



Box Lunch Menu

All boxed meal options are priced at \$20 each.
Minimum of 10 per order.

Lunch includes guest's choice of one side:

Smoked Beans • Coleslaw • Potato Salad • Bag of Potato Chips • Broccoli Salad
Mac & Cheese • Buttered Corn • Beverage • Chocolate Chip Cookie

WRAPS

CHICKEN WRAP Smoked chicken thighs, grilled & sliced, tossed with romaine lettuce, shredded cheddar cheese blend, & finished with Alabama White Smoked Meat Sauce.

CHICKEN CAESAR WRAP Smoked chicken thighs, grilled and sliced, tossed with romaine lettuce, homemade croutons, Caesar Dressing and grated Parmesan Cheese.

SMOKED TURKEY CLUB WRAP A stacked combination of smoked turkey, pulled pork, bacon, lettuce, tomato, & honey mustard aioli.

VEGGIE WRAP Grilled yellow squash, Portobello mushroom, arugula, shredded cheese blend, and drizzled with Smokin' Jack's Competition Glaze.

SANDWICHES

All Sandwiches served deconstructed & Served with a Toasted Brioche Bun. Gluten Free Bun \$3

TEXAN SANDWICH Tender smoked brisket, crisp pickles & finished with Smokin' Jack's Competition Glaze.

HOG 1860 Slow smoked pork shoulder, creamy slaw, pickled red onion, crisp pickles, and Smokin' Jack's Texas smoked meat sauce.

SMOKED CHICKEN SANDWICH Juicy smoked chicken thighs, grilled and topped with pickles, lettuce, tomato, and a kick of Cajun mayo on a brioche bun.

RIB TIPS 1/2 pound of slow smoked grilled rib tips.

BOWLS

BBQ RICE BOWL Barbecue rice topped with queso cheese sauce, sautéed onion and bell pepper, sour cream, shredded lettuce, choose from Smoked Brisket, Smoked Pork Shoulder, or Smoked Chicken Thigh finished with a drizzle of homemade barbecue sauce.

SMOKED GOUDA MAC & CHEESE BOWL Smoked Gouda Mac & Cheese loaded with Smoked Brisket, Smoked Pork Shoulder, or Smoked Chicken Thighs, finished with Smokin' Jack's Texas BBQ sauce.

SMOKED CHICKEN CAESAR SALAD Crisp romaine lettuce, homemade crouton, Smoked Chicken Thighs, grated Parmesan Cheese and Creamy Caesar Dressing.

PROVINCIAL CHICKEN SALAD Herbes de Provence - marinated smoked chicken thigh, served on a bed of spring greens with red grapes, fresh goat cheese, and tomatoes. Finished with Dijon herb vinaigrette.



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