seasonal Fruit Platter ~ Fresh seasonal fruits are sliced and prepared at their peak of ripeness.
- Assorted cheese and crackers (cheddar, jack, pepper jack). Artisan cheeses available on request and for an additional fee.

DESSERT:

- Southern Blackberry Cobbler ~ Fresh blackberries cooked down until tender and sweet are mixed with our house made cake batter and baked until hot and bubbly. The perfect end to a great BBQ meal!
- S'Wine Country BBQ's Famous Pig Candy ~ Our own blend of spices are added to the bacon prior to being candied. Then it is dipped in milk chocolate and dark chocolate to create a taste sensation unlike any other.

DRINKS:

- Self serve beverage station to include Fresh Lemonade and Unsweetened Iced Tea. Fresh Lemon and sweeteners will be provided.