

CATERING MENU

AVAILABLE FOR DINE-IN & CARRY-OUT

TO GO ONLY



MEATS BY THE POUND

A pound feeds 3-4 people and comes with a cup of BBQ sauce. For 5 lbs or more please call 24 hours in advance.

- SMOKED BEEF BRISKET - 22.00
- ARKANSAS BRISKET - 22.00
- SMOKED PORK SHOULDER - 16.00
- CAROLINA CHOPPED PORK - 16.00
- PIT HAM - 16.00
- SMOKED SAUSAGE - 16.00

SIDES TO GO

- | | |
|------------------------|--------------|
| SOUTHERN GREENS | COLE SLAW |
| PINTO BEANS/RICE | BAKED BEANS |
| POTATO SALAD | MAC & CHEESE |
| HOLIDAY SWEET POTATOES | |

- Side - 2.50 Pint - 6.50 Quart - 10.30
- ½ Pan (feeds approximately 25 people) - 40.00
- Full Pan (feeds approximately 50 people) - 75.00
- Chrissy's Cornbread (approximately 35 pieces) - 35.00

SMOKED CHICKEN & SAUSAGE GUMBO

- Pint - 7.25 Quart - 12.75

LUKE'S TEXAS CHILI

- Pint - 7.25 Quart - 12.75

SANDWICH BUNS (6) - 3.50

HOMEMADE BBQ SAUCE

BHB Original, Kansas City Style, Eastern Carolina or Mike's Mustard Sauce.

- PINT - 4.00
- BOTTLE - 6.00
- QUART - 7.50
- DRY RUB (PINT) - 9.00

BHB PARTY DINNERS

FAMILY DINNER (FEEDS 4 - 5)
Full slab of ribs, 20 chicken wings, 1.5 pounds of meat, 2 pints of sides - **79.00**

FRIENDS AND NEIGHBORS (FEEDS 8 - 12)
2 Full slabs of ribs, 1 ½ BBQ chicken, 30 chicken wings, 3 pounds of meat, 2 quarts of sides - **159.00**

BLOCK PARTY (FEEDS 15 - 20)
4 Full slabs of ribs, 60 chicken wings, 5 pounds of meat, 3 quarts of sides - **269.00**

FOR 25 OR MORE PEOPLE

SMOKED MEAT COMBO
Choice of 2 meats and 2 sides (price per person) - **13.00**

SMOKED MEAT TRIPLE
Choice of 3 meats and 2 sides (price per person) - **15.00**

CHUCK WAGON
Choice of wet or dry ribs, BBQ chicken, beef brisket, pork shoulder and 3 sides (price per person) - **18.00**

All party dinners are served with BBQ sauce, Chrissy's cornbread, rolls, pickles and plasticware. Most orders require 48 hours' notice. Please no substitutions on catering orders.

SMOKED MEAT SELECTIONS

- | | |
|-----------------------|------------------|
| SMOKED BEEF BRISKET | ARKANSAS BRISKET |
| SMOKED PORK SHOULDER | PIT HAM |
| CAROLINA CHOPPED PORK | SMOKED SAUSAGE |

BHB LOCATIONS

DOWNTOWN FREDERICK
118 South Market St Frederick, MD 21701 | 301.662.9090

URBANA VILLAGE CENTER
3323 Worthington Blvd Ijamsville, MD 21754 | 240.699.0070

MARKET SQUARE FREDERICK
221 Shorebird St Frederick, MD 21701 | 301.662.9600

MIDDLETOWN MARYLAND
100 Middletown Pkwy, Middletown, MD 21769 | 240.490.8147

-BH-
SMOKED
ON-SITE
DAILY
-BBQ-



-EST. 2007-

BLACK HOG®

www.blackhogbbq.com

At Black Hog BBQ we prepare and smoke fresh meats every day. We are a "From Scratch" kitchen that focuses on high quality products. Good BBQ takes time. We smoke in Small Batches to ensure "Fresh" darn good BBQ! We run out from time to time so please be patient.

Enjoy your meal,

Mike Tauraso | Owner/Pitmaster | Black Hog BBQ
Tauraso Food Group | taurasofoodgroup@gmail.com

STARTERS

LUKE'S CHILI

Texas red, ground chuck, brisket, no beans. Yeah it's spicy dude!
Comes with cornbread! - **6.75**

GUMBO

The real deal, house-made roux, smoked chicken & sausage.
Comes with cornbread! - **6.75**

JUMBO WINGS

SERIOUSLY? (and we aren't even a wing joint!) Buffalo, Dry Rub, BBQ, or Mustard
10 Wings - **13.95** 20 Wings - **24.95** 30 Wings - **36.65**

BBQ PORK FRIES

Smoked pork shoulder, bacon, cheddar cheese - **7.95**

SALADS

Choice of blue cheese, ranch and BBQ vinaigrette

HOUSE SALAD

Romaine hearts, sweet onion, cucumber, tomato, croûtons - **6.95**

BLACK HOG BBQ SALAD

House salad w/choice of any smoked meat - **12.25**

SIDE SALAD - 3.50

BBQ SANDWICHES

All sandwiches come with 1 side

BEEF BRISKET - 12.85

ARKANSAS BRISKET - 12.85

PULLED PORK SHOULDER - 11.45

CAROLINA CHOPPED PORK - 11.45

SMOKED SAUSAGE - 11.45

PIT HAM - 11.45

TWO MEAT - 12.85

SPECIALTY SANDWICHES

All sandwiches come with 1 side

DOUBLE SMOKED BEEF BOLOGNA

Pork shoulder, cole slaw, fries on TOP! - **11.65**

TRIPLE MEAT MOFO!

