

## BBQ

## TO START

COLESLAW (V)
Carrot, Creamy Dressing
ZULU POTATO SALAD (V)
Rosemary, Okra,

Smoked Vinegar Dressing
GRILLED SWEET CORN (V)

Chimichurri
PORTUGUESE

BBQ BAKED BEANS (V)
Rice

## FROM THE FLAME

ASIAN BBQ PORK Steamed Bun

BERMUDA SPICED SMOKED BRISKET Pickle, Black Seal Rum, BBQ Sauce

FLAME BROILED
JERK CHICKEN
Jerk Sauce

BEER PAIRING \$10

Try our tasting flight of local selections.

ON THE SIDE

MAC 'N' CHEESE (V)

JALAPEÑO CORNBREAD (V)

Homemade Hot Sauce
(Available Upon Request)

COAL ROASTED VEGETABLES (V)

SWEET BITES

BANANA PUDDING (V)

S'MORES BROWNIES (V)

LEMON TART (V)

FRUIT COBBLER (V)

V-VEGETARIAN \$52 PER PERSON

If you have any intolerances or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

17% gratuities will be added to the menu price listed.