



BEST OF BOSTON 2006
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REAL PIT-SMOKED BBQ TRAILER MENU

SANDWICHES

SANDWICHES ARE SERVED WITH YOUR CHOICE OF TWO SIDES.

North Carolina Pulled Pork <i>Boneless pork shoulder, smoked for 14 hours until it falls apart, mixed with vinegar-based BBQ sauce like you would find in eastern North Carolina.</i>	\$9.00	Memphis Dry-Rubbed Ribs <i>Two full-size pork spareribs, rubbed with Blue Ribbon's own 15-spice blend, smoked for five hours until tender. Served on two slices of white bread.</i>	\$9.00
Pulled Chicken <i>Dry-rubbed boneless chicken thighs smoked until falling apart, mixed with a little North Carolina Vinegar BBQ sauce.</i>	\$9.00	Texas Sliced Beef Brisket <i>Smoked for 14 hours until very tender, sliced across the grain and lightly sauced with sweet BBQ sauce.</i>	\$11.00
Red Hot Smoked Sausage <i>A locally made pork sausage, smoked at Blue Ribbon. Flavors vary daily.</i>	\$9.00	Kansas City Burnt Ends <i>Beef brisket, smoked 14 hours until very tender, chopped and cooked slowly in a sweet tomato-based BBQ sauce until the meat is tender and falling apart.</i>	\$11.00

PLATTERS

PLATTERS ARE SERVED WITH YOUR CHOICE OF TWO SIDES AND CORNBREAD.

North Carolina Pulled Pork <i>Boneless pork shoulder, smoked for 14 hours until it falls apart, mixed with vinegar-based BBQ sauce like you would find in eastern North Carolina.</i>	\$13.00	Texas Sliced Beef Brisket <i>Smoked for 14 hours until very tender, sliced across the grain and lightly sauced with sweet BBQ sauce.</i>	\$15.00
Pulled Chicken <i>Dry-rubbed boneless chicken thighs smoked until falling apart, mixed with a little North Carolina Vinegar BBQ sauce.</i>	\$13.00	Kansas City Burnt Ends <i>The leanest part of the brisket, smoked 14 hours until very tender, chopped and cooked slowly in a sweet tomato-based BBQ sauce until the meat is tender and falling apart.</i>	\$15.00
Red Hot Smoked Sausage <i>A locally made pork sausage, smoked at Blue Ribbon. Flavors vary daily.</i>	\$13.00	Barbecue Duo Combo <i>Choose two meats: Pulled Pork, Pulled Chicken, Smoked Sausage, Beef Brisket (+\$1), Burnt Ends (+\$1) or Memphis Ribs.</i>	\$17.00
Memphis Dry-Rubbed Ribs <i>1/3 slab of full-size pork spareribs, rubbed with our own 15-spice blend, smoked for five hours until tender and the meat pulls from the bone.</i>	\$16.00	Barbecue Trio Combo <i>Choose three meats: Pulled Pork, Pulled Chicken, Smoked Sausage, Beef Brisket (+\$1), Burnt Ends (+\$1) or Memphis Ribs.</i>	\$19.00

SIDE DISHES

CHOICE OF 2 WITH SANDWICHES AND PLATTERS OR \$1.25 each

Cole Slaw	Cornbread	Chips
Potato Salad	Cowboy Beans	

BEVERAGES

\$2.00 each

Homemade Sweet Tea	Coca-Cola Products
Homemade Lemonade	Bottled Spring Water

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BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.