Bratz Ya’ll!
Drunk Pig, $9
Dark beer marinated, slow-roasted pork topped w/ mustard, homemade sauerkraut & caramelized onions on a fresh bun
Nuernberger, $9
Fresh grilled zesty pork sausage topped w/ mustard, homemade sauerkraut & caramelized onions on a fresh baked pretzel bun
Bavarian, $8
Fresh grilled pork & veal sausage topped w/ mustard homemade sauerkraut & caramelized onions on a fresh bun
Black Forest Beer Brat, $8
Fresh grilled 100% smoked beef sausage topped w/ mustard and sweet caraway slaw in a fresh bun
Salted Pretzel, $5
Fresh locally backed Bavarian style pretzel (7 oz)
Roasted Brussel Sprouts, $6
Sprouts smoked bacon & onion
Oma’s Potato Salad, $5
Cold German potato salad with dill pickle & egg
Facebook: @bratzyall   Twitter: @bratzyall   Instagram: @bratzyall

Café Dauphine
Deep Fried Seafood Stuffed Bell Peppers, $10
Bell peppers filled with fresh crab, gulf shrimp, battered and fried, drizzled w/ remoulade sauce
Smoked Chicken Quarter Plate, $12
Pecan wood chicken quarter served w/ baked beans & baked mac-n-cheese
BBQ Burger, $9
Angus ground beef burger, smoked w/ bbq sauce, topped w/ grilled onions, served on brioche bun
Sides, $4
Facebook: cafedauphine   Twitter: @cafedauphine   Instagram: @cafedauphinenola

Central City BBQ
Rib Tips, $6
Smoked Pork Riblets tossed in our blend of spices
Smoked Pork Eggrolls, $6
Smoked pork, cabbage, carrots and a blend of spices served w/ sweet chili sauce
Sweet Corn Nuggets, $5
Sweet corn nuggets deep friend & served w/ honey mustard
Pork Balls, $6
Pork and cream cheese rolled, and panko fried
Facebook: @centralcitybbq   Instagram: @centralcitybbq
**Gonzo’s Smokehouse & BBQ**
Smoked Pork Belly Burnt Ends, $8
*Pork belly smoked over pecan wood and seared in homemade bbq sweet sauce*
Smoked Brisket Po-boy, $13
*Brisket smoked over oak wood, served on a 6” Po-boy topped w/ homemade sweet heat pickles and sweet bbq sauce*
Smoked Corn Grits, $5
*Corn smoked over pecan wood and incorporated into our creamy, buttery grits*
Smoked Pork Cheeks w/ Smoked Corn Grits, $12
*Pork cheeks smoked over oak wood and served with our smoked corn grits*
Facebook: @gonzosmokehouse Twitter: @gonzosmokehouse.
Instagram: @gonzosmokehouse

**Cocoa & Cream Catering**
Smoked Baby Back Rib Combo Plate, $12
*Slow smoked seasoned baby back ribs served w/ Baked Beans and Elote Mexican Corn on the Ribs*
BBQ Shrimp w/French Bread, $10
*Fresh Gulf Shrimp prepared in a butter garlic sauce w/ spices served atop French Bread or Baguette Slices*
Smoked Pulled Pork Nachos, $8
*Corn tortilla chips topped w/ a generous serving of melted nacho blended cheeses, smoked pulled pork, and BBQ sauce (optional)*
BBQ Chicken Sliders with Pineapple Cabbage Slaw, $8
*Two BBQ chicken sliders topped with purple cabbage pineapple slaw (optional)*
Smoked Boudin Link w/ Creole Mustard, $7
*Boudin link smoked with golden brown and crisp to the bite. Served w/ creole mustard and crackers (optional)*
Facebook: cocoaandcreamcateringnola Twitter: @nolamobile_food
Instagram: officialcocoacreamcateringnola

**LA23 BBQ**
Smoked Brisket, $9
*Smoked brisket garnished w/ jalapenos, pickles, onions on Texas Toast*
Smoked Jalapenos & Cheddar Beef Sausage, $8
*Smoked jalapenos, cheddar beef sausage served w/ pickles, onions on Texas Toast*
Smoked Pit Beans, $5
Combo Plate, $14
*Brisket, cheddar beef sausage, garnished w/ jalapenos, pickles, pit beans served w/ Texas Toast*
Facebook: @BBQ23 Instagram: @la23_bbq Twitter: @LA23BBQ
**The Joint BBQ**
Smoked Pork Sandwich, $6  
*Smoked pulled pork on pistolette w/ coleslaw on top*
Brisket Sandwich, $8  
*Smoked beef brisket on pistolette topped w/coleslaw*
Smoked Chaurice Sandwich, $6  
*Smoked chaurice sausage on a pistolette topped w/coleslaw*
Brisket Burnt Ends, $10  
*Brisket burnt ends, in smokey bbq sauce, served w/ a pistolette*
Collard Greens, $4  
*Tender collards, simmered with smokey bacon*
Coleslaw, $3  

