

UNDERBELLY BBQ MENU

LET US CATER YOUR NEXT
EVENT

EMAIL US FOR MORE INFO
KITCHEN@UNDERBELLYJAX.COM

At Underbelly we take the art of smoking meats seriously. All of our BBQ is meticulously prepared with focus on flavor. We understand that time is the secret ingredient in great BBQ. Our pit-master hand smokes all of our meats with ONLY white oak logs. The intense smokey flavor seasons the meat to perfection for an incredible taste. Pair that with any of our house-made sauces and you will be BBQ heaven.

www.underbellyjax.com

SANDWICHES

Served on kaiser bun with your choice of sauce + 1 side item

Pulled Pork \$11

Chopped Brisket \$13

Sliced Turkey \$12

AZAR'S TWICE SMOKED SAUSAGE DOG

Served on soft roll with house made mustard + 1 side item

The O.G. Plain \$11

The Slaw Dog Spicy Citrus Slaw \$12

The Pig Dog Pulled Pork \$14

TWO MEAT PLATTER \$15

Your choice of Pulled Pork, Chopped Brisket, Sliced Turkey, or Azar's Sausage + 1 side item and choice of sauce

BBQ BLACKBEAN BURGER \$12

Vegetarian black bean patty topped with spicy citrus slaw and Alabama White Sauce on a kaiser bun + 1 side item

BBQ PARFAIT \$10

A multi-layered cup of Mac-N-Cheese, Pulled Pork, Spicy Citrus Slaw, topped with Sweet Bourbon Sauce

ROTATING DESSERTS \$4

Ask your bartender what's available

SIDES \$4

- Sea Salt Kettle Chips
- Mac & Cheese
- Spicy Citrus slaw
- House Made Pickles

SAUCES

- Sweet Bourbon
- Spicy Bourbon
- Alabama White
- Carolina Mustard

DRINKS \$3

- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Sweet Tea
- Lemonade
- Cranberry Juice