

# PARTY PACKS

**Choose 2 Meats & 2 Sides (Below)**

Sauces, slider buns, plates & utensils available upon request

**Brisket is an extra \$10/lb**

**Feeds 4-6 \$40**

**2 meats** (1 lb. each)

**2 Sides** (1/2 qt. each)

**Feeds 14-16 \$125**

**2 meats** (2.5 lbs. each)

**2 Sides** (2 qts. each)

**Feeds 8-10 \$70**

**2 meats** (1.5 lbs. each)

**2 Sides** (1 qts. each)

**Feeds 20-24 \$185**

**2 meats** (4 lbs. each)

**2 Sides** (1 half pan each)

## MEATS

Enjoy our Smoked Meats  
by the pound



**Beef Brisket \$28/lb**

**Chopped Pork \$13/lb**

**Pulled Chicken \$14/lb**

## SIDES

\$5/pt • \$10/qt • \$30/half pan

**Classic Mac & Cheese**

**Collard Greens**

**Barbecue Baked Beans**

**SC Hash (SC Only)**

**Coleslaw**

**Creamed Corn**

**Broccoli Casserole**

## ADD ONS

**St. Louis Pork Ribs**

**Texas Sausage**

**Half Chicken**

**Midwood Chopped Salad**

**Bacon Wrapped Jalapeños**

**Hickory Wings (Smoked or Crispy)**

\$23 w/Party Pack / \$25 Without

\$3 per Link

\$9

\$35 feeds 10 - 12 people

-add a fresh avocado for \$2

\$20 (includes 20 jalapeños)

\$10 Per Dozen

# SLIDERS \$26

Makes 12 Sliders & comes with coleslaw,  
slider buns and sauces

**Chopped Pork • Pulled Chicken**

## EXTRAS

**Sauces: \$5/Pint \$8/Quart**

Midwood Signature • Eastern NC Vinegar  
SC Mustard Sauce

**Salad Dressing: \$5/Pint \$8/Quart**

Balsamic Vinaigrette • Blue Cheese  
Chipotle Ranch • Buttermilk Ranch  
Honey Mustard • Honey Apple Cider Vin  
Avocado Green Goddess • Fat Free Ranch

**Matt's Original Barbecue Rub \$7.99**

## HOUSE SWEETS

**Pecan Cobbler \$60 Half Pan**

**Banana Pudding \$35 Half Pan**

**Brownies \$9 dozen**

## DRINKS

**Iced Tea \$6 Gallon**

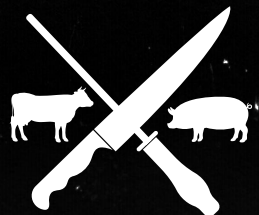
**Lemonade \$7 Gallon**

Menu is subject to change - June 2020



# CRAFT. COMMITMENT. 'CUE

Midwood Smokehouse is where the neighborhood gets their barbecue fix. Our pitmasters burn hickory wood 24 hours a day, seven days a week to bring our customers the barbecue they crave.



Our pitmasters have studied in the promised lands (that is, Texas, Kansas City and the Carolinas) to hone the art and craft of real barbecue.

**We set our standards high  
and cook our meats low and slow.**



# 'CUE FOR THE CREW

GROUP TO-GO MENU

## MIDWOOD



## SMOKEHOUSE

We offer the best quality meats served daily, never reheated.  
Therefore, when our fresh-cooked meats are gone,  
they are gone for the day.

### NORTH CAROLINA LOCATIONS

#### PARK ROAD

540 Brandywine Rd.  
Charlotte, NC  
980-237-7929

#### BALLANTYNE

12410 Johnston Rd.  
Charlotte, NC  
980-430-1086

#### PLAZA MIDWOOD

1401 Central Ave.  
Charlotte, NC  
704-295-4227

#### BIRKDALE VILLAGE

16710 Birkdale Commons Pkwy  
Huntersville, NC  
980-689-2990

### SOUTH CAROLINA LOCATIONS

#### CROSS HILL MARKET

702 Cross Hill Rd. • Columbia, SC  
803-764-1231



Please call us 24 Hours Ahead of time  
when ordering from this menu.  
For Take-Out only. Thank you