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Mr. Pig Stuff BBQ

and Catering

HOMEMADE BBQ SAUCES

TRADITIONAL MILD, TRADITIONAL SPICY,

KENTUCKY BOURBON, HONEY MUSTARD,

HOT, CAROLINA VINEGAR, HABANERO.

APPS

CHEESE CURDS Ellsworth Creamery; BBQ Ranch \$7.5

WALLEYE FINGERS Lemon butter sauce \$10

CHILI CHEESE FRIES Brisket chili. Half \$7, Full \$9

BBQ NACHOS Pulled pork, MPS cheese sauce, corn, black beans, tomatoes, onion. Half \$8 Full \$10

BRISKET CHILI Old family recipe. Cup \$4, Bowl \$6

SMOKED WINGS

CHICKEN WINGS Hickory smoked; Buffalo or BBQ Sauce; celery. Five \$7, Ten \$11, Twenty \$21.

PIG WINGS 100% pork; Buffalo or BBQ. Hard-wood smoked. Four \$8, Eight \$14, Twelve \$18

GARDEN

HOUSE Greens, tomato, cucumber, onion, carrot, cheddar-jack, croutons. Side \$4, Entree \$7

BBQ CHOPPED Grilled chicken, black beans, tomato, corn, blue cheese, cheddar, tortillas, BBQ Ranch \$9

PIZZA

PULLED PORK PIZZA White Sauce, pepper-jack, coleslaw, red onion \$8

SANDWICHES

Served with house-cut fries.

TRADITIONAL Q

Add bacon, \$2.

PULLED PORK Applewood smoked; slaw garnish \$9

BBQ BRISKET Simmered in Mild BBQ; slaw garnish \$8

THE PILE™ Pork, Brisket, Mac and Slaw \$10

SLICED BRISKET Hickory smoked; slaw garnish \$10

SLOP BUCKET Chopped pork, sausage, and brisket; mild BBQ, pickles and fried onions; slaw garnish \$8.5

SPICY CHICKEN Shredded chicken, jalapeno slaw, fried onions, spicy BBQ. \$9 (*spicy!!!*)

TURKEY MELT Hickory smoked breast, pepper-jack, aioli, tomato, Swiss; garnish of slaw. \$9.5

GRILLED CHICKEN CLUB Bacon, lettuce, tomato, mayo; garnish of slaw. \$9

BURGERS

BBQ BURGER House ground beef, bacon, pepper-jack, coleslaw, mild BBQ. \$10

BACON CHEDDAR PORK BURGER House ground pork, mild BBQ, lettuce, tomato. \$9.5

PORK RIBS

Choice of two sides, cornbread, whipped butter.

ST LOUIS Hickory smoked. Four \$11 Half \$14 Full \$23

BABYBACK Hickory smoked. Four \$12 Half \$15 Full \$24

CHICKEN

Choice of two sides, cornbread, whipped butter.

BEER CAN MPS poultry rub. Half \$13 Full \$17

BBQ CHICKEN Choice of BBQ. Half \$14 Full \$18

COMBINATIONS

Choice of two sides, cornbread, whipped butter.

COMBO PLATTER Brisket, pork, 4-bone baby back \$22

CHICKEN AND RIBS Half slab St Louis, half chicken \$24

MEAT PLATES

Choice of two sides, cornbread, whipped butter.

1 MEAT ½ pound \$12.5

2 MEAT ¼ pound each = ½ pound \$13

3 MEAT ¼ pound each = ¾ pound \$15.5

4 MEAT ¼ pound each = one pound. \$18

Meat Selections: Pulled Pork, BBQ Brisket, Sliced Turkey Breast, St Louis Ribs (4) counts as two meats, Sliced Brisket (\$1), Andouille Sausage, Slop Bucket Combo.

SIDES

Pint add \$3. Quart add \$6. Gallon add \$27.

HOUSE CUT FRENCH FRIES \$2.5. **CREAMY COLESLAW** \$2.5. **BAKED BEANS** \$3. **MAC AND CHEESE** \$3. **POTATO SALAD** \$3. **SWEET POTATO FRIES** \$3.5. **JALAPENO SLAW** \$3.

RED SKINNED MASHED POTATOES \$3.5. **CHEESY AU GRATIN POTATOES** \$4. **VEGETABLE** \$3.5. **CORNBREAD (2)** \$2.

FOR THE TABLE

DINNERS FOR 2

Choice of four sides, cornbread, whipped butter.

HALF SLAB ST LOUIS & TEN WINGS \$27

HALF SLAB BABYBACK & TWO MEATS \$28

FAMILY STYLE

PIG OUT (*serves 4-7*) \$54

Full slab St. Louis Ribs, whole BBQ chicken, one pound pulled pork, pint of slaw and beans, six cornbread muffins, BBQ sauce.

LIL PIG (*serves 2-3*) \$30

Half the size of the Pig Out.

FAMILY PACK (*serves 3-6*) \$27

Choice of meat (1.5 LB): pulled pork, BBQ brisket, sliced turkey, BBQ chicken, sliced brisket (\$3).

Choice of two sides (pints), buns (6), and BBQ.

Upsize: add ½ LB meat, two buns and a side (\$10).

MEAT BY THE POUND

PULLED PORK 0-15 LBS: \$13. 15+ LBS: \$12.

SLICED BEEF BRISKET 0-15 LBS: \$16. 15+ LBS: \$15.

ASK FOR SPECIALTY MEAT PRICING