



Wednesday Market Menu - January 12, 2011

10 am to 2 pm • Covington Trailhead

Come for lunch, enjoy the music, and take something home for supper! See you there!

Father & Son Fresh Vegetables

Farm fresh eggs

(from free-range hens)



Organic vegetables – Lettuce, Tuscano kale, Siberian kale, collards, mustard, turnips, green onions, cabbage, broccoli, cauliflower

Roma will be
out this week, returning
next week.

No Bull Barbecue & Catering

Our meats are slow smoked over local pecan wood and are available either wet or dry. The sauce is our original sweet & smoky, bold & spicy & tangy mustard.

PLATES \$9

#1 St. Louis Style pork ribs

#2 Brisket

wet, dry sliced or chopped

#3 Pork Shoulder

#4 Combination

pulled or chopped - your choice of any 3 meats

SANDWICHES \$5

Pork shoulder or brisket topped with coleslaw (optional)

SIDES \$2

Baked beans, coleslaw, No Bull grits

catering@nobullbarbecue.com

Betty Rue

Fresh, Natural & Always Gluten Free

Taquitos - \$6 Rolled Tacos with sautéed onion and poblano peppers with lettuce, fresh quacamole and fresh salsa. Add a side of black beans for \$1.

Large Black Beans

Oven Roasted Tomato, Eggplant & Feta Pizza- \$6

Our most popular 6" pizza is baked fresh on our hand crafted pizza dough, smothered in a rich garlic & basil marinara, topped w/oven roasted tomatoes, roasted eggplant and a flavorful Feta cheese.

Sautéed Shiitake Mushroom & Oven Roasted Tomato with Feta Pizza- \$6

(vegetarian) Sautéed homegrown shiitake mushrooms, and diced oven dried tomatoes top this hand crafted pizza. Our garlic and basil Marinara sauce creates a delicious backdrop for this tantalizing combo.

Giant cookies \$3

Chocolate chip. Chocolate crinkle.

Stuffed Shiitake Mushrooms

1 bag (or 12 medium) Shiitake mushrooms (Five Sisters) 2 tbsp sun dried tomato pesto (Nur's Kitchen)

1½ Cup whole grain bread crumbs (7Grain) 2 tbsp butter

1 bunch green onions (Father & Sons Vegetables) 2 tbsp Garlic Olive Oil (Nuccio's)

Remove stems from mushrooms. Clean caps and stems. Chop stems and sauté with green onions in butter and olive oil. Add breadcrumbs and pesto and mix thoroughly. Season with salt & pepper to taste Stuff each