

What to Expect

For pick up and delivery orders, we will include a variety of our house made sauces to accommodate your order. If you would like additional sauces, we can provide more upon request. Larger quantities of extra sauce may incur additional charges.

*We do not include disposable serving ware or utensils, but we will do so upon request for an additional fee. We do not stock many of these items, so please be sure to ask for them when you place your catering order. As part of our philosophy, we only include these items for regular to go orders upon request in addition to using compostable and recyclable packaging wherever possible.

Pick Up

Let us know when you'd like to pick up your order. All pick up orders will be packed in disposable aluminum pans or packaging.

Please note that pick up times may not be available on busier days. We will make every effort to accommodate your requested pick up time. request in addition to using compostable and recyclable packaging wherever possible.

Delivery

Delivery is \$50 and includes set up. This fee includes signage, labeling, serving ware and disposable utensils*, and delivery. We do not currently offer thermal warmers, but will in the future.

Please note that delivery is subject to availability of drivers, product, and restaurant demand. As such, delivery will be very limited. We will make every effort to accommodate your requested delivery date and time.

Sliced, Chopped, and Pulled

Beef Brisket 1 pound - \$28.00
sliced / chopped **Averages**
rich and tender beef sliced or **3 Servings**
chopped to order

Pulled Pork 1 pound - \$24.00
pulled **Averages**
juicy, smoky, and tangy pulled **3 Servings**
pork shoulder

Ribs 1 slab - \$26.00
cut every two ribs **Averages**
Forest Park Ribfest **3 Servings**
Championship Ribs - slow
smoked pork spare ribs with just
the right amount of tenderness

Burnt Ends 1 pound - \$26.00
Pork belly or Brisket **Averages**
Pork belly or brisket cubes **3 Servings**
rubbed and smoked until tender.
Quickly iced and tossed in your
choice of sauce

Smoked Turkey 1 pound - \$22.00
sliced **Averages**
Our turkey is all white meat **5 Servings**
turkey breast rubbed with our
signature rib rub and smoked
3-4 hours until tender and juicy

Sandwiches

Beef Brisket \$60.00
sliced / chopped **Half Dozen**
six brisket sandwiches served on a buttered
and toasted brioche bun

Pulled Pork \$55.00
pulled **Half Dozen**
six pulled pork sandwiches served on a
buttered and toasted brioche bun

Smoked Turkey \$52.50
sliced **Half Dozen**
six smoked turkey sandwiches served on a
buttered and toasted brioche bun

Burnt Ends \$57.50
pork belly or brisket **Half Dozen**
six pork belly or brisket burnt ends
sandwiches served on a buttered and toast-
ed brioche bun

On The Side

Cole Slaw \$15.00
One Quart **Averages 8 Servings**
cool, creamy, a little tangy, and just a hint of pineapple

Mac and Cheese \$20.00
One Quart **Averages 8 Servings**
creamy and rich - made with a delicious blend of cheddar and gouda

Baked Beans \$20.00
One Quart **Averages 8 Servings**
Pinto and Great Northern beans with bacon - baked for hours to produce beans that are a little sweet, a little spicy, and all together delicious

Hush Puppies \$16.00
30 Pieces **Averages 8 Servings**
sweet cornbread batter with a touch of spice - rolled up and fried

Fried Okra \$20.00
48 Pieces **Averages 8 Servings**
split lengthwise and lightly coated in a cornmeal batter - a Small Batch favorite!

Cornbread \$15.00
6 muffins
we use buttermilk, honey, and spices for a not-too-sweet cornbread

Sauces

Mild
sweet and tangy - the right amount of seasoning makes for our Small Batch original sauce

Medium
a little spicy - same flavors as our sweet and tangy mild with just a bit of heat

Hot
spicy even heat - retains the sweet and tangy flavor Small Batch is known for - not so much heat you can't taste the other flavors

Our Philosophy

- We make everything from scratch
- Meats cook in our smoker for up to 16 hours

- Everything is fresh, low, and slow
- We carve or pull each portion to order to ensure the best possible flavor

- We prepare as much as we can each day, but when we run out, we're out!