

Zingerman's
roadhouse
exploring
american barbeque
wednesday, july 1
at 7pm



What makes good BBQ so good?

The elements that separate the exceptional barbecue from the average boils down to a couple subtle differences: great ingredients and traditional methods.

At the Roadhouse, we begin by using old breeds of cattle and hogs bred by Niman Ranch and local farmers using sustainable practices. Next, we spend 14 hours cooking our whole hog, 9 hours cooking our pork ribs, and 9 hours on our Texas beef brisket. It's the time element and the exposure to real smoke that infuses the meat with its unmistakable flavor.

The menu for this special dinner, designed by James Beard Award-nominated Chef Alex Young, touches down on the major barbecue regions of the country. We're highlighting barbecue styles from around the U.S. for you to taste and enjoy side-by-side at this full-flavored event!

\$45 / dinner

family-style seating
buffet-style dinner
beverages a la carte

For reservations, call 734.663.FOOD (3663)
www.zingermansroadhouse.com

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Starters & Salads:

Tomales Bay BBQ Mussels Red & Yellow Watermelon Skewers
Bartlett Blue Cheese Stuffed Heirloom Tomatoes
Martelli Macaroni Salad
Grilled Romaine Lettuce Rolls
Cornman Farms Radish & Cucumber Salad

Bread

Wood-Fired Breads from Zingerman's Bakehouse

Entrees:

Pit-Smoked Local Duroc Ham
Spicy Coffee Spice Rub & Bourbon Pit-Smoked Heritage Turkey
Dry Rubbed Texas Short Ribs
Kentucky Mopped Spring Lamb
Back Strap Molasses Smoked Organic Salmon

Sides:

Pit-Smoked New England Beans
Grilled Cornman Farms New Potatoes
Steamed Corn on the Cob
Grilled Bok Choy

Desserts:

Key Lime Pie from Zingerman's Bakehouse
Michigan Peach Cobbler with Zingerman's Creamery Vanilla Gelato
Local Strawberry Shortcake with Pound Cake, Short Bread Biscuits,
Whipped Cream & Chocolate Fudge Sauce

MENU MAY CHANGE DUE TO AVAILABILITY

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