

BBQ Basics—Traditional Dickie-Do’s meats that have made us famous!

BBQ Pork (Award Winning!) ^{GF}

Pork Butt rubbed with our signature “*Matt’s Meat Rub*”, smoked low and slow and hand pulled.

	Meal with two 6oz sides and bread*	Entrée with one 4oz side*
Dickie-Do’s BBQ Sandwich—4 oz (a quarter pound!) ASK FOR SLAW.....	8.99	5.99
BBQ Plate - 6 oz. of Pork BBQ.....	9.99	
Small BBQ Sandwich (regular snack-size sandwich).....	7.49	4.49

BBQ Chicken (Award Winning!) ^{GF}

Chicken on the bone rubbed with our signature “*Matt’s Meat Rub*”, smoked and finished on the grill for a tasty, crispy skin.

Half Chicken.....	10.99	7.99
1/4 Chicken Dark Meat (Leg & Thigh).....	8.99	5.99
1/4 Chicken White Meat (Breast & Wing)	9.99	6.99

BBQ Ribs ^{GF}

St. Louis style pork ribs rubbed with “*Matt’s Meat Rub*”, smoked until they fall off the bone, and slathered with *Sweet Baby Rays*.

1/4 Rack (3 Bones).....	9.99	6.99
1/2 Rack (6 Bones).....	16.49	13.49
Full Rack (12—14 Bones).....	25.99	22.99
Rib Tips - rib trimmings chopped into bite sized pieces.....	10.29	7.29

Beef Brisket ^{GF} Menu Price may vary*

Brisket rubbed with “*Matt’s Meat Rub*”, smoked low and slow, and sliced or chopped.

Beef Brisket Sandwich on Texas Toast.....	12.63	9.18
Brisket Plate—6 oz. Brisket.....	13.12	
Brisket Cheese Steak—Chopped brisket mixed with Au jus and steak sauce on a warm hoagie roll topped with melted provolone cheese. Served with sautéed peppers and onions.	11.49	8.49

Meat Combos

	Choose 2 meats	Choose 3 meats	Choose 4 meats
Served with your choice of <u>1 side</u> and cornbread or hushpuppies. <u>Additional charge applies for meat</u>	12.99	15.99	18.99

- 4oz BBQ Pork
- 1/4 Chicken
- 4oz Brisket
- 1/4 Rack Ribs
- Rib Tips

Down Home Sides!

	Small 4oz	Medium 8oz	Large 16oz
Homemade, just plain good side dishes!	1.35	2.35	4.35

BBQ Baked Beans ^{GF}

French Fries

Slaw (Red or White)

Hushpuppies

Premium Side:

<i>Collard Greens*</i>	1.50	3.00	6.00
<i>Mac and Cheese*</i>	1.50	3.00	6.00