Brisket, pork shoulder, pit ham, swiss cheese, sautéed onions, griddled roll, BBQ mayo, Whaaaaat! - **13.35**

BAL-MORE BEEF

Smoked brisket, raw onions, house made TIGER sauce ... Local classic - **12.85**

BLACK HOG BURGERS

All burgers come with a side of fries! Creekstone Farms all natural Angus burger (80/20 blend... Top notch STUFF) ground fresh & griddle cooked

HAMBURGER - 10.25

CHEESEBURGER - 11.25

BACON CHEESEBURGER - 12.25

LUKE'S BURGER

w/your choice of any smoked meat, cheese, and BH original sauce - **13.25**

MAKE IT A DOUBLE - ADD - 3.00

ANY SIDE - ADD - 2.50

* Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

KIDS MENU

(Kids 8 & under only) All meals come w/ choice of one kids side, a kids soda, iced tea or AJ - **7.55**

GRILLED CHEESE SANDWICH

MAC & CHEESE

LITTLE BBQ SANDWICH

(choice of any smoked meat)

BBQ MEALS

All meals come with cornbread (Plate 1 side / Platter 2 sides)

PORK - 1/2 POUND

SMOKED "FRESH SHOULDER"

Hardwood smoked, pulled - **13.25 / 15.65**

CAROLINA CHOPPED

Chopped smoked shoulder, vinegar sauce - **13.25 / 15.65**

PIT HAM

Double smoked, hand carved - **13.25 / 15.65**

SMOKED SAUSAGE

Beef & pork, grill finish - **13.25 / 15.65**

BEEF - 1/2 POUND

SMOKED BEEF BRISKET

Texas style, S&P rub, hardwood smoked, hand carved - **15.25 / 17.65**

ARKANSAS BRISKET

Double smoked, rough cut, sweet & smoky sauce - **15.25 / 17.65**

CHICKEN

GRILLED BONE-IN CHICKEN

Sicilian marinade, house rub (sold by the halves only)

½ Bird - **10.95 / 13.35**

SMOKED RIBS

ST LOUIS CUT SPARE RIBS

House rub, smoked, Memphis "DRY" or Kansas City "WET"

6 Ribs - **16.55 / 18.95**

12 Ribs - **25.55 / 27.95**

COMBO MEALS

TWO MEAT - **15.25 / 17.65**

RIBS & 1 MEAT - **16.55 / 18.95**

BHB TRIPLE

3 Ribs - ½ chicken - 1 meat - **26.55 / 28.95**

ADD ONS

ADD ANY BRISKET - **5.95**

ADD ANY PORK - **4.95**

ADD RIBS - **6.95**

SIDE - **2.50**

SMOKED MEAT SELECTIONS

SMOKED BEEF BRISKET

SMOKED PORK SHOULDER

CAROLINA CHOPPED PORK

ARKANSAS BRISKET

PIT HAM

SMOKED SAUSAGE

HOUSE MADE SIDES

SOUTHERN GREENS

PINTO BEANS/RICE

POTATO SALAD

HOLIDAY SWEET POTATOES

COLE SLAW

BAKED BEANS

MAC & CHEESE

Side - **2.50** Pint - **6.50** Quart - **10.30** Side of cornbread 2 pieces - **2.50**

Add french fries to any meal - **1.00** Add side salad to any meal - **1.00**

HAND CUT IDAHO FRENCH FRIES

REGULAR - **3.50**

LARGE - **5.50**

BEVERAGES

MIGHTY LEAF ICED TEA - **2.50**

COCA COLA PRODUCTS - **2.50**

SPECIALTY SODAS - **2.50**

FRESH LEMONADE - **3.50**

DESSERTS

HOUSE BAKED DAILY

Selections change often, we keep it fresh YO! - **4.75**

BBQ 101

With terms like mopping, St. Louis Style, Memphis Style and Dry Rub, we thought we would clear some things up for you.



ST. LOUIS STYLE RIBS

This refers to the cut of the rib. These spare ribs are a good mix of meat and fat. While this meat won't be falling off the bone it will be close.



MEMPHIS (AKA DRY)

Neither too sweet or too hot, these ribs come from our hickory smoker, dusted with spice rub and served with a side of sauce.



KANSAS STYLE (AKA WET)

This refers to being finished on the grill and mopped with our extra sweet sauce.



CAROLINA STYLE CHOPPED

This refers to pork, whole hogs, shoulders and or butts. Typically chopped or pulled and served with a vinegar based sauce. We offer Eastern, which is a vinegar and spice sauce.



TEXAS STYLE

This refers to beef (typically brisket) that is seasoned with just salt and pepper then smoked for many hours. Texans usually shun this style being served with sauce, the thought being that the meat should be able to stand on its own.

WE USE QUALITY PRODUCTS



NATURAL HERFORD BEEF BRISKETS
Midwestern grass fed/grain finished



FARMLAND NATURAL PORK SHOULDERS
No hormones & steroid free



KOCH NATURAL CHICKENS
All Natural Chicken

Black Hog BBQ was established in 2007
and is locally owned and operated.

SMOKED
ON-SITE
DAILY
-BBQ-