BODACIOUS pig BARBECUE

= Favorites!

STARTERS

Stuffed Potato Skins..... 11.99
Our own pulled pork slathered in BBQ sauce, stuffed into deep fried Idaho potato skins, topped with a blend of cheeses, sour cream and green onions.

Pulled Pork Nachos..... 11.99
Freshly fried white corn chips topped with slow smoked pulled pork, BBQ sauce, a blend of cheeses, sour cream, guacamole, pico de gallo & a sprinkle of green onions.

Trio of Sliders..... 11.99
1. **Tri-tip** with our signature BBQ sauce, topped with caramelized onions.
2. **Pulled Chicken** with our signature BBQ sauce, topped with lettuce and tomato.
3. **Pulled Pork** with our signature BBQ sauce, topped with our creamy coleslaw.

Chicken Wings Brined, pit-smoked, fried & then bathed in our wing sauce. Served with your choice of Ranch or Blue Cheese dressing. They are delicious!
Half Pound.....11.49
One Pound.....19.49

SALADS

Add Tri-Tip.....5.00
Add Smoked Chicken.....3.00
Add Crispy Chicken Tenders.....3.00
Add Pulled Pork.....3.00
Additional Dressings ..... 25¢

House Green.....10.99
Assortment of fresh hand washed lettuces, tomatoes, onions, cucumber, shredded cheese and house made croutons.

Wedge..... 10.99
Iceberg lettuce, tomatoes, bacon bits, green onions & blue cheese crumbles, drizzled with house made blue cheese dressing.

Caesar.....10.99
Fresh romaine lettuce, shredded parmesan cheese & croutons, tossed in Caesar dressing.

Smoked Chicken Salad.....13.29
Pit-smoked chicken, fruit, candied pecans, and blue cheese crumbles, served with balsamic vinaigrette, topped with fire-roasted asparagus.

Cobb Salad..... 13.29
Assortment of fresh hand washed lettuces, sliced tomatoes, hard boiled sliced egg, bacon bits, pit-smoked chicken, blue cheese crumbles, & green onions, topped with fresh slices of avocado.

SANDWICHES

Includes your choice of the following: beans, coleslaw or french fries. Substitute any premium side item for .75. (See back)

Our bread is freshly baked and delivered each morning from Gaston's in Boise.

Add Two Rib Bones to any Sandwich Plate for 4.00

Pulled Pork..... 11.49
Tender as a mother's love! Fourteen hour smoked pork shoulder, hand pulled & served with mouth watering molasses hogwash.
Carolina Style.....12.24
Topped with our own creamy cole slaw.

RR Ranch Signature Tri-Tip.....12.99
Tender & moist, sliced thin, slathered in BBQ sauce.
Pig Style.....13.99
With grilled onions, provolone cheese, served on rustic garlic bread. Joel recommends hot BBQ sauce with this one!

Sloppy Joe (Served from 11-4 only).....**6.00***
A big sloppy mess of chopped ribs, tri-tip, sausage and pulled pork slathered in BBQ sauce.
*Subject to availability.

Barbecue Chicken BLT.....12.99
Smoked, hand-pulled chicken, mayonnaise, bacon, lettuce & tomato.

Bodacious Burger.....13.99
Freshly ground brisket & sirloin blend, with mayonnaise, cheddar cheese, lettuce, onion & tomato, served on a fresh baked brioche bun.
Add Bacon.....$1.00

Oink Oink Burger 14.99
Freshly ground brisket & sirloin blend, with cheddar cheese, BBQ sauce, tender pulled pork and creamy coleslaw, served on a freshly baked brioche bun.

Brunch Burger 14.99
Freshly ground brisket & sirloin blend, with mayonnaise, cheddar cheese, 2 pieces of bacon, an egg over easy, topped with Lay's potato chips, served on a freshly baked brioche bun.

Bodacious Fry Sauce..... .50

SLOW SMOKED BARBECUE PLATES

All dinners meant to serve one person. Includes rustic garlic bread and your two (2) choices of the following: beans, coleslaw or french fries. Substitute any premium side item for .75. (See back)

RIBS

St. Louis cut, dry rubbed then smoked for hours

6 RIBS Half Rack.....18.99
12 RIBS Full Rack.....29.99

Pulled Pork.....14.99
Half pound of pork, smoked with applewood for fourteen hours, hand-pulled, served with mouth watering molasses hogwash.

Chicken.....14.99
Half chicken seasoned and smoked just right. (Available after 4:00 p.m.)

RR Ranch Signature Tri-Tip.....20.99
Half pound of sliced, slow cooked smoked tri-tip.

Combination 2 Meat..... 21.99
Your choice from ribs, (chicken available after 4:00 p.m.), pulled pork, tri-tip, sausage.

Combination 3 Meat..... 25.99
Your choice from ribs, (chicken available after 4:00 p.m.), pulled pork, tri-tip, sausage.

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KIDS MENU (Ages 12 and under)

House Made Chicken Strips.....7.00
Hand cut and dipped in flour, egg and panko bread crumbs. Served with french fries or fruit and a slice of rustic garlic bread.

Kid's Pulled Pork Nachos.....7.00
White corn chips topped with slow smoked pulled pork, a blend of cheeses, BBQ sauce & sour cream.

3 Rib Plate.....8.00
St. Louis cut, dry rubbed then smoked for hours. Served with french fries or fruit and a slice of rustic garlic bread.

Mac-n-Cheese.....7.00
House made, creamy, kids favorite. Served with a slice of rustic garlic bread.

DESSERT
All of our desserts are made in house.
Ask your server about today's selections!

SIDES
- Beans.....3.00
- Coleslaw.....3.00
- French Fries.....3.00
- Bodacious Fry Sauce..... .50

DRINKS
- Coca Cola Products.....2.99
- BP's Signature Sweet Tea.....3.50
- Coffee.....2.99
  Available in Regular or Decaf

Ask your Server for our Beer and Wine Menu

PREMIUM SIDES
- Mac-n-Cheese.....3.75
- Potato Salad.....3.75
- Sweet Potato Fries.....3.75
- Onion Rings.....3.75
- Side Green Salad.....3.75
- Side Caesar Salad.....3.75
- Baked Potato.....3.75
  Topped with butter, sour cream and chives.
  Only available after 4:00 pm
- Loaf of Rustic Garlic Bread.....5.00

Bottle of BP's Signature BBQ Sauce.....6.00

Yes, we Cater!
Ask us about our Catering Service.

Pig up n' Go Service!
Now you can get Bodacious Pig delicious menu entrees **TO GO!**
Visit our carry out window located on the west side of our establishment.
Pick up our "Pig up n' Go" Menu before you leave today.

Our Delicious Journey!
Located at the intersection of Old State Street and Eagle Road, Bodacious Pig Barbecue brings together the experience of husband and wife restaurateurs Joel and Tricia Anderson to create a traditional meets contemporary barbecue experience in the heart of downtown Eagle.

Pit-master Joel brings over 10 