



**2015 Crescent City Blues & BBQ Festival  
Food Vendors and Menus**

**Blue Oak BBQ**

Smoked Chicken Wings, \$5 for 4 wings

*Tossed in a rooster buffalo sauce*

6-Hour St. Louis Spare Ribs (pork), \$5 for 2 ribs

Side Dishes:

Roasted Garlic Mac 'n' Cheese, \$4

Chili-Glazed Brussels Sprouts, \$4

Two side dishes: \$7

Two meat dishes, \$9

Combo of both meats and both sides, \$15

**Boswell's Jamaican Grill**

BBQ Jerk Chicken with Callaloo (Caribbean greens) and Festival (Jamaican hush puppies), \$8

BBQ Jerk Pork with Callaloo (Caribbean greens) and Festival (Jamaican hush puppies), \$8

Callaloo with Plantains and Festival, \$7

Combination Plate: BBQ jerk chicken, pork, callaloo & festival, \$10

Beef Patties, \$4

**Bourré at Boucherie**

House-Smoked Chipped Beef Sandwich with Pickled Onions, \$6; with Pickle Chips, \$10

Oak Wood-Smoked Jerked Chicken Wings with Toasted Cumin Crema (6 to an order), \$6; with Pickle Chips, \$10

Steak and Cheese Meat Pie, \$5; with Pickle Chips, \$10

House-Cut Pickle Chips with Horseradish Dipping Sauce, \$5

**Bratz Y'all!**

The Drunk Pig, \$9

*Slow-roasted pork marinated in dark beer with mustard, sauerkraut and caramelized onions in a fresh Leidenheimer bun.*

The Nuernberger Brat, \$8

*The oldest known sausage recipe, dating back to the 14th century; grilled pork in a fresh pretzel bun with mustard, sauerkraut and caramelized onions*

The Black forest Beer Brat, \$8

*100% smoked beef sausage with mustard and sweet & sour caraway slaw in a fresh Leidenheimer bun.*

The Bavarian Brat, \$7

*Pork and veal sausage topped with mustard, sauerkraut and caramelized onions, in a fresh Leidenheimer bun.*

German Potato Salad (vegetarian) with onions and pickled cucumbers, \$3

### **Brocato's Po Boy and Catering**

Smoked Salmon Slider with Caper Mayo, \$9 for 2

Cajun BBQ Cheese Burger Slider, \$7 for 2

Mix-and-match sliders, \$8

Smoked Chicken and Sausage Jambalaya, \$7

Smoked Mac 'n' Cheese, \$5

Potato Salad, \$3

### **Carmo**

Grilled Queijo Coalho, \$5

*Brazilian cheese on a stick; vegetarian and gluten-free.*

Legumes Azi Dessi, \$6

*Grilled vegetables with chili tomato peanut sauce served on coconut roti; vegan.*

Wahoo Teriyaki, \$7

*With pineapple pepper slaw on Hawaiian rolls.*

Tofu Teriyaki, \$7

*With pineapple pepper slaw on Hawaiian rolls; vegan.*

Esmeralda Salad, \$7

*Quinoa, black beans, corn, peppers and cilantro served on a bed of organic lettuces and tossed with coconut chili lime vinaigrette and topped with toasted pumpkin seeds and cotija cheese.*

*Vegetarian and gluten-free; vegan version served with vegan cheese.*

Creole BBQ Beans, \$4

*Vegan, gluten-free.*

### **Food Drunk**

The Rib, \$9 for 4 ribs

*Apple/hickory-smoked St. Louis style pork ribs, glazed with Maker's Mark barbecue sauce.*

The Big Brisket Sandwich, \$10

*16-hour apple/hickory-smoked brisket sliced with char-grilled Vidalia onions, poblano peppers and Maker's Mark barbecue sauce on a brioche bun.*

Hellfire Poppers, \$8 for 3

*Fresh jalapeno peppers stuffed with sweet/hot habanero brown sugar cream cheese, wrapped in bourbon bacon and coated in brown sugar, smoked and then finished on the char-grill.*

Habanero-Serrano Slaw, \$4

*Shredded cabbage, carrots, red cabbage, pickled habanero and serrano peppers in a spicy dressing.*

### **J's Seafood Dock**

1/2 Dozen Chargrilled Oysters, \$10

*Topped with garlic and Parmesan cheese.*

New Orleans Style BBQ Shrimp & Grits, \$8

New Orleans Style BBQ Shrimp Po-Boy, \$8

Spicy Shrimp Remoulade, \$6

*Served over a bed of mixed greens.*

### **Lucy's Retired Surfer's Bar**

Pepper Jelly-Marinaded Lamb Chops, \$9 for 3

*Grilled to medium temperature.*

Muchaca-Marinaded BBQ Pulled Pork Taco, \$5 each

*Caribbean spiced with a slaw topping, served on a corn (gluten-free) or flour tortilla.*

