



## Ranucci's Big Butt BBQ Menu

### MEATS:

#### Carolina Pulled Pork BBQ

Award winning, down-home southern BBQ. Hand-selected pork butts are rubbed with Ranucci's "Not Yet Famous" Big Butt original spice rub and then slow smoked in a wood-burning smoker for 12 to 14 hours until they fall apart. The BBQ is then pulled and served on a soft roll with Ranucci's "Not Yet Famous" Big Butt BBQ sauce. You can dream you are in Carolina and add some slaw.

#### Baby Back Ribs

These babies took first place at John Henry's 2005 BBQ competition in Charlotte, NC. Handpicked Baby back ribs, trimmed and rubbed with Ranucci's "Not Yet Famous" Big Butt Pecan spice rub and slow smoked over fruitwood for 5 to 6 hours. Finished with a mopping of Ranucci's "Not Yet Famous" Big Butt BBQ sauce.

#### Whole Hog

You choose the size of the pig and we do the rest. This little piggy is injected with our pork marinade, dry rubbed and smoked low and slow for up to 16 hours until the meat is moist and tender and the skin is nice and crispy.

#### Brisket

Our briskets are hand selected, injected with a special marinade then dry rubbed. We slow smoke them with pecan wood for up to 15 hours until they are moist and tender. Try one of these and you just may want to move to Texas.

#### Prime Rib

We rub our prime rib lightly with our special spices and slow cook them with just a touch of smoke. So tender and juicy!

#### Smoked Whole Pork Loin

We apply a light coating of Big Butt Rub and gently smoke low and slow. Sliced and served with or without a bun and your choice of BBQ sauce.

#### Smoked Chicken

Whole chicken or chicken halves soaked in our special brine for up to 12 hours then rubbed with Ranucci's "Not Yet Famous" Big Butt Cherry rub inside and out. Smoked for 5 to 6 hours until it is deliciously tender and falling off the bone.

#### Smoked Turkey Legs

These legs are brined overnight then slow smoked with a mix apple and pecan wood. A tailgate favorite!

#### Chicken Spiedies

(pronounced speedies)  
 Spiedies are an upstate NY (Broome County) favorite. Cubed pieces of chicken are marinated in our special sauce and seasonings for at least one day and placed on spiedie irons (skewers) and grilled. Wrap a piece of fresh Italian bread around the skewer and slide the skewer out leaving a hot spiedie sandwich.

#### Grilled Chicken Breast

We fillet a chicken breast and place it in our marinade for at least a day and place it on a hot grill. Eat it plain or place it on a roll with our BBQ sauce.

#### Sausage Peppers & Onions

Hot or sweet Italian sausage served on a steak roll with sweet peppers and onions.

#### Rib-Eye Steak

Our choice 12oz Rib-Eye steak is well marbled, tender and juicy. Seasoned with our special spice blend and seared over a red hot grill to perfection.

#### Steak Sandwich

Choice Rib Eye steak, seasoned, grilled and served on a steak roll.

#### Steamed Clams

Market fresh Little-neck or Middle-neck clams steamed in our own seasoned broth, served with drawn butter or our tangy garlic butter.

#### Grilled Portabella Mushrooms

Marinated in Ranucci's "Not Yet Famous" Salad Dressing and slow-grilled until tender. Eat them plain or make a sandwich.

#### Hot Dogs

#### Slaw Dogs

#### Hamburgers

Your traditional picnic meats grilled or smoked. Served on a roll.

### SIDE DISHES:

#### Macaroni Salad

Shell macaroni with diced tomatoes, black olives, shallots, celery and a rich creamy dressing.

#### Potato Salad

Made the traditional way. You can't have a cookout without potato salad.

#### Tortellini Salad

Cheese tortellini, sliced olives, tomatoes, asparagus and fresh mozzarella cheese tossed with my homemade Italian salad dressing.

#### Baked Macaroni and Cheese

Made the old fashioned way. Elbow macaroni, milk, butter, and a combination of cheeses and spices that are oven roasted to a toasty golden brown.

#### Coleslaw

This recipe stays north of the Mason Dixon line. A little creamy with a touch of sweetness.

#### Big Butt Baked Beans

These beans are not just out of a can. Our beans are flavored with Ranucci's "Not Yet Famous" Big Butt BBQ sauce and pieces of pulled pork so they pair well with smoked meats. Once you have tried these beans, Grandma's and the Bush's will be a thing of the past.

#### Big Butt Garden Salad

Fresh cut Romaine lettuce, field greens, grape tomatoes and whole black olives perfectly dressed with Ranucci's "Not Yet Famous" Salad Dressing. Save some bread to sop up the leftover dressing.

#### Corn on the Cob Seasonal

### ADDITIONAL ITEMS:

#### Chicken Salad

Roasted chicken pieces with sun dried tomatoes, celery, shallots, and dressed with roasted garlic, rosemary aioli. Available as a sandwich or wrap.

#### Carolina Pulled Pork BBQ Wraps

Our traditional BBQ placed in a wrap with BBQ sauce and cheese.

#### Cornbread Muffins

Fresh Baked cornbread muffins with whole kernels of freshly roasted corn in every bite.

### DESSERT:

Carrot Cake, Chocolate Cake, Cheese Cake