



## **SMOKEHOUSE TAKEOUT MENU**

- \*Available Fridays, Saturdays and Sundays\***
- \*We need at least a 48 hour notice for orders,  
email [proshop@macobyrun.com](mailto: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