2011 Food Vendors and Menu

**Traditional BBQ Offerings**

**Fat Hen Grill & Grocery**
- BBQ Pork Ribs & Potato Salad
- Pimento & Cheese with Smoked Sausage and Saltines

*Chef Shane Pritchett’s award-winning local eatery serves up traditional slow-cooked ribs, with a dazzling sauce. Southern favorite Pimento & Cheese is a nice touch for a lighter option.*

**The Joint BBQ**
- Pulled Pork Sandwich
- Smoked Brisket Sandwich
- Smoked Chaurice Sandwich
- Baked Beans

*A perennial Blues & BBQ favorite, The Joint returns with their delicious pulled pork and brisket, and adds their house-smoked chaurice (a Creole pork sausage that dates back to the 1800s) to their lineup this year.*

**Love At First Bite**
- Cochon de Lait Po-Boy
- Cochon Nachos

*A long-time Jazz Fest favorite, LAFB’s slow-smoked cochon de lait po-boy is topped with creole mustard slaw. The cochon nachos debuted at Blues & BBQ Fest last year to an excellent response – chips, cheese and tender smoked pork.*

**Rouses Supermarkets**
- BBQ Ribs

*It’s Full Slab Fridays all weekend long! Rouses brings their tasty ribs to Lafayette Square.*

**Smokin’ Buddha BBQieux**
- BBQ Pork Pies
- BBQ Oysters
- Cajun Pastrami Rueben

*A newcomer to the local BBQ scene, Smokin’ Buddha offers a couple of fun takes on the BBQ tradition: BBQ Oysters – grilled on the half shell with lemon, rosemary,*
Worcestershire and browned butter; and an awesome Rueben - spicy brined beef, slow-smoked and served on French bread with or without the traditional Rueben garnishes of sauerkraut and/or cheese. Their BBQ Pork Pies have a crust as soft and buttery as a French pastry – destined to become a Blues & BBQ Fest favorite.

Local Favorites, BBQ Innovations, Vegetarian Options and Desserts

Beaucoup Nola
Fresh Juice Sno-Balls
Mediterranean Grilled Chicken Wrap
Grilled Veggie Wrap
*Freshly made juices over sno-ball fresh-crushed ice! Plus vegetarian options for those who want a break from the ribs – excellent options for lighter fare.*

Boswell’s Jamaican Restaurant
Jerk Chicken or Jerk Pork Plate w/ Steamed Veggies and Rice
Beef or Veggie Patties
*Traditional Jamaican flavor from one of the best kept secrets in New Orleans. Boswell’s traditional jerk chicken and pork are spiced and grilled to succulent perfection!*

La Divina Gelateria
Artisan Gelato & Sorbetto
Roast Pork Sandwich w/ Caramelized Onions & Fennel on Ciabatta Bread
*La Divina has earned fans around New Orleans for its outstanding local-produced gelato and sorbetto. This year, they add an Italian take on BBQ with their sandwich of slow-roasted pork shoulder on house-made ciabatta bread, topped with caramelized fennel and onions – buon mangia!*

Emeril’s Delmonico
Citrus & Oak Chip Brined Chicken Quarter
Roasted Chili Rubbed Corn with Artisanal Cheeses & Pepper Flakes
*Brined for extra flavor and tenderness, the leg quarter is then smoked and served with a full ear of corn, rubbed down with chilies and sprinkled with cheese and pepper flakes.*

Loretta’s Authentic Pralines
Assorted Flavors
Sweet Potato Cookies, Praline Cookies
Praline Shoe Soles
Praline Muffins
Pecan Pie, Sweet Potato Pie
Loretta is a New Orleans original who brings the best sweets of the city to the Blues & BBQ Fest once again. Be sure to grab a sweet potato cookie or a praline muffin.

Lucy’s Retired Surfers Bar
Lamb Ribs w/ Pepper Jelly Marinade
Muchaca Pork Tacos
Grilled Cheeseburger Sliders
Corn & Black Bean Salad
Lucy’s Lamb ribs – one of last year’s Blues & BBQ Fest favorites – are spicy and sweet, and wonderfully paired with their corn & black bean salad. The spicy muchaca pork tacos also were a big hit last year. The cheese burger sliders will make the kiddies happy.

The Praline Connection
Fried Chicken Drummettes
Red Beans & Rice
Vegetarian Greens
Praline Cheesecake
The most amazing thing about The Praline Connection’s red beans & rice? If you didn’t know they were vegetarian, you’d never guess! Paired with vegetarian greens, the platter offers a solid and satisfying option for those choosing not to eat meat. And don’t forget the cheesecake (not quite vegetarian, but also not to be missed)!

Vaucresson’s Sausage Company
Hot Sausage Po-Boys
BBQ Chicken Sausage Po-Boys
Crawfish Sausage Po-Boys
A Jazz Fest vendor since the first event in 1970, Vance Vaucresson and his family make hot-off-the-grill sausages that are not to be missed!