Food Vendors and Menus

Ve = Vegan  
V = Vegetarian  
GF = Gluten Free  
SPICE = Spicy

**Blue Oak BBQ**
BBQ Smoked Chicken Tacos, two for $8  
Cool Ranch Cracklins, $8  
Sour Cream and Onion Potato Salad, $4  
Socials: @blueoakbbq

**Bratz Y’all!**
Drunk Pig, $9  
*Dark bee-marinated, slow-roasted pork topped with mustard, homemade sauerkraut & caramelized onions in a fresh bun.*  
Bavarian Brat, $8  
*Fresh grilled pork & veal sausage topped with mustard, homemade sauerkraut & caramelized onions in a fresh bun.*  
Black Forest Beer Brat, $8  
*Fresh grilled 100% beef sausage, topped with mustard and sweet caraway slaw in a fresh bun.*  
Nuremberger, $8  
*Fresh grilled pork sausage topped with mustard, homemade sauerkraut & caramelized onions in a fresh baked pretzel bun.*  
V Bavarian Salted Pretzel, $4  
7 oz. fresh, locally baked German-style pretzel.  
Socials: @BratzY’all

**Central City BBQ**
Smoked Wings, $8  
*Flash-fried smoked chicken wings.*  
Rib Tips, $5  
*Pork riblets smoked and tossed in a special blend of spices.*  
Smoked Pork Egg Rolls, two for $6  
*Smoked pork, cabbage, carrots and a blend of spices served with sweet chili sauce.*  
Socials: @centralcitybbq

**Cocoa & Cream Catering**
Smoked Baby Back Rib Combo Plate, served with Baked Beans & Mexican Corn, $12  
*Slow smoked seasoned baby back ribs with caramelized baked beans and Elote (Mexican grilled corn).*
Smoked Pulled Pork Nachos, $8
Corn tortilla chips topped with melted cheese, smoked pulled pork and BBQ sauce (sauce optional).
Smoked Turkey Leg, $10
Large (dinosaur) smoked turkey leg.
BBQ Chicken Sliders, $8
Two BBQ chicken sliders topped with purple cabbage and pineapple slaw.
Smoked Boudin Link, $5
Smoked boudin link served with Creole mustard and crackers (optional).
Socials: Facebook: @cocoaandcreamcatering; Twitter: @nolamobilefood; Instagram: @officialcocoacreamcatering

Dirty Dishes
Smoked Gouda Mac and Cheese with Crawfish and Turkey Tasso, $8
Smoked brisket mac and cheese topped with root beer barbecue sauce and potato chips, $10
Socials: @dirtydishesnola

Food Drunk
GF The Rib, $10
Cherry/Oak smoked St. Louis cut, New Orleans style ribs, dry rubbed with Makers Mark Barbecue Sauce.
The Big Brisket, $10
Cherry/Oak certified Angus brisket, hand sliced, with chargrilled poblano peppers, Vidalia onions, and Makers Mark Barbecue Sauced served on fresh brioche bun. Served without bun for gluten free.
GF S Hellfire Poppers, $8
Fresh jalapeño peppers stuffed with habanero brown sugar cream cheese, wrapped in bourbon bacon.
VE V GF S Habanero Slaw, $4
Smoked habanero and serrano peppers with cabbage, cilantro and green onion.
Socials: @fooddrunknola

Gonzo’s Smokehouse & BBQ
Smoked Beef Brisket Poboy, $12
Smoked beef brisket poboy topped with house-made sweet heat pickles.
GF Smoked Pork Belly Burnt Ends, $8
Smoked pork belly slow smoked and seared in house-made apple butter barbecue sauce.
GF Smoked Corn Grits with Smoked Gouda Cheese, $5
Smoked corn grits topped with house smoked Gouda cheese.
Smoked Pulled Pork Mac-n-Cheese, $7
Smoked mac n cheese with smoked pulled pork.
Gonzo Smokehouse Flight, $30
One of each menu item.
Socials: @gonzosmokehouse

The Joint
BBQ Brisket Sandwich, $8
Tender smoked brisket topped with coleslaw, served on a pistolette bun.
S Chaurice Sausage Sandwich, $6
Pork sausage with jalapeño and green onion, smoked and topped with coleslaw, served on a
pistolette bun.
Smoked Pork Sandwich, $7
Smoked pulled pork shoulder topped with coleslaw, served on a pistolette bun.
Socials: @alwayssmokin

The Praline Connection
BBQ Pork Tenderloin with Collard Greens or Butter Beans, $10
BBQ Rib Tips with Collard Greens or Butter Beans, $10
Jumbo Chicken Wings with Collard Greens or Butter Beans, $10
VE Veggie Plate with Collard Greens and Butter Beans, $8
Socials: @thepralineconnection

Vaucresson Sausage Company
S Creole Hot Sausage Poboy, $7
Grilled sausage dressed with onions and peppers served on poboy bread.
Creole Crawfish Sausage Poboy, $8
Grilled sausage dressed with onions and peppers served on poboy bread.
Creole BBQ Chicken Sausage Poboy, $7
Grilled sausage dressed with onions and peppers served on poboy bread.
Socials: @vaucressonsausage

Walker’s BBQ
Cochon de Lait Poboy, $9
Slow smoked pulled pork with fresh shredded cabbage and wertie sauce (Creole horseradish sauce) served on French poboy bread.
GF Cochon Nachos, $9
Smoked shredded pork served on top of tostado chips drizzled with white queso cheese and garnished with diced tomatoes, cilantro, green onions and jalapeños.
V GF Street Corn, served in a cup, $5
Corn, drizzled with queso cheese and garnished with cilantro.
V GF Coleslaw, $4
Fresh shredded cabbage and carrot mixture served with wertie sauce.
Socials: @walkersbbqnola

Dessert Vendor Menus
Crêpes à la Cart
Bacon & Nutella Crêpe, $8
Nutella and crispy bacon, served in hand-held crêpe.
V The Black & Gold Crêpe*, $8
Nutella and fresh banana slices, served in hand-held crêpe.
V Cinnamon Toast Crêpe*, $7; add bananas, $8
Butter, sugar and cinnamon, served in hand-held crêpe.
V Speculoos Crêpe*, $7; add Nutella, $8
Crêpe filled with creamy cookie butter.
*Can be made VEGAN or GLUTEN FREE on request, $2 additional.
Socials: Facebook: @crepesalacartnola; Twitter: @crepesalacart; Instagram: @crepesalacartneworleans
**Loretta’s Authentic Pralines**

Pralines, $3.50  
Original, rum, chocolate or coconut flavors.  
Praline Beignet, $5  
*Fried beignet stuffed with praline filling and topped with powdered sugar.*  
Crabmeat Beignet, $8  
*Fried beignet stuffed with crabmeat.*  
Pies, $5  
Sweet potato or pecan flavors.  
Praline Shoesoles, $5  
Praline cupcake, $5  

Socials: Facebook: @lorettasauthenticpralines; Instagram: @lorettaspralines

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**Quintin’s Natural Ice Cream**

Ice cream, $6/cup or $7/waffle cone  
Vanilla bean, roasted strawberry creole, swamp mint chip, double chocolate, salty caramel, café au lait or candied sweet potatoes  
Sorbet, $6/cup or $7/waffle cone  
Mango tango  

Socials: @quintinsnatural