

SATURDAY, SEPT. 12th
4PM until sold out



105 COWING STREET
Downtown Seneca Falls

SEPTEMBER 12TH MENU

All meal options served on choice of Pineapple Rice or two 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 JERK 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.

ALL MEALS ALSO INCLUDE

Carolina Pit Beans

Our twist on a southern coastal fave...beans, veggies, soda pop, molasses, and our own sauce.

Coastal Comfort Bayou Chili

Subtly sweet with a touch of heat, we choose cajun over cumin for a deliciously addictive taste.

Mini-Loaf of Cornbread

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

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.

CHILI & CORNBREAD COMBO - \$8

Includes a hearty cup of our Coastal Comfort Bayou Chili and a mini-loaf of our Honey Cornbread.

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WWW.RIPTIDEBBQ.COM