

SATURDAY, OCT. 3rd
4:00pm - 6:00pm



105 COWING STREET
Downtown Seneca Falls

OCTOBER 3RD POPUP MENU

All meal options served on choice of Pineapple Rice or slider buns.



CAROLINA PULLED PORK - \$14

Pork shoulder seasoned with two layers of spice blends and slow-smoked for 14+ hours until pull-apart tender.



TAMED CARIBBEAN CHICKEN - \$14

Tender chicken brined and marinated in our blend of Caribbean spices and fresh produce for a mild jerk flavor.



SIGNATURE BRISKET - \$16

Certified Black Angus brisket seasoned with our own coastal spice blend and slow-smoked until tender.



RIPTIDE TRIFECTA - \$20

Enjoy all three meats...Carolina Pulled Pork, Tamed Caribbean Chicken, and Signature Brisket!

ALL MEALS ALSO INCLUDE

Calypso Baked Beans

A hearty blend of beans and peppers simmered in our Inland sauce, brown sugar, and spices.

Mini-Loaf of Cornbread

Moist and golden with a tender crumb. Fresh-baked daily, honey sweetened, and gluten free.

Carolina Apple Slaw

Slaw, apples, and our tangy honey-lime vinaigrette combine to deliver a fresh & vibrant crunch.

Bagged Chips

Complement your meal with a bag of Cape Cod Kettle Chips for some added crunch.

Craft Housemade BBQ Sauce

Choose from our Classic Inland, Pineapple Bourbon, Carolina Hatch, or Drunken Reaper.

Everything we prepare is gluten free...including our dry rubs, marinades, sides, and sauces. The slider buns are not gluten free. If you have a food allergy or intolerance, please notify us.