Vegetarian Taco, \$3 each

*Black bean and corn salad-filled tortilla with slaw topping, served in a corn (gluten-free) or flour tortilla.*

Miniature Pulled Pork Slider with Cabbage Slaw, \$4 each

Black Bean and Corn Salad with red and green peppers, \$4

Spicy Slaw, \$2

*Cabbage slaw with chipotle.*

### **Palmer's Cuisine**

Grilled Chicken and Veggie Kabobs, \$7

*With carrots, squash, zucchini, onions, bell peppers and chicken grilled on skewer (gluten-free).*

Oven-Barbecued Chicken, \$10

*With dirty rice and steamed veggies.*

Red Beans and Rice with Smoked Sausage, \$7 (gluten-free)

Vegetarian plate, \$7

*Red beans and rice with sautéed vegetables; vegan and gluten-free.*

### **Praline Connection**

BBQ Pork Tenderloin Plate, \$10

*With collard greens, candied yams and cornbread.*

BBQ Pork Tenderloin Plate, \$10

*With crowder peas and okra, and cornbread.*

Vegetarian Plate, \$10

*Crowder peas and okra, collard greens and candied yams.*

Shrimp Etouffée, \$8

Cheesecake with Praline Sauce, \$6

### **Q Smokery & Cafe: Hyatt**

Pulled Pork Slider, \$4.25 each

*Pecan wood-smoked pulled pork on a brioche bun with creamy coleslaw.*

Pulled Chicken Slider, \$4.25 each

*Pecan wood-smoked pulled chicken slider on a brioche bun with creamy coleslaw.*

BBQ Mac 'n' Cheese, \$8

*With farmhouse cheddar topped with pulled pork or chicken.*

3 Sliders Combo, \$11

*Mix and match your sliders with a side of slaw.*

### **Rouses Markets**

St. Louis Ribs (pork), \$7

St. Louis Ribs Plate, \$10

*With cabbage, collard greens and corn pudding.*

Rib Tips (pork), \$5

Rib Tips Plate, \$10

*With cabbage, collard greens and corn pudding.*

Smoked Cabbage and Collard Greens, \$3

Corn Pudding, \$3

### **Saucy's**

Brisket QUESadilla, \$8

Large Beef Brisket Slider

*On a brioche bun, \$6*

*With crumbled bleu cheese, \$7*

Smoked Boudin Link, \$4

Deviled Egg Potato Salad, \$4 (or \$3 with entrée item)

### **Vaucresson Sausage Co.**

Creole Hot Sausage Po-Boy, \$7

Creole Crawfish Sausage Po-Boy, \$7

Creole BBQ Chicken Sausage Po-Boy, \$7

Alligator Sausage Po-Boy, \$7

*All Po-Boys dressed with lettuce and tomato or onions and peppers.*

### **Walker's BBQ**

Cochon De Lait Po-Boy, \$8

*Dressed with our famous coleslaw.*

Cochon Nachos, \$8

*Fresh corn chips topped with cochon and sharp white cheddar cheese. Garnished with diced Roma tomatoes, sliced green onions and cilantro; gluten-free.*

Cochon Salad, \$8

*Fresh cabbage with wertie sauce and topped with cochon; gluten-free.*

Coleslaw, \$5

### **Woody's Cajun-Mex**

Tacos\*, \$5

Quesadillas, \$6

Bowls\* (served with beans and remoulade rice), \$7

*Tacos, Quesadillas and Bowls come with choices of blackened fish, smoked beef barbacoa, grilled garlic chicken or BBQ vegetables.*

\*All tacos and bowls are gluten-free.

\*\* Vegetarian/Vegan options available.

### **Desserts:**

#### **Bittersweet Confections**

Cupsid Down Cakes, \$5

Salted Caramel Cheesecakes, \$4

Lemon Bars, \$3

Chocolate Chip Cookies, \$2

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

Pralines, \$3.50

*Original, Rum, Coconut or Chocolate*

Pies, \$5

*Sweet Potato or Pecan*

Praline Shoesole, \$5

Cupcakes, \$5

*Praline or Chocolate*

Sweet Potato Cookies, \$3.50

#### **La Divina**

Italian Ice Cream & Sorbet, \$5 cup or cone