Facebook: @alwayssmokin  
Instagram: @thejointbbq

**Voleo’s**
Fried Crabmeat Boudin Balls Topped w/ Creole Mustard Sauce, $8  
*Fried crabmeat & boudin with creole magland sauce*
BBQ Rabbit Po-Boy, $8  
*Smothered rabbit with bbq sauce topped w/ Cajun slaw*
Fried Soft-Shell Crab, $12  
*Fried soft-shell crab with bbq Cajun slaw*
BBQ Smoked Turkey Leg, $8  
*Smoked turkey leg*

Facebook: @chefvoleo  
Twitter: @chefvoleo  
Instagram: chefvoleo

**Vaucresson Sausage Company**
Creole Hot Sausage Po-Boy, $8  
*Po-boy dressed with lettuce and tomato, grilled*
Creole Crawfish Sausage Po-Boy, $8  
*Po-boy dressed with lettuce and tomato, grilled*
Creole BBQ Chicken Sausage Po-Boy, $8  
*Po-boy dressed with lettuce and tomato, grilled*

Facebook: @vaucressonsausage  
Instagram: @vaucresson_sausage

**Walker’s BBQ**
Cochon de lait Po-Boy, $9  
*Slow smoked pork served on 5” po-boy with homemade creole sauce & fresh cabbage*
Cochon Nachos, $9  
*Smoked pulled pork served in a bowl of round Tostito chips, drizzled w/ queso & garnished with tomatoes, cilantro, jalapenos and grilled onions*
Street Corn in a Cup, $5  
*Seasoned fresh corn served in an 8 oz cup, drizzled with queso and topped with cilantro, tomato, green onions and a dash of lime, smoked paprika*
Cole Slaw, $5  
*Walker’s famous slaw served with homemade creole sauce in an 8 oz bowl*

Facebook: @walkersbbqnola  
Twitter: @walkersbbqsauce  
Instagram: @walkersnolabbq
Dessert Vendor Menus

**Crêpes à la Cart**
Black & Gold Crépe, $8
_Bananas & Nutella_
Bacon & Nutella Crépe, $8 Add Bananas $1
_Trust us!_
Spec-tella Crépe, $8
_Creamy cookie butter & Nutella_
Cinnamon Toast Crépe, $7 Add Bananas $1
_Butter, sugar & cinnamon_
Nutella Crépe, $7
_Hazelnut chocolate_

Facebook: @crepesalacartnola  Twitter: @crepesalacart  Instagram: @crepesalacartneworleans

**Loretta’s Authentic Pralines**
Pralines, $4
_Original, Coconut, Rum, Chocolate_
Pies, $6
_Sweet Potato Pie & Pecan_
Praline Beignet (1 per order), $5
_Deep Fried Beignet, Stuffed with Praline_
Crabmeat Beignet, $8
_Fried Beignet, Stuffed with Crabmeat_
Praline Shoesoles, $5
_Puff Pastry rolled in cinnamon, sugar and pralines_

Facebook: @lorettasauthenticpralines  Instagram: @lorettaspralines

**Quintin’s Natural Ice Cream**
Ice cream, $6/cup, $7 waffle cone
Vanilla Bean
Double Chocolate
Mango Tango Sorbet
Candied Sweet Potatoes
Black & Gold (Caramel & Fudge Chocolate)
Strawberry Creole Cream Cheese
Swamp Mint Chip

Facebook: @quintinsnatural  Instagram: @quintinsnatural

**Old School Eats**
Blackberry Cloud Beignets, $8
_Blackberry cloud & port wine reduction w/ whipped goat cream cheese over beignets and powder sugar_
The No Brainer Beignets, $8
_Applewood bacon & maple syrup drizzled over 2 beignets and dusted w/ powdered sugar_
Traditional Beignets, $6
_2 beignets with powdered sugar_

Facebook: @oldschooleatsfoodtruck  Instagram: old_school_eats