



2017 Crescent City Blues & BBQ Festival Food Vendors and Menus

Blue Oak

St. Louis Spare Ribs, \$8 (3 ribs per order)

Roasted Garlic Mac & Cheese, \$5

Pork Rinds and French Onion Dip, \$5

Bratz Y'all!

Drunk Pig, \$9

Slow roasted pork, marinated in dark beer, topped with mustard, homemade sauerkraut and caramelized onions in a fresh pistolette bun.

Nurnberger, \$8

Fresh grilled pork sausage, topped with mustard, homemade sauerkraut and caramelized onions in a fresh baked pretzel bun.

Bavarian, \$8

Fresh grilled pork and veal bratwurst, topped with mustard, homemade sauerkraut and caramelized onions in a fresh pistolette bun.

Black Forest Beer Brat, \$8

Smoked 100% beef sausage topped with mustard and chilled caraway slaw in a fresh bun.

Grandma's Potato Salad, \$4 (vegetarian)

With dill, onions, herbs, pickle and eggs.

Salted Bavarian Pretzel, \$4 (vegetarian)

Pretzel with Obatzda Dip (cream cheese, horseradish and herbs), \$7

Central City BBQ

BBQ Rib Tips, \$7

Slow smoked and tossed in our sweet and spicy BBQ sauce.

Brisket Chili, \$7

Slow smoked brisket chili served with sour cream, green onion and cheddar cheese.

CCBBQ Smoked Sausage, \$7; with Brisket Chili, \$8

Served on a soft bun with slaw and Carolina mustard BBQ sauce.

Smoked Meat Pastalaya, \$7

BBQ smoked meats tossed with pasta.

Cocoa & Cream

Honey BBQ Boneless Chicken Combo Plate w/Baked Beans & Apple Slaw, \$10

Skinless/boneless chicken thighs sprinkled with a Cajun seasoning spice, prepared on a charcoal smoked grill and finished with a sweet, honey glazed BBQ sauce. Baked Beans are slow cooked with brown sugar until caramelized. Apple Slaw prepared with fresh purple and green

cabbage, Granny Smith apples, carrots, dried cranberries, light mayonnaise, apple cider vinegar and sugar, folded together and served chilled.

Smoked Brisket on Brioche Roll, \$10

Beef Brisket seasoned with a sweet/spicy dry rub, slow cooked smoked over apple wood and served hand-carved atop a warm Brioche Butter Top Roll.

Pulled Pork Nachos, \$8

Pulled pork injected with apple juice-based marinade and seasoned with a sweet heat spice, smoked until tender and served over a tray of nacho chips with melted jalapeno cheese. (Sweet/Tangy BBQ Sauce optional.)

Smoked Pork Boudin Sausage, \$5

Pork, liver and vegetables (onions, celery, garlic) combined and cooked with added dry seasonings, cooked white rice, parsley and scallions inside of a sausage casing, poached and smoked on the grill until casing is crispy.

Food Drunk

The Rib, \$10 (five ribs per order)

Apple and oak smoked St. Louis style ribs finished over live fire with Makers Mark barbecue sauce.

The Big Brisket Sandwich, \$10

16-hour apple/oak-smoked Angus brisket, hand sliced, with fire-roasted onions and poblano peppers and Makers Mark barbecue sauce on a brioche bun.

Hellfire Poppers, \$8 (three per order)

Fresh jalapeño peppers stuffed with sweet/hot habanero cream cheese and wrapped in bourbon bacon and smoked, then finished over live fire.

Habanero Serrano Slaw, \$4

Smoked habanero and serrano peppers, pickled with shredded cabbage, green onion, lime juice and cilantro.

Gonzo's Smokehouse and BBQ

Apple & Hickory Wood-Smoked Corn Grits, \$5 (gluten-free)

Topped with house-smoked Gouda cheese.

Apple & Hickory Wood-Smoked Sweet Potato Casserole, \$5

Topped with a candied pecan crust.

Smoked Pork Belly Bites, \$8 (gluten-free)

Apple and hickory wood-smoked and seared with house-made apple butter BBQ sauce.

Oak & Hickory Wood-Smoked Beef Brisket Sandwich, \$10

Served on a split top bun with house-made apple butter BBQ sauce.

J's Seafood Dock

Chargrilled Oysters, \$10 (six per order)

Topped with garlic and Parmesan cheese.

