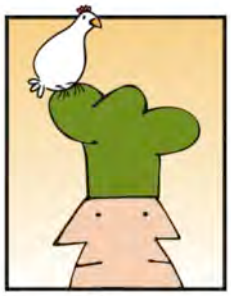

Café • Market

(203) 488-7779
750 East Main Street
Branford, CT 06405

Father's Day Weekend
June 14th & 15th
Treat your dad to some BBQ this Father's Day!

- Our café will feature slow smoked BBQ specials on Saturday and Sunday.
- Pre-order your lunch or dinner to-go!
- Stop in to pick-up a last minute picnic!

From the Smoker –

We've been smoking a variety of meats, poultry, fish, shellfish and vegetables for about 15 years. We've learned to start with great product, brine or rub it with our own spice blends, and follow the universal advice we've heard from some of the nation's finest pitmasters – Low and Slow. We use a blend of not quite dry hickory and oak, keep the temperature between 150 and 200, take our time and let the smoke work it's magic. Ribs are on for about 4 hours, chickens about the same, and brisket for 11 – 14, usually overnight.

Sauce is always on the side – we make two. The first is a traditional Texas or Kansas City style, tomato based sauce, and the second is more typical of North Carolina, in that it has a vinegar base. Some prefer the first on beef, and the second on pork, but the choice is up to you. Enjoy!

St Louis Style Ribs – a little bigger than baby backs, a bit more meat on them, moister, succulent.

Full	$16.
Half Racks	$10.

Smoked Beef Brisket – sliced, ready to warm and serve.
A pound serves 3 - 4.

By the pound	$8.95/lb

Slow Smoked Pulled Pork– ready to warm and serve.
A pound serves 3 - 4.

By the pound	$8.95/lb

Smoked Chickens – All Natural Alison's, brined, rubbed, smoked.

Each	$12.95
Half	$7.95

Sides By the Quart $9.

Creamy Home style Cole Slaw • Traditional Potato Salad
Grilled Summer Vegetables • Roasted Corn & Pepper Salad

Twice Baked Potato $3/each • Grilled Corn on the Cob $2/each