



SMOKEHOUSE TAKEOUT MENU

Available Fridays, Saturdays and Sundays

***We need at least a 48 hour notice for orders,
email proshop@macobyrun.com to place orders***

All Items are Smoked and Prepared In-House

SMOKED PULLED PORK

SERVED W/ BBQ SAUCE AND EITHER CLUB ROLLS OR SLIDER ROLLS

½ PAN – \$45

FULL PAN – \$90

SMOKED CHICKEN DRUMSTICKS

½ PAN – \$35

FULL PAN – \$70

MAC N CHEESE

½ PAN – \$30

FULL PAN – \$60

SETTLER'S BEANS

SMALL (16 OZ.) – \$6

LARGE (32 OZ.) – \$12

COLESLAW

SMALL (16 OZ.) – \$5

LARGE (32 OZ.) – \$10

Reheating Instructions for Smokehouse Takeout Menu

Smoked Pulled Pork

- Preheat oven to 325 degrees
- Keep Pan covered
- Heat for: ½ Pan – 30 minutes ~ Full Pan – 60 minutes
 - To internal temperature of 165 degrees

Smoked Chicken Drumsticks

- Preheat oven to 325 degrees
- Keep Pan covered
- Heat for 30 minutes (Full Pan or ½ Pan)
 - To internal temperature of 165 degrees

Macaroni & Cheese

- Preheat oven to 325 degrees
- Keep Pan covered
- Heat for: ½ Pan – 30 minutes ~ Full Pan – 60 minutes
 - Reheat to internal temperature of 165 degrees

Settler's Beans

- Place beans in a small pot over low heat
- Heat for approximately 10-15 minutes
 - Stir throughout
 - Reheat to internal temperature of 165 degrees