

## CHEF CHRIS' SPECIALTIES

**GUMBO** CUP 4.95 - PINT 9.90

Spicy Cajun Soup chuck full of Shrimp, Smoked Sausage & Okra

**JAMBALAYA** CUP 4.95 - PINT 9.90

Cooked Creole Style; with Rice, Crawfish, Sausage, Tomatoes & Peppers

## PLATES

Slow Smoked Meat Selection with 1 Side Choice  
Cornbread and your favorite Sauce

*Add a Smoked Sausage Link to any plate—2.50*

**CHICKEN BREAST PLATE** \$8.99

**PULLED PORK PLATE** \$8.99

**BEEF BRISKET PLATE** \$10.50

**RIB PLATES —ST. LOUIS STYLE CUT**

**HALF SLAB PLATE** (6 bones) \$14.99

**FULL SLAB PLATE** (12 bones) \$21.99

### COMBO PLATES:

**FULL PLATE** \$15.99

Full Half Pound Servings of each Brisket & Pulled Pork,

**RIB & CHICKEN PLATE** \$16.99

4 Rib Bones and a Chicken Breast

**BOOGIE WOOGIE PLATE** \$21.99

Ribs, Pulled Pork, Beef Brisket, Chicken and Sausage Link

## HOMEMADE SIDES

**Cole Slaw**—Creamy with a Vinegar Snap

**Potato Salad**—Red Skins in a Mustard Base Sauce

**Macaroni Salad**—Sweet & Creamy with bell peppers & Cheddar

**Baked Beans**— Sweet & Sticky baked with Blueberries!

**Collard Greens**— Simmered with bacon & vinegar

**Mac 'N' Cheese\***—Made to order It's been said to be perfection in a cup!

**Red Beans 'N' Rice\***—Chuck full of Pork and Smoked Sausage

**Sweet Potato Casserole\***—Mashed with Brown Sugar, topped with pecans!

SIDE CUP (1/2 #) \$2.50 PINT (POUND) \$5.00

\* items are an additional .49 per 1/2#

Sweet Corn Bread \$1

## BBQ SAUCE

**KANSAS CITY-SWEET 'N' SMOKEY**

**MEMPHIS-TANGY 'N' SWEET**

**TEXAS-HOT!**

one sauce per third pound serving .50 ea. additional

**BRING HOME A PINT** \$6

## SANDWICHES

Made on our Housemade Roll with One Side Choice  
and your favorite sauce (unless otherwise noted)

**PULLED PORK SANDWICH** \$8.49

Slow Smoked for 12 hours then hand pulled

**MISSISSIPPI RUEBEN SANDWICH**

Pulled Pork topped with Fresh Slaw \$9.99

**TEXAS BEEF BRISKET SANDWICH** \$9.99

Fork Tender piled high on our roll

**SMOKIN' CHICKEN SANDWICH** \$9.99

Smoked Chicken, Bacon & Cheddar Cheese

**DETROIT PHILLY** \$10.99

Beef Brisket, Swiss Cheese, Roasted Peppers, Onions  
and mushrooms with a side of horseradish sauce

**TRIPLE PLAY** \$11.99

Beef Brisket, Chicken Breast, Bacon & Cheddar

**SLAW DAWG** \$8.49

Smoked Sausage topped with Slaw

**PULLED PORK SLIDERS** \$9.25

3 Mini Dinner Roll Sized Sandwiches w/KC sauce

## JUST THE MEAT

**TEXAS BEEF BRISKET** \$13.99 LB / \$8.00 HALF LB

Smoked Slow & Low up to 18 hours—Hand Carved to order

**PULLED PORK** \$10.99 LB / \$6.50 HALF LB

Slow Smoked with Rub and Hand Pulled

**RIBS—ST. LOUIS STYLE** \$18.99 FULL/\$11.99 HALF

Ribs are hand rubbed with Chef Chris' concoction of spices,  
slow smoked 'till they're tender & juicy!

**CHICKEN BREAST** \$5.50 EACH

Large Bone in, Seasoned with BBQ Rub and Slow Smoked

**SMOKED SAUSAGE LINKS** \$2.50 EACH

## COLD DRINKS

**WATER** \$1 **POP, TEA, LEMONADE** \$1.35

**FEEDING A LARGE GROUP ?**

**CREATE YOUR OWN PARTY PACKAGE**

**1 pound will feed about 3 to 4 Hungry BBQ Lovers!**

We suggest 3 to 4 Rib Bones per guest when serving with other meats.  
Rolls and larger quantities of menu items require a minimum of 72  
hours advanced notice. A deposit is required for orders over \$100 .

810-231-3400

**BOOGIEWOOGIEBBQ.COM**

Prices & menu items subject to change without notice.

ALLERGY ALERT: NUTS, DAIRY & SHELL FISH ARE USED IN SOME RECIPES.