



DOWNTOWN THROWDOWN

BBQ COOKOFF



BEER FESTIVAL

BBQ & MORE

BENNY & BABE

Coconut Cake - \$4 / 2 inch squares

Coconut layer cake with coconut cream cheese icing topped with toasted coconut.

Cream Corn - \$4 / 4 oz.

Texas style creamed corn- smoked sweet corn, sharp cheddar, Gouda, poblanos.

Rumpshaker Sliders - \$7

Pulled pork, super slaw, pickled onions, sassy sauce.

Super Slaw - \$4 / 4 oz.

Golden beets, broccoli stalks, cauliflower hearts, Brussels sprouts, carrots, kale and radicchio with sweet and spicy sauce.

DICARLOS

Buffalo Chicken Pizza - \$4 / 4 oz.

Pizza with buffalo base and chicken.

Cannoli Chips with Dip - \$4 / 4 oz.

Cannolis in chip form with mascarpone dip.

Chicken BBQ Subs - \$5 / 4 oz.

Sub sections with BBQ chicken.

Pepperoni Rolls - \$4 / 4 oz.

Sections of pepperoni rolls sliced.

MOUNTAIN STATE BBQ

Baked Beans - \$4 / 4 oz.

Baked beans with bacon and spices.

Cheesy Baked Potato Salad - \$4 / 4 oz.

Cheese, potato, bacon baked until cheese is melted and bacon is crisp.

Ground Brisket Sliders - \$6 / 2, 2 oz. burgers

Ground brisket, cheese, ketchup, mustard, pickle.

Ribs - \$6 / 2 ribs

Smoked ribs.

PAPPY'S LIP SMACKIN' BBQ

Pasta Salad - \$3 / 4 oz.

Rotini noodles mixed with green peppers, red peppers, chopped ham, cherry tomatoes in Italian dressing.

Pulled Chicken Nachos - \$5 / 4 oz.

Smoked chicken on top of nacho chips, smothered with BBQ sauce, cheese sauce, and jalapenos.

Pulled Pork Nachos - \$5 / 4 oz.

Smoked pork on top of nacho chips, smothered with BBQ sauce, cheese sauce, and jalapenos.

Rib Sandwich - \$5 / 4 oz.

Smoked pork baby back ribs with bone removed and grilled with BBQ sauce.

PARKERSBURG BREWING COMPANY

Pulled Pork Slider & Slaw - \$6 / 4 oz.

Pulled pork in PBC sauces.

Jalapeno Poppers - \$5 / 3 poppers

Bacon-wrapped jalapeno halves stuffed with sausage and cream cheese.

THE BLENNERHASSETT HOTEL

Blackened Flank Steak - \$7 / 4 oz.

Served over wild & white rice, topped with a hunter's sauce.

Bananas Foster - \$7 / 4 oz.

Served with vanilla bean ice cream, topped with whipped cream and a chocolate stick.

Hardwood Smoked, Dry Rubbed Pulled Pork - \$7

Tossed in Eastern Carolina vinegar sauce. Served on a mini brioche slider topped with house-made onion straws, bread and butter pickles, and topped with Carolina Gold BBQ sauce. Coleslaw will be served on the side.

THE CHANGED PLATE

Chocolate Mousse Trifle - \$3 / 4 oz.

Rich chocolate mousse layered with whipped cream.

Dijon Roasted Potato Salad - \$4 / 4 oz.

Roasted red potatoes tossed in a creamy Dijon dressing.

Fresh Fruit Salad - \$4 / 4 oz.

Seasonal summer fruits.

Mexican street corn salad - \$4 / 4 oz.

Classic Mexican Street corn served off the cob.

THE LITTLE STIRR, LLC

Cupcake - \$4 / 2 oz.

Freshly baked cupcake decorated in a BBQ theme.

Iced Sugar Cookie - \$4 / 2 oz.

Freshly baked with homemade buttercream iced sugar cookie decorated in a BBQ theme.

Nachos & Cheese - \$5 / 3 oz.

Nacho chips with fresh nacho cheese topping.

Pork BBQ Sliders - \$7 / 4 oz.

Tender pork pulled and prepared in BBQ sauce.

TWISTED SISTERZ BBQ

Bomb Pom Wings - \$6 / 4 wings

Smoked chicken wings in a pomegranate sauce with dipping sauce.

Brisket Taco - \$5 / 1 taco

Served with strawberry jalapeno salsa.

Smoked Shrimp - \$5 / 4 jumbo shrimp

Smoked garlic shrimp on a skewer with a creole hot dip sauce.