



THANKSGIVING MENU 2023



SMOKED TURKEYS

Pit Master Reuben brines these Foster Farm birds overnight in his signature apple/spice blend. We spatchcock em', lay them flat and smoke them Texas style "low & slow" using real local applewood for a festive moist bird! Never had a smoked turkey before, you're in for a real Texas treat!

THANKSGIVING MEAL TURKEY PACKAGES

Complete family meals! Everything made from scratch. Taste just like mom made it. 1/2 Turkey's are smoked whole and split down the middle. Each half bird is cold-packed in aluminum oven ready with re-heat instructions. Sides are cold packed in oven ready containers. Just sit back, grab some wine and enjoy.

PACKAGE #1 THE MINI ... \$100 (SERVES 2)

This special dinner for two starts off with our holiday mixed green salad covered in candied pecans, cranberries and crumbled blue cheese. Dinner includes a pound of Smoked Carved Turkey plus Chef Mel's Holiday Sides (2) Twice baked Potatoes, Mel's magic stuffing, choose 1 BBQ side Cowboy beans, or Collard Greens! 12 ounces of turkey gravy is included along with yummy orange cranberry sauce, Texas BBQ sauce, pickled red onions and two jalapeno cheddar cornbread muffins finishes this yummy feast!

* Whole smoked turkeys will be carved for these special meals! May contain various cuts including breast meat, wings, thighs or giant drumstick! *

PACKAGE #2 THE HALF BIRD ... -199 (SERVES 4)

This package includes a 1/2 Signature Wake N Bacon BBQ Smoked Turkey. A holiday mixed green salad covered in candied pecans, cranberries and crumbled blue cheese. (4) Twice baked Potatoes, Mel's magic stuffing, and choose 1 BBQ side Cowboy beans or Collard greens! Dinner rolls and loads of turkey gravy to pour over everything is included. On the side Texas BBQ sauce, bread & butter pickles, pickled red onion and Mel's house-made orange cranberry sauce make a great Turkey sandwich tomorrow! This family package sells out the quickest.

* Each half Turkey is approx 6 lbs. Leg, Thigh, Breast, Wing *

Add on some USDA Prime Brisket or Pulled Pork for a complete Texas BBQ Feast!

WHOLE SMOKED TURKEY

Your turkey is fresh and never frozen. Each turkey is handpicked by the owner. PitMaster Reuben cleans, removes the spine (spatchcocked) laid flat and smoked low and slow for 4-5 hours. We use Applewood from Yakima. Smoked in small batches. Limited amount of Warm Turkeys, Smoked on Thanksgiving morning will be available on a first come, first serve on ordering.

WHOLE SMOKED TURKEY (SMALL) APPROX 10- 12 LBS ... \$145

Sold Out
Serves 8-10
* Turkey only *

WHOLE SMOKED TURKEY (LARGE) 13-15 LBS ... \$185

Sold out
Serves 12-14
* Turkey only *

SLICED TURKEY ROAST

SMOKED TURKEY BREAST (SLICED) 1 POUND ... -25 PER POUND

Brined, dry-rubbed and smoked with applewood. Hand Sliced by PitMaster.

* 1 pound is perfect for 2 adult servings *



SMOKED SPECIALITY HOLIDAY MEATS



DOUBLE SMOKED APRICOT GLAZED BONE-IN HAM (WHOLE) ... -145

Glazed and smoked twice for a burny, crispy caramelized top. Our Pit Master babies this one basting and turning every hour till perfect.

approx 6 pounds

* serves 6-8 *

WHOLE SMOKED BBQ BACON WRAPPED MEATLOAF ... SMALL -75, MED -125, LARGE -198

Our signature meatloaf is wrapped in thick Applewood bacon and covered in a sweet brown sugar BBQ sauce. Smoked for 3 hours. Even better the next day

* small serves 3-4 (3 lbs.), med serves 5-6 (5 lbs), large serves 8-10 (8 lbs). *

Market price

SMOKED MEATS BY THE POUND

USDA PRIME BRISKET (SLICED) ... -25 (8OZ)/-41 (16 OZ)

USDA Brisket only at Wake N Bacon BBQ. Add trimmed & seasoned with salt and pepper, smoked overnight on site in small batches. Each order is hand sliced by Pit Master Reuben just before pick up. includes both moist, lean and burnt ends whenever we have them!

* Avoiding fat? Ask for a leaner cut.

full lb. - 41 *

SMOKED PULLED PORK ... -24 PER POUND

Dry Rubbed and smoked for 18 hours, low & slow. Choice of BBQ sauce

* Minimum order 1 lb. *

PORK SPARE RIBS ... 42 FULL RACK

St. Louis Cut, Dry rubbed and smoked with applewood. These ribs have just the right amount of bite! Served with choice of BBQ sauce

* 12 ribs - full rack *

HOLIDAY SIDES

Serves (4) -25 Sides are cold packed with re-heat instructions

MEL'S MAGIC STUFFING

Chef Mel's mama's stuffing. The magic of 100 years of family tradition. Made with gizzards from the turkey, celery, raisins, apples and special seasonings. It's buttery and delicious.

GF HOLIDAY GARDEN SALAD

Salad greens, red onion, tomatoes, candied pecans and shaved parm and croutons. (specify and we'll skip croutons for GF)

GF CANDIED YAMS WITH MARSHMALLOWS

Sweet potatoes, sweetened with brown sugar, cinnamon, pecans and our signature spices. topped with marshmallows.

GF TWICE BAKED POTATO (4 POTATO SKINS)

Russet potato seasoned, baked, scooped, SMASHED and back into the skin they go. Add bacon and cheddar? Yes, please! This crunchy potato skin will have you hooked.

GF COWBOY BEANS

Kentucky Smoked Beans. Made with northern beans and sweetened with molasses & brown sugar. Smoked under the meat drippings for 4+ hours for a rich extra smokey flavor!

MAC & CHEESE

Four cheeses (Sharp cheddar, Asiago, Parm and Pepper Jack) and applewood bacon. It's baked till the top is crunchy and the inside a gooey mess. Comfort food at its best.

GF COLLARD GREENS

Our greens are stewed with our own smoked meats for 4-6 hours until tender. Its flavored with our rub. A true southern favorite!

GF CANDIED ROASTED BABY CARROTS

tender baby carrots, candied with brown sugar, cinnamon and butter roasted till tender.