## PARTY PACKS

Choose 2 Meats & 2 Sides (Below)
- Sauces, slider buns, plates & utensils available upon request
- Brisket is an extra $10/lb

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Feeds 4-6</td>
<td>$50</td>
</tr>
<tr>
<td>2 meats (1 lb. each)</td>
<td></td>
</tr>
<tr>
<td>2 sides (1/2 qt. each)</td>
<td></td>
</tr>
<tr>
<td>Feeds 8-10</td>
<td>$70</td>
</tr>
<tr>
<td>2 meats (1.5 lb. each)</td>
<td></td>
</tr>
<tr>
<td>2 sides (1 qt. each)</td>
<td></td>
</tr>
<tr>
<td>Feeds 14-16</td>
<td>$125</td>
</tr>
<tr>
<td>2 meats (2.5 lbs. each)</td>
<td></td>
</tr>
<tr>
<td>2 sides (2 qts. each)</td>
<td></td>
</tr>
<tr>
<td>Feeds 20-24</td>
<td>$185</td>
</tr>
<tr>
<td>2 meats (4 lbs. each)</td>
<td></td>
</tr>
<tr>
<td>2 sides (1/2 pan each)</td>
<td></td>
</tr>
</tbody>
</table>

## MEATS

Enjoy our smoked meats by the pound

- **Beef Brisket** $31/lb
- **Chopped Pork** $13/lb
- **Pulled Chicken** $18/lb

## SIDES

- $8/pt• $14/qt• $38/ ½ pan
- **Classic Mac & Cheese**
- **Collard Greens**
- **Barbecue Baked Beans**
- **SC Hash (SC Only)**
- **Coleslaw**
- **Broccoli Casserole**

## ADD ONs

- **St. Louis Pork Ribs** $32 per rack
- **Texas Sausage** $3.25 per link
- **Half Chicken** $10
- **Midwood Chopped Salad** Sm $40, Med $70, Lrg $100
- **Bacon Wrapped Jalapeños** $28 (includes 20 jalapeños)
- **Wings (Smoked or Crispy)** $35 for 25 or $60 for 50

## SLIDERS $30

- 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

## SWEETS

- **Pecan Cobbler** $60 Half Pan
- **Banana Pudding** $45 Half Pan

## DRINKS

- **Iced Tea** $6 Gallon
- **Lemonade** $7 Gallon

Menu is subject to change
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.

Please call us 24 hours ahead of time when ordering from this menu. For take out only. Thank you.