

CATERING & EVENTS

In our Smokeyard & Pit Room — or **offsite catering** brought to your venue. Weddings, corporate parties & whole-hog feasts.

Email Catie Beth · catering@centralcitybbq.com · (504) 427-4335



TAP TRUCK NOLA

Our vintage mobile bar rolls up & pours the party — craft beer, wine & cocktails on tap for weddings, festivals & private events.

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STARTERS

Smoked Rib Tips	10
Smoked Wings	12/23
6 or 12, Naked or with Sweet BBQ, Spicy BBQ, Hot Honey BBQ or Buffalo Sauce	
Hogs For The Cause Wings	13/25
Award-Winning Smoked Wings, 6 or 12, with our White BBQ Sauce and Cotija Cheese	
Nachos	14/16/18
Pulled Pork, Smoked Chicken or Brisket, Queso Blanco and Pickled Jalapenos on Crispy Tortilla Chips	
Brisket Chili Cheese Fries	18
Brisket Chili, Queso Blanco, Green Onion and Sour Cream	
Chicken Thigh Cracklin'	13
Deep fried and dusted with our Award-Winning Sweet Heat BBQ Rub	
Brisket Bombs (2)	16
Boudin Balls (2)	11
Egg Rolls (2)	9/10/12
Smoked Pork, Smoked Chicken or Smoked Brisket. Served with Sweet Chili Sauce (When Available)	
Sweet Corn Nuggets	9

THE MEATS

All meats are priced by the pound

Brisket Burnt Ends	37
Brisket Chopped or Sliced	35
Smoked Pork Belly	30
Pulled Pork	20
Full Rack of Ribs (12 Bones)	38
Half Rack (6 Bones)	19
Sliced Smoked Turkey	26
2 or 4 Leg Quarters	10/20
Smoked Chicken Breast	22
Smoked Boudin	21
Sausage, Smoked or Jalapeno Cheddar	23

THE PLATES

Served with One Side and Sliced White Bread. Onions and Sliced Umami Pickles available upon request.

Brisket Burnt Ends	29
Brisket Sliced or Chopped	28
Smoked Pork Belly	21
Rib Plate (4 Bones)	22
Pulled Pork	18
Sliced Smoked Turkey	19
Dark Chicken (Bone-in)	16
Smoked Chicken Breast	17
Sausage, Smoked or Jalapeno Cheddar	18
Smoked Boudin	17
Smoked Chicken & Sausage Jambalaya	15
Rib Tip Plate	14
Smoked Beef Rib Plate	60
One Smoked Beef Rib served with 2 Sides. Available Saturday & Sunday only while they last.	

Two Meat	24
Comes with 2 Sides · Brisket +3 · Burnt Ends +4	
Three Meat	27
Comes with 2 Sides · Brisket +2 · Burnt Ends +3	
Family Sampler Platter	109
5 Meats, 4 Sides, Serves 3-4. Can only choose Brisket or Burnt Ends once.	

BBQ SANDWICHES

Choice of 1 Side. Top with Cole Slaw +2.

Pulled Pork	16
Chopped Brisket	20
Smoked Turkey	18
Sausage, Smoked or Jalapeno Cheddar	16
Smoked Chicken Breast	17
Smoked Chicken Salad	16

PIT HOUSE SALADS

Romaine, Tomatoes, Cucumber, Red Onion and House Croutons. Served with Ranch, Bleu Cheese, Caesar, Balsamic or Honey Mustard Dressing.

Smoked Chicken Breast	16
Smoked Turkey	18
Brisket Burnt Ends	24
Chopped Brisket	20
Pulled Pork	16

SIDES

Creole Slaw	6
Potato Salad	6
Fries	6
Crispy Brussel Sprouts	7
Pit House Beans	6
Smoked Chicken & Sausage Jambalaya	6
Mac n Cheese topped with bacon	6
Sweet Corn Spoonbread	6
Brisket Chili Cup	6

DESSERT

Cookie	5
Brownies	6
Banana Pudding Bread Pudding	7

DRINKS

Lemonade / Soda / Tea / Water	4
Bottled Soft Drink	4

HOURS

Mon – Wed	11am – 7pm
Thu – Sun	11am – 9pm
Happy Hour	Mon–Fri 3pm–6pm

ORDER ONLINE

Pickup & delivery, all day. Order pickup at centralcitybbq.com or delivery via **Uber Eats**, **Grubhub** or **DoorDash**.
[@centralcitybbq](https://www.instagram.com/centralcitybbq) · \$1.00 to-go charge

FIND US

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