All prices are per person. Dinners include paper goods and utensils, dinner rolls & butter and a choice of barbeque sauces: sweet, hot, mild or vinegar.

### THE TRIO
Chicken + 1 from A + 1 from B
3 sides & 3 sauces
dinner roll & butter
w/ cornbread
$16.99

### THE CHICK-RIB
Chicken + 1 or 2 from A
3 sides & 3 sauces
dinner roll & butter
w/ cornbread
$17.99

### CHICK’N QUE
Chicken + 2 from B
3 sides & 3 sauces
dinner roll & butter
w/ cornbread
$14.99

### RIB ‘N QUE
1 from A + 2 from B
3 sides & 3 sauces
dinner roll & butter
w/ cornbread
$16.99

### JUST BBQ
2 from B
2 sides & 3 sauces
sandwich rolls & toppings
w/ cornbread
$9.99

### VEGGIES ONLY
Choose 3:
- Garden Salad
- Garlic Mashed Potato
- Potato Salad
- Mac’n Cheese
- Veggie Beans
- Veggie Dirty Rice
- Grilled Veggies
- Succotash
- Coleslaw
- Candied Yams
- Veggie Greens
- Veggie Kabobs
w/ cornbread
$10.99

### SIMPLE FISH
Grilled Salmon
w/ 2 sides
w/ cornbread
$14.99

### SWORDFISH KABOBS
w/ 2 sides
w/ cornbread
$15.99

### A R I B S
- memphis pork ribs
- texas beef ribs
- st louis pork ribs (add $1.00 per person)
- baby back ribs (add $2.00 per person)

### B A R B E C U E
- georgia pulled pork
- texas bbq beef
- pulled chicken
- jerk beef
- redbones sausage

### S I D E S
- beans (made with some meat) *
- potato salad
- cole slaw
- collard greens (made with some meat) *
- succotash
- garlic mashed potatoes
- mac’n cheese
- dirty rice (made with some meat) *
* can be made without meat for 5 or more

### APPETIZERS per person
- chips & salsa $1.99
- chips & gaucamole $1.99
- redbones sausage with mustard $2.99
- chicken wings with bbq sauce $1.99

### DRINKS
- iced tea or lemonade $1.50
- soda or bottled water $1.50
- coffee or tea $1.50

### DESSERTS per person
- pecan pie with whip cream $2.99
- sweet potato pie with whipped cream $2.99
- brownies and/or cookies $2.99
- watermelon $1.50

### ALA CARTE:
garden salad for 10 $15.00
grilled veggies for 10 $20.00
corn on the cob (per person) $2.00
smoked beef brisket (6 lb min) per lb $12.50
candied yams for 10 $16.00
corn pudding for 10 $25.00
**Bulk Take-Out**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Serves</th>
<th>Additional Details</th>
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</thead>
<tbody>
<tr>
<td>Rack Memphis Ribs</td>
<td>$18.99</td>
<td>2-4</td>
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</tr>
<tr>
<td>Rack Texas Beef Ribs</td>
<td>$18.99</td>
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<tr>
<td>Rack St. Louis Style Ribs</td>
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<tr>
<td>Rack Baby Back Ribs</td>
<td>$18.99</td>
<td>1-3</td>
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<tr>
<td>Whole BBQ Chicken</td>
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<td></td>
</tr>
<tr>
<td>Pound of Pulled Chicken</td>
<td>$11.00</td>
<td>2-4</td>
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</tr>
<tr>
<td>Pound of Pulled Pork</td>
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</tr>
<tr>
<td>Pound of BBQ Beef</td>
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<tr>
<td>Pound of Smoked Beef Brisket</td>
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<tr>
<td>Pound of Jerk Beef</td>
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<tr>
<td>Pound of BBQ Hash</td>
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<tr>
<td>Pound of Sausage</td>
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<tr>
<td>Coleslaw</td>
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<td>Potato Salad</td>
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<td>Beans</td>
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<td>Collard Greens</td>
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<td>Dirty Rice</td>
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<td>Candied Yams</td>
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<td>Garlic Mashed Potatoes</td>
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<td>Mac 'n Cheese</td>
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<td>Succotash</td>
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<td>Chips &amp; Guacamole</td>
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<td>Chips &amp; Salsa</td>
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<td>Cornbread &amp; Butter</td>
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<td>Whole Pecan or Sweet Potato Pie</td>
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<td>Ice Tea or Lemonade (32 oz)</td>
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<tr>
<td>BBQ Sauce</td>
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<td>pint $5.00, quart $9.50</td>
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</tbody>
</table>
**PICK UP**
Place an order for pickup here at the restaurant at a specified time and if your order is $200.00 or more you will automatically get a 5% discount.

**HOT DELIVERY**
All food is prepared at Redbones and then delivered, piping hot, to your location. There is a minimum delivery charge of $25.00. FREE delivery on orders of $300.00 or more if within Somerville, Medford, Arlington, Belmont or Cambridge.

**SERVICE**
Experienced waitstaff are available for all occasions. The size of your party determines the number of servers required (1 server per 30 guests). The cost for the first server is $300.00, each additional server is $175.00. All labor is based at six hours, including set up, breakdown and clean up. All necessary equipment (chafing dishes, serving utensils, etc.) and delivery charges are included in the service cost. Additional charges will apply to overtime.

**ON SITE COOKING**
Have a real down home Southern Barbecue anywhere. We'll bring our grills, actual pit/smokers on wheels, to your party to "finish" the meals and then serve your feast. One of our pitmasters will accompany the smoker to your event of up to 75 guests (larger parties will require additional pitmasters). The cost per cook and grill smoker is $650.00 up to 75 people. For larger groups, please call and we'll quote you a price.

**PIG ROAST**
We'll slow smoke a whole pig (or whatever else you would like) and deliver and serve it to your guests with all the "pig pickin's" - pulled pork, cole slaw, beans, dinner rolls & butter and with all the necessary paper goods for $1,250.00 for 50 or fewer people. For larger groups, please inquire. There is an additional charge for on site cooking.