Oysters Creole, \$10 (six per order)

Fried oyster topped with spinach and artichoke, drizzled with remoulade sauce.

BBQ Shrimp and Jalapeno Cheese Grits, \$8

BBQ Shrimp Poboy, \$6

The Joint

Smoked Pork Sandwich, \$6

Tender smoked pork shoulder on a pistolette bun with tangy slaw.

Smoked Brisket Sandwich, \$8

Crisp edged smoky brisket on a pistolette bun with tangy slaw.

Smoked Chaurice Sandwich, \$6

Spicy smoked sausage on a pistolette bun with tangy slaw.

Burnt Ends, \$8

Triple smoked brisket points in BBQ sauce.

Baked Beans, \$3

Tender navy beans with onions and peppers cooked in a sweet and savory sauce.

Q Smokery & Café

Pulled Pork Slider with Coleslaw, \$4

Smoked pork, topped with homemade creamy Cajun coleslaw on a homemade brioche bun.

Pulled Chicken Slider with Coleslaw, \$4

Smoked chicken thighs, topped with homemade creamy Cajun coleslaw on a homemade brioche bun.

3 Sliders with Coleslaw, \$11

Smoked chicken thighs or pork, topped with homemade creamy Cajun coleslaw on a homemade brioche bun.

BBQ Mac & Cheese, \$8

Creamy mac & cheese, topped with choice of smoked chicken or pork and BBQ sauce.

Sweet Potato, \$6 (vegetarian)

Louisiana sweet potato, cooked on the grill and topped with brown sugar and butter.

Saucy's

Brisket Quesadilla, \$8

Smoked brisket with mozzarella cheese and chipotle sauce.

Smokeout Burger, \$5

¼-lb smoked beef patty with smoked Gouda cheese on a brioche bun.

Smoked Boudin Link, \$4

Deviled Egg Potato Salad, \$3

Vaucresson's Sausage

Creole Hot Sausage Poboy, \$7

Served on French bread.

Creole Crawfish Sausage Poboy, \$7

Served on French bread.

Creole BBQ Chicken Sausage Poboy, \$7

Served on French bread.

Walker's BBQ

The Cochon de Lait Poboy, \$9

Fall-apart-tender, pecan wood-smoked pork butt, served on freshly baked Dong Phuong French bread and dressed with our coleslaw.

Cochon de Lait Nachos, \$9 (gluten-free)

Corn tortilla chips topped with our slow-smoked pulled pork, white queso, diced tomatoes, cilantro, green onions and jalapenos.

Cochon Salad, \$9 (gluten-free)
The Cochon de Lait poboy without the bread.

Dessert Vendors

Bittersweet Confections

Key Lime Crumble, \$5

Gluten Friendly Cupcakes, \$5 (gluten-free, but made at a facility where products with gluten also are made)

Chocolate Chip Cookie, \$2

Salted Caramel Brownie, \$5

Crepe a la Cart

Strawberry Cheesecake Crepe, \$8 (vegetarian)

Sweetened cream cheese topped with graham cracker crumbs, cream and fresh strawberry slices, served in a hand-held crepe.

The Black & Gold Crepe, \$7 (vegetarian)

Nutella and fresh banana slices, served in a hand-held crepe.

Bacon & Nutella Crepe, \$7

Nutella and crisped bacon, served in a hand-held crepe.

Strawberries & Nutella Crepe, \$7 (vegetarian)

Nutella and fresh-sliced strawberries, served in a hand-held crepe.

Cinnamon Toast Crepe, \$6 (vegetarian)

Butter, sugar and cinnamon, served in a hand-held crepe.

Loretta's

Pralines, \$3.50

Flavors: original, chocolate, coconut and rum.

Praline Beignet, \$5

Flavors: original and chocolate.

Pies, \$5

Flavors: sweet potato and pecan.

Praline Shoesoles, \$5

Praline Cupcake, \$5

Quintin's Ice Cream

Ice Cream (served in cup or waffle cone), \$6

Flavors: vanilla bean, roasted strawberry creole, swamp mint chip, double chocolate, salty caramel with caramel corn, café au lait with fudge swirl.

House-Made Ice Cream Sandwich, \$5

Chocolate cookies with chocolate chips, stuffed with vanilla bean ice cream.