Sweet Lew's BARBEQUE

LET'S GET STARTED

minimum of 3 dozen where dozen is indicated

deviled eggs	$18/dozen
crab puppies *with bbq tartar sauce*	$42/dozen
sausage balls	$39/dozen
smoked jumbo shrimp *with cocktail & remoulade*	$42/dozen
pimento cheese dip *with fire crackers*	$22/quart
house made pickles	$17/quart
Brunswick stew	$17/quart
boiled peanuts	$17/quart
smoked NC trout dip	$28/quart

WHAT ARE YOU DRINKING

packages built on consumption

beer
cheap + easy + we support local

wine
get it red or white

bubbles
yep, we have them

signature cocktails
we can do them

bourbons
50+ to choose from

OUR MEATS

chopped pork — $18 / lb
seasoned with salt & pepper only & hardwood smoked

sliced brisket — $34 / lb
certified angus beef smoked for 12 hours & only seasoned with salt & pepper

sausage links — $7/6oz link
house made hand stuffed pork brisket blend

pork ribs — $35/full rack
lew's signature rub

turkey breast — $24 / lb
smoked mustard brined

chicken — $18 / lb
chopped (1lb) or whole chicken. pickled brined chicken thighs smo-fried

chicken wings — $30/dozen
whole wings, flat & drum smo-fried

fried flounder — $21 / lb
fried hard

keep it simple
per person price; served with two sides, hushpuppies + sauce
*excludes ribs

1 meat	$17
2 meats	$25
3 meats	$33

OUR SIDES

	half / full
baked mac & cheese — house made cheese sauce; crispy cheddar cheese edges	$42/$75
brisket bbq beans — navy beans & onions with chopped brisket simmered in a sweet & tangy sauce	$42/$75
collard greens — cooked with smoky meaty bones; simmered with vinegar & brown sugar	$42/$75
bbq potatoes — red potatoes are cubed & carefully simmered in a delicious bbq flavored stock	$42/$75
bbq hash — our own take on a South Carolina classic; made with pork, beef, onions & Sweet Lew's bbq mustard sauce (delicious served over rice!)	$42/$75
white or red slaw — white slaw with Duke's Mayo, Eastern Carolina style; red slaw is our nod to Lexington style bbq slaw	$26/$42
potato salad — includes hard-boiled eggs, onions, sweet relish, & of course, Duke's Mayo	$34/$62
farmer's salad — mixed greens, tomatoes, cucumber, onion, cheddar cheese, shredded carrots, & 2 dressings	$48/$88

lb meat serves 2–3 · half pan serves approx. 10–15 people · full pan serves approx. 25–30 people

ADD ON

per person price

hatch green chili brisket $9
only seasoned with salt & pepper
& hardwood smoked, served over rice

bbq spiced boneless chicken thighs $6
topped with warm pimento cheese

smoked shrimp succotash $9

bbq spiced salmon $9

EXTRA SAUCE

all house made!

$5 (8oz) $10 (16oz) $17 (32oz)

NC vinegar (pork)
classic NC vinegar with spices

red sauce (rib)
our red sauce; not sweet, but tangy

SC mustard (brisket)
vinegar sauce with a dose of mustard

Alabama white (chicken)
Alabama style with Duke's Mayo base

cherry berry bomb
Alabama style + a carolina kick

sweet heat
our red sauce with a balance of
peppers + honey

SLIDER STATION

build your own $42 / dozen

served with slaw, sauces, pickles, & Martin's Buns
choice of meat - brisket, chicken, pork, smoked turkey or smoked shrimp salad

min 3 dozen

NACHO OR TACO BAR

build your own $18 pp

house-fried chips or choice of soft tacos, queso dip, jalapeños, pico, avocado crema, & sour cream; choice of pork, brisket, or chicken

min 15 people

DRINKS

tea (sweet, unsweet) **$7/gallon** | lemonade **$8/gallon**
can soda | bottled water **$1.50 each**
ask about ice service

GET A QUOTE

+

LET'S TALK BBQ

catering@sweetlewsbbq.com

delivery + setup quoted separately

BREAD

$1.50 per person

Martin's Buns or sliders
just like you'd find at a backyard bbq

cornbread
made in-house, moist, and full of flavor;
a delicious partner for your bbq & sides

hushpuppies
3 sweet onion hushpuppies, made in-house

DESSERTS

banana pudding *half / full* $42/$80
fresh bananas, 'nilla wafers, & homemade pudding

dirt pie $42/$80
homemade chocolate pudding, crushed Oreos,
& whipped cream

chocolate chip cookies $42/dozen
4 oz, all-butter, baked soft and gooey

peach or cherry cobbler $42/$80
just like grandma used to make

pecan pie (10in) $24
cut into 8 slices

Cheerwine glazed vanilla poundcake serves 10 $36