



ChurnandBurn

Non-Traditional BBQ and Ice Cream



Start

Entrées (fast casual style)

Signature Bowl – 11.00

Homemade cornbread waffle bowl filled with mac & cheese, topped with a protein, a sauce, and coleslaw. **Pick 1** **Pick 1**

Sandwich – 8.50

Toasted brioche bun, dill pickles, a protein, a sauce, topped with coleslaw. **Pick 1** **Pick 1**

Q-rito – 9.50

Flour tortilla, mac & cheese, a protein, a sauce, coleslaw, and pickled jalapeños. **Pick 1** **Pick 1**

Salad – 9.50

Spring greens topped with a protein, cucumbers, tomatoes, feta cheese, croutons, and chipotle ranch dressing. **Pick 1**

Nachos – 10.00

House made corn tortilla chips topped with a protein, Coffee BBQ Sauce, house salsa rojo, sour cream, house pickled jalapeños and cotija cheese. **(gluten free)** **Pick 1**

House Smoked Proteins

Pick 1

Beef Brisket – Dry rubbed, slow smoked, and sliced. **(add 1.00 to any entrée)**

Pulled Pork – Lightly seasoned, slow smoked, pork shoulder.

Chicken – White meat, dry rubbed, smoked, and sliced.

Pork Belly – Dry rubbed, smoked, and sliced. **(add to a sandwich for an additional 2.50)**

Hot Link – House made maple habanero pork belly sausage, smoked & sliced.

Portobello Cap – Fresh portobello cap, seasoned & sautéed to order. **(vegan)**

(a la carte proteins 5.00/6oz, brisket 6.00/6oz)

Pick 1

House Made Sauces

Coffee BBQ – Tomato based sauce with Sumatran coffee for a well balanced mild sauce.

Smoked Coconut Curry – Our take on a coconut curry, with smoked coconut milk and black sesame seeds.

Beer Cheese - Warm cheese sauce made with cheddar cheese and brown ale.

Honey Bourbon – Tangy mustard/vinegar based sauce with honey and bourbon for a smooth bite.

Smoked Jalapeño Chimichurri – House smoked jalapeños blended with herbs and spices for a bright latin inspired sauce. **(vegan)**

Sweet and Spicy Adobo – Tomato based sauce, sweet up front with smokey chipotle chili heat in the back.

Habanero Aioli – Spicy aioli made with roasted habanero peppers.

Scorpion Chili Hot Sauce – Vinegar based hot sauce, with scorpion and caribe peppers. **(extra hot)**

Classics

Gyro – 8.50

Warm flatbread topped with, chicken, house black bean hummus, house Tzatziki sauce, red onions, tomatoes, and feta cheese.

“Rubano” – 9.00

Marble rye, pulled pork, Honey Bourbon sauce, Habanero Aioli, dill pickles, and swiss cheese. **(pressed sandwich)**

Snacks

Wings – 6.50

5 pcs Dry rubbed and smoked. Pick a sauce.

Smoked Black Bean Hummus – 6.50

House black bean hummus, served with warm flatbread. **(vegan)**

Drinks

Bottled Water – 1

Bottled Soda – 1.50

Coke, Diet Coke, Sprite

Nitro Cold Brew Coffee – 5

By Whiskey Barrel Coffee Company

Sides

Mac & Cheese – 3.50

House baked cheddar mac.

Chips & Salsa – 4.50

House made corn tortilla chips and our salsa rojo.

Coleslaw – 2.50

Cabbage and carrot mayo based slaw.

House Pickled Jalapeños – 0.75

Extra Sauce – 1.50

House Made Ice Cream Sandwiches

Please see the menu on the truck for today's offerings

Please notify us of any allergies – Substitutions available upon request – All prices are tax inclusive – We accept all major credit cards

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