



## 2012 Food Vendors and Menus

### Savory

#### **Boswell's Jamaican Grill**

*Boswell Atkinson's Jamaican fare is one of the city's seemingly best-kept secrets. Tender, highly seasoned Jerk Pork or Chicken paired with authentic Jamaican sides are a delicious deal. For a quick bite, the beef patties are spot-on.*

##### Jerk Chicken Plate

Served with Sauteéd Vegetables, Rice & Peas, and Plantains \$8.00

##### Jerk Pork Plate

Served with Sauteéd Vegetables, Rice & Peas, and Plantains \$8.00

Veggie Platter (Sauteéd Vegetables, Rice & Peas, and Plantains) \$7.00

Beef Patties \$3.00

#### **Fat Hen Grocery**

*Fat Hen made its first appearance at the 2011 Blues Fest and was an instant hit. It's 2012 menu is brand new. Chef Shane Pritchett's incredibly tender Pig Wing (a clever name for what is essentially a pork shank) is a standout, especially with the accompanying "Shane-made" smoked tomato slaw. The Smoked Catfish Po-boy, topped with purple cabbage slaw, is a great choice for those looking for something truly different. The smoky brisket "Burnt Ends" are the charred ends that the pit-master usually gets first dibs on, served with white bread and pickle, making a lazy (but amazing) open-faced sandwich.*

Smoked Catfish Po-Boy w/ Purple Cabbage Slaw \$8.00

Pig Wing w/ Smoked Tomato Slaw \$6.00

"Burnt Ends" of Brisket w/ White Bread & Pickle \$5.00

#### **The Joint BBQ**

*Zagat Guide favorite The Joint – also named one of the Top 10 barbecue places in the USA by the Huffington Post - serves up its tender smoked pork and brisket sandwiches. New last year, the Smoked Chaurice returns - a locally made jalapeno and garlic sausage that then gets the same smoky treatment as the pork and brisket. From-scratch baked beans are delish.*

Pulled Pork Sandwich \$6.00

Smoked Brisket Sandwich \$6.00

Smoked Chaurice Sandwich \$6.00

Baked Beans \$3.00

### **La Divina Gelateria**

*La Divina's dedication to locally sourced ingredients and a unique array of flavors is peerless. See their famous gelato in the Sweets section below. They're also known for savory treats at their Magazine Street shop. New this year: Slow Roasted Beef Daube – a fresh take on an old-fashioned French-style beef stew)—in a smoky tomato sauce with fontina cheese, served on fresh baked bread.*

Slow Roasted Beef Daube Sandwich with Smoky Tomato Sauce & Fontina Cheese	\$6.00
--	--------

### **Lucy's Retired Surfers Bar & Restaurant**

*Lucy's Lamb Rib Chops are a departure from the typical BBQ rib, but well worth the splurge. Their signature Muchaca Pork Tacos are spicy and a good match for the Black Bean & Corn salad. The cheeseburger slider was a favorite for the kids at last year's festival.*

Marinated BBQ Lamb Rib Chops (3) with Pepper Jelly	\$9.00
Soft Shell Muchaca Pulled Pork Taco	\$4.00
Black Bean & Corn Salad	\$4.00
Grilled Cheeseburger Slider	\$3.00
<b>COMBO PLATES:</b>	
1 order Rib Chops with Black Bean & Corn Salad	\$12.00
2 Pork Tacos with Black Bean & Corn Salad	\$10.00

### **The Praline Connection**

*Longtime soul food favorite The Praline Connection offers some of the best vegetarian options at the Blues & BBQ Festival, as well as tasty chicken drummettes. Look for their dessert offering in the Sweets section below.*

Fried Chicken Drummettes <i>served with choice of Greens or Red Beans &amp; Rice</i>	\$7.00
Vegetarian Greens, Red Beans & Rice	\$7.00

### **Rouses Markets**

*We welcome Rouses back for their second year as a vendor and festival sponsor. Their ribs and corn pudding were a hit last year, and this year they add their smoked greens to the menu.*

Smoky Ribs w/ Corn Pudding and Smoked Greens	\$8.00
Corn Pudding	\$4.00
Smoked Greens	\$4.00

### **Squeal BBQ**

*New to Blues Fest this year, Squeal has a successful barbecue restaurant Uptown. They bring their Pork Cakes to the party: smoky seasoned pork, lightly breaded and fried and served with a sour cream and chili sauce. Heartier appetites can feast on their take on grillades & grits: house smoked pulled pork in their own BBQ sauce, served over corn & cheese grits. Yum!*

Smoked Pork Cakes	\$6.00
BBQ Pulled Pork Over Grits	\$6.00

### **Vaucresson's Sausage Company**

*They're a staple of the New Orleans Creole cooking scene – Vance Vaucresson's dad was a food vendor at the very first Jazz Fest in 1970, and he carries on family's proud tradition of sausage making. His menu is basic, but full of flavor.*

Hot Sausage Po-Boy	\$7.00
BBQ Chicken Sausage Po-Boy	\$7.00
Creole Crawfish Sausage Po-Boy	\$7.00
~All Po-Boys Dressed~	
Hot Sausage On a Stick	\$5.00
BBQ Chicken Sausage On a Stick	\$5.00
Creole Crawfish Sausage On a Stick	\$5.00

### **Walker's Love at First Bite**

*Love the Cochon de Lait Po Boy at Jazz Fest? We've got it, too! Slow roasted pork, French bread, cabbage and Creole mustard dressing – awesome. For a fun twist, the same slow roasted pork finds its way onto corn tortilla chips, and smothered with queso and jalapenos.*

Cochon de Lait Po Boy	\$7.00
Cochon Nachos	\$7.00

### **Whole Hog Café**

*Another new vendor this year, Whole Hog brings simple but splendid sliders, available as singles or in trios.*

Pecan Smoked Pulled Beef Brisket Slider w/ Coleslaw	1 for \$4.00
	3 for \$10.00
Pecan Smoked Pulled Chicken Slider w/ Coleslaw	1 for \$4.00
	3 for \$10.00

### **Woody's Fish Tacos**

*Woody's Fish Tacos joins the Blues Fest menu this year with a New Orleans style BBQ Shrimp PoBoy. Garlicky Chicken Quesadillas and Fish Tacos (made with fresh local gulf fish!) round out the offerings.*

BBQ Shrimp Po-Boy	\$6.00
Garlicky Chicken Quesadilla	\$5.00
Fish Taco	\$4.00

## **Sweet**

### **Bittersweet Confections**

*Cheryl Scriptor's Bittersweet Confections has been around for a decade, and we welcome her to the 2012 Festival menu. Her chocolate confections make a sweet addition to the dessert choices, and something different as well. Her cupcake and shortcake parfaits are elegant and rich, made with fresh strawberries, hand-made butter-cream frostings. From-scratch brownies and cookies are an easy dessert grab. House-made caramel and chocolate dipped pretzels top her menu of sweet treats.*

Strawberry Shortcake Parfait	\$5.00
Chocolate Cupcake Parfait	\$5.00

Chocolate Dipped Pretzels	\$3.00
Caramel & Chocolate Dipped Pretzels	\$4.00
Brownie	\$3.00
Cookies:	\$3.00
Chocolate Chip <i>or</i>	
Double Chocolate Chip	

### **La Divina Gelateria**

*La Divina's dedication to locally sourced ingredients and their unique array of flavors is peerless. Enjoy your scoops in a cup or cone.*

Handmade Gelato & Sorbetto	Cup	\$4.00
	Cone	\$5.00

### **Loretta's Authentic Pralines**

*Loretta's Pralines are, in her own words, "a creamy taste of New Orleans." Also on her menu are other praline-laden treats, hand made pecan and sweet potato pies, and her incredible sweet potato cookies.*

Pralines	\$3.00
Praline Shoe Sole	\$3.00
Praline Cookie	\$2.00
Sweet Potato Cookie	\$2.00
Sweet Potato Pie	\$4.00
Pecan Pie	\$4.00
Praline Muffins	\$3.00

### **The Praline Connection**

*Longtime soul food favorite The Praline Connection serves up a rich cheesecake ladled with their signature praline sauce.*

Cheesecake w/ Praline Sauce	\$4.00
-----------------------------	--------