

SANDWICHES

Pulled Pork.....	6.00
Brisket	7.00
Smoked Turkey	7.00
Rib Meat	6.00
put mustard slaw or bbq beans on a sandwich	50¢ each
Combo It: add a side & soda.....	3.00
side & bottled tea.....	3.50

BBQ PLATTERS

(pulled pork, brisket, rib meat or smoked turkey)

Choose 1 meat, 1 side & 1 bread	9.00
Choose 2 meat, 1 side & 1 bread	14.00
Choose 3 meat, 2 sides & 1 bread	20.00

RIB PLATTERS

ST. LOUIS CUT PORK SPARE RIBS

with choice of bread

1/4 RACK & 1 side	7.00
1/2 RACK & 2 sides	13.00
FULL RACK & 2 side.....	22.00
RIB COMBO	15.00
1/4 rack, 1 meat, 1 side & 1 bread	
JUST A RACK	19.00

THE GRANDE GORGE65.00

feeds 4 to 5 average BBQ eaters

1lb each of pork, brisket & turkey, a full rack of ribs, your choice of three sides & bread

The Junior Gorge45.00
It's half a Grande Gorge - good for 3 to 4

The Mini Gorge25.00
It's a quarter Grande Gorge - good for 1 to 2

BREAD1.50

Beer Cheese Bread

Chunks of cheddar dot this cheesy beer bread. Like a cheesy beery corn bread (but not really). (vegetarian)

Sweet Potato Biscuits

This ain't no "doughboy" biscuit. It's a down home biscuit. Made with sweet potato. How can you NOT want that?!?
(vegetarian)

SIDESsmall 3.00/large 5.00

All of our sides are vegetarian.

Add meat(s) to a side for 1.00/meat.

Smoked Mac & Cheese

Unlike any mac & cheese you've ever had. We put this in the smoker for an hour. Thick smokey cheesy goodness with peppers, corn & onions. It is more than a side - It's a meal!

BBQ Beans

A three bean fiesta coated with a sticky sweet sauce featuring our Thudernagi BBQ sauce. Black beans, red beans & baked beans make this a truly unique (and filling) experience.

Mustard Slaw

Who says a cole slaw can't be a little spicy. Spiked with yellow mustard & a bit of hot sauce, it's not your mama's cole slaw (unless your mama comes from South Carolina).

Side Of The Moment

In our quest for great BBQ sides, we present the Side Of The Moment. Some traditional; some not-so-traditional. Check our website & specials board for the current Side Of The Moment.

Soup Of The Moment

A daily variety of BBQ friendly soups. Check our website & the specials board for the day's soupy goodness.

DESSERTS

Dessert of the Moment

Fresh out of the oven & into your tummy! A revolving extravaganza of baking deliciousity. Check the specials board or our website for the sugar rush du moment & pricing.

DRINKS

Soda	2.00
Bottled Tea	3.00
Bottled Water	1.00
Coffee	1.00
Hot Tea	1.00

SAUCES

(all sauces made in house)

Maple Espresso

Syrup & coffee - why didn't you think of that? Well, we did & the result is this sauce made with local maple syrup and French press coffee. We recommend it for our ribs.

Spiced Apple

OK - call us a bit obsessive. We start by making our own apple sauce just to sweeten this sauce. Then we add more apples while cooking. Then a bit of jalapeno for a little fire. Mostly sweet with a little spice.

Thundernagi

We have two cats: Thundercleese & Unagi ("Nagi"). This sauce is named for them. A little mellow sweetness (the "Thunder") & a little crazy spicy (the "Nagi").

South Carolina Mustard

In the Carolina BBQ wars, we side with the South and make a sweet thick mustard sauce. Perfect for our pulled pork sandwich.

North Carolina Vinegar

You asked - we made. Our take on a North Carolina vinegar sauce. Made with cider vinegar and cayenne. Tangy spicy goodness.

Mex-I-Can

Are you a "Mex I Can" or a "Mex I Can't"? This is certainly a Mex I Can - muy caliente and bringing a heat rarely found in north of the border BBQ sauces. Tim says he'll drive miles for this...

Go Go

Like Oren Ishii's femme fatale body guard Go Go Yubari, this sauce comes on sweet and innocent then finishes with a kick to the neck. Not for the timid. Very spicy.

Sauce of the Moment

We just can't stop experimenting with sauces. These are ephemeral in nature & disappear without notice. Check the menu board or our website for the current Sauce of the Moment.

Having a party?

Let us do the cooking.

We offer unique BBQ packages designed especially for your event.

Drop by the Hut or
give us a call to discuss.

Prices & menu subject to change without notice

Follow us on Facebook for special deals and events
[facebook.com/chachahut](https://www.facebook.com/chachahut)



2310 Bridge St. : Roxbury, NY
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Wednesday & Thursday: 11am - 7pm
Friday & Saturday: 11am - 9pm
Sunday: 11am - 6pm

chachahut.com