

Doc Watson's Smokehouse is a Central Texas Style Barbecue. The meat is rubbed with spices and smoked over indirect heat—No sauce, no forks needed! Our meats are cooked fresh everyday which can take between 6–18 hours depending on the item.

Contact us to make your next event a success! (48-72 HOURS NOTICE REQUIRED.)

> 444 North Weber Road Romeoville, IL

> > 815-524-3774

DocWatsonsSmokehouse.com

SMOKED MEATS 1/2 Pan Full Pan Beef Brisket (Sliced) \$175 \$400 **Burnt Ends** \$200 \$450 **Baby Back Ribs** \$135 \$225 **Pulled Pork** \$105 \$225 **Pulled Chicken** \$80 \$190 Rib Tips \$85 \$180 **Smoked Chicken Wings** \$75 \$150 **Smoked Turkey Breast** \$325 \$140 SPECIALTY ITEMS **Smoked Salmon Filet** \$95 Whole Smoked Turkey Breast \$105 Prime Rib market Smoked Sausage (5 lbs.) \$60 Hot Links (5 lbs.) \$55 **Smoked Pork Chops** \$13 ea. minimum 10 with 1 week advance notice

WHOLE HOG

125 Pounds \$950

SIDES		
NIDAN	1/2 Pan	Full Pan
Creamy Coleslaw	\$40	\$80
Texas Potato Salad	\$60	\$125
Monster Beans	\$45	\$90
Mac & Cheese	\$95	\$175
Texas Green Beans	\$45	\$90
Mashed Potatoes	\$35	\$80
Beef Gravy	\$20	N/A
Mexican Street Corn	\$60	\$120
Brisket Chili	\$65	\$125
Homemade Peach Cobbler	\$45	\$95
Mixed Greens Salad tomatoes, cucumbers, pepperoncinis,	N/A , kalamata	\$45 a olives
Brioche Mini Buns (dozen)	\$8	

\$1.45 ea.

CONDIMENTS

Homemade Cornbread

Sweet & Spicy Pickles	\$10/jar
Pickled Red Onions	\$6/jar
Sweet BBQ Sauce	\$10/jar
Spicy BBQ Sauce	\$10/jar

EXTRAS

Heavy Duty Plastic Plates	\$7.50 (pack of 25)
Heavy Duty Plastic Forks	\$6.50 (pack of 25)
Heavy Duty Plastic Knives	\$6.50 (pack of 25)
Wire Chaffing Rack	\$10 ea.
with Aluminum Pan	

Sternos 2 hour	\$2 ea.
Setup Starting at	\$35
Delivery Starting at	\$10

^{**}All prices include tax and are subject to change.**