

Fette Sau ALL DAY MENU

** PLEASE ASK ABOUT OUR DAILY SPECIALS **

When dining in, please visit the counter to place your order.

SMOKED MEATS

Brisket	\$14 (1/2 lb.) \$28 (lb.)
Berkshire Pulled Pork	\$10 (1/2 lb.) \$20 (lb.)
Smoked Pulled Beef	\$14 (1/2 lb.) \$28 (lb.)
St Louis Ribs	\$15 (slab of 4) \$25 (1/2 rack)
Smoked Chicken	\$13 (1/2 chicken)
Martin's Spicy Sausage	\$5 (link)
Beef Jerky	\$4 (3 pieces)

SANDWICHES

Pulled Pork Sandwich <i>spicy slaw, sweet sauce, potato bun</i>	\$10
Burnt Ends Sandwich <i>beef & pork, sweet & spicy sauce, creamy slaw</i>	\$12
Brisket Sandwich <i>cheese sauce, onion, pickles, potato bun</i>	\$12

SIDES

Burnt End Baked Beans	\$5.5 \$7.5 (small or large)
Mac and Cheese	\$5.5 \$7.5 (small or large)
Collard Greens <i>vegetarian version</i>	\$6.5
Smoked Corn <i>with chipotle butter</i>	\$6
Broccoli Salad	\$4.5 \$6.5 (small or large)
Potato Salad	\$4.5 \$6.5 (small or large)
Spicy Slaw	\$4.5 \$6.5 (small or large)
Half Sour Pickles	\$2 (each)
Deviled Eggs	\$6 (3 pieces)
Corn Bread	\$3.5
Rolls	\$0.5

DESSERT

Key Lime Pie	\$5 (slice) \$24 (whole)
Dark Chocolate Blondie	\$4
Famous Chocolate Chip Cookies	\$3 (each) \$15 (for 6)
Bananas Foster Ice Cream <i>*contains rum</i>	\$8 (pint)
Mississippi Mud Ice Cream <i>*contains pecans</i>	\$8 (pint)

SPECIAL PACKAGES

Fat Cow (all beef) \$60

1/2 lb. Brisket
1/2 lb. Pulled Beef
Sides:
spicy slaw, broccoli salad,
burnt end baked beans, collard greens,
potato salad, mac and cheese
2 rolls

Pigs in a Clover (all pork) \$70

1/2 lb. Pulled Pork
1/2 Rack St. Louis Ribs
Sides:
Spicy Slaw, Broccoli Salad,
Burnt End Baked Beans, Collard Greens,
Potato Salad, Mac and Cheese
2 rolls

Family BBQ Dinner (beef & pork) \$105

1/2 lb. Pulled Pork
1/2 lb. Brisket
2 Martin's Spicy Sausages
1/2 Rack St. Louis Ribs
Sides (large of each):
Spicy Slaw, Broccoli Salad,
Burnt End Baked Beans, Collard Greens,
Potato Salad, Mac and Cheese
4 rolls
6 chocolate chip cookies

All orders come with Sweet BBQ Sauce,
Spicy Chili Sauce and Vinegar Sauce.

SAUCES BY THE BOTTLE

	(16 oz. squeeze bottle)	
Spicy		\$8
Sweet		\$8
Vinegar		\$7

ALL DAY MENU AVAILABLE FOR PICK UP CALL (215) 391-4888.

Delivery available through DoorDash and Caviar.

Fette Sau BEVERAGE MENU

Mon-Fri: 4:00-10:00PM | Sat: 12:00-10:00PM | Sun: 12:00-9:00PM

DRAFT BEER 16 oz. pints & 64 oz. growlers

Victory Classic Lager	\$7 \$25
Dock Street Rye IPA	\$7 \$25
Workhorse Finn Fruited Sour	\$8 \$30
Sterling Pig Snuffler IPA	\$8 \$30
Conshohocken Woodermelon Wheat	\$7 \$25
Love City Deep Cut Pilsner	\$7 \$25
Mainstay Gratuitous Haze IPA	\$8 \$30
Wyndridge Crafty Cider	\$8 \$30
Mainstay White Flag Wit	\$7 \$25

WINE BY THE GLASS OR BOTTLE

Jeanne Marie Chardonnay	\$11 \$52
St. Francis Sauvignon Blanc	\$11 \$52
Daou Special Reserve Cabernet Sauvignon	\$11 \$52
Bacchus Pinot Noir	\$11 \$52
Land of Saints Rosé	\$11 \$52

COCKTAILS

House Manhattan <i>Jim Beam, vermouth, Angostura Bitters</i>	\$12
House Old Fashioned <i>Heaven Hill, simple syrup, Regan's orange bitters, Peychaud's bitters</i>	\$10
Peach Whiskey Punch <i>peach purée, lemon juice, tea</i>	\$10
East on Berks <i>jalapeño infused Hornitos Tequila</i>	\$10
Grapefruit Lemonade <i>Bluecoat Gin, honey, lemon</i>	\$10
The Spring Garden <i>Tito's Vodka, strawberry shrub, rhubarb bitters</i>	\$10

CALL: 215.391.4888

FETTE LOGO GROWLER AVAILABLE FOR PURCHASE FOR \$8.

Whiskey list and selected liquors also available.