

## \*\* PLEASE ASK ABOUT OUR DAILY SPECIALS \*\*

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

SMOKED MEATS			
Brisket	<b>\$14</b> (1/2 lb.) <b>  \$28</b> (lb.)		
Pulled Pork	<b>\$10</b> (1/2 lb.) <b>  \$20</b> (lb.)	SPECIAL PACKAGES	
Smoked Pulled Beef	<b>\$14</b> (1/2 lb.) <b>  \$28</b> (lb.)		
Pork Ribs	<b>\$13</b> (slab of 4) <b>  \$19</b> (1/2 rack)		
Smoked Chicken	<b>\$13</b> (1/2 chicken)	Fat Cow (all beef) \$60	
Hot Italian Sausage	<b>\$5</b> (link)	1/2 lb. Brisket 1/2 lb. Pulled Beef Sides:	
Beef Jerky	<b>\$4</b> (3 pieces)		
		spicy slaw, broccoli salad,	
CANDWICKER		burnt end baked beans, collard greens, potato salad, mac and cheese	
SANDWICHES	A	2 rolls	
Pulled Pork Sandwich spicy slaw, sweet sauce, pot	ato bun <b>\$9</b>		
Burnt Ends Sandwich beef & pork, sweet & spicy sauce, creamy slaw \$12		Pigs in a Clover (all pork) \$60	
Brisket Sandwich cheese sauce, onion, pickles, potat	o bun <b>\$12</b>	1/2 lb. Pulled Pork	
		1/2 Rack Pork Ribs Sides:	
SIDES		Sittes: Spicy Slaw, Broccoli Salad,	
Burnt End Baked Beans	<b>\$5.5  \$7.5</b> (small or large)	Burnt End Baked Beans, Collard Greens,	
Mac and Cheese	<b>\$5.5   \$7.5</b> (small or large)	Potato Salad, Mac and Cheese 2 rolls	
Collard Greens vegetarian version	<b>\$5.5  \$7.5</b> (small or large)		
Chipotle Lime Corn	\$6		
Pasta Salad with dill mayo	<b>\$4.5  \$6.5</b> (small or large)	Big Family Dinner (beef & pork) \$110 1/2 lb. Pulled Pork	
Broccoli Salad	<b>\$4.5  \$6.5</b> (small or large)	1/2 lb. Brisket	
Potato Salad	<b>\$4.5  \$6.5</b> (small or large)	2 Martin's Spicy Sausages	
Spicy Slaw	<b>\$4.5  \$6.5</b> (small or large)	1/2 Rack Pork Ribs Sides (large of each):	
Half Sour Pickles	<b>\$2</b> (each)	Spicy Slaw, Broccoli Salad,	
Deviled Eggs	<b>\$6</b> (3 pieces)	Burnt End Baked Beans, Collard Greens,	
Corn Bread	\$4	Potato Salad, Mac and Cheese 4 rolls	
Corn Nuts	\$3	6 chocolate chip cookies	
Rolls	\$0.5		
DESSERT		All orders come with Sweet BBQ Sauce	
Seasonal Blondie	\$4	Spicy Chili Sauce and Vinegar Sauce.	
Key Lime Pie	<b>\$5</b> (slice) <b>  \$24</b> (whole)		
Famous Chocolate Chip Cookies	<b>\$3</b> (each) <b>  \$15</b> (for 6)		
Chocolate Chip Cookie Dough Ice Cream	<b>\$8</b> (pint)		
Peanut Butter Pie Ice Cream *contains nuts	<b>\$8</b> (pint)		

ALL DAY MENU AVAILABLE FOR PICK UP CALL (215) 391-4888. Delivery available through DoorDash and Caviar.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. 07/01/24

Fette Sau beverage menu

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

DRAFT BEER 16 oz. pints & 64 oz. growlers		CANNED WINE	
Victory Classic Lager	\$7   \$25	Nomadica Red Blend	8 oz. can   \$15
New Trail Broken Heels IPA	\$8   \$30	The Pinot Project Pinot Grigio	8 oz. can   \$15
Troegs Dreamweaver Wheat	\$8   \$30	The Pinot Project Pinot Noir	8 oz. can   \$16
New Belgium Fat Tire Ale	\$7   \$25	Ferdinand Rosé	12 oz. can   \$25
Mainstay Meander Pale Ale	\$8   \$30	WIND	
Yards Summer Crush	\$8   \$30	WINE	
Love City Deep Cut Pilsner	\$8   \$30	Starr Private Label Pinot No.	oir bottle   \$85
Wyndridge Crafty Cider	\$8   \$30	Domaine Carneros Brut	bottle   \$95
Mainstay Black Cap Sour	\$8   \$30		

## SPECIALTY COCKTAILS

Apple Pear Whiskey Punch Whiskey, apple, pear, lemon, honey, cinnamon Crush on Columbia Tito's Vodka, Combier, Lemon, Honey, Orange Soda, Regan's Orange Bitters	
Espresso Jawn Resurgent Coffee Infused Whiskey, Dry Rub Simple, Cold Brew, Angostura Bitters	
Fette Boulevardier Bulleit rye, Lo-Fi Amaro, Sweet Vermouth	\$14
Fette Negroni Aviation Gin, Lo-Fi Amaro, Sweet Vermouth	\$14
Fishtown Frenzy Bacardi White Rum, Pineapple, Lime, Dry Rub, Mole Bitters, Fever Tree Ginger Beer	\$14
Grapefruit Lemonade Bluecoat Gin, Honey, Lemon	
House Manhattan Jim Beam, Vermouth, Angostura Bitters	
House Old Fashioned Heaven Hill, Simple Syrup, Regan's Orange Bitters, Peychaud's Bitters	
Lehigh Lemonade Manatawny Whiskey, Rhubarb Simple, Lemon, Honey , Fever Tree Club Soda	
The Montgomery Wild Turkey, Honey, Lemon, Angostura Bitters	
Starr Manhattan Maker's Mark Starr Barrel, Lo-Fi Sweet Vermouth, Angostura Bitters	

## NO ALCOHOL

Collective Arts IPA	\$7
Partake Brewing IPA	\$7
Two Roots Brewing Company Helles Lager	\$7
Ginger Pineapple, Dry Rub Simple, Lime, Fever Tree Ginger Beer	\$8
Peach Peach, Cranberry, Cinnamon, Ginger Beer	\$8
Rhubarb Rhubarb Simple Syrup, Honey, Lemon, Fever Tree Club Soda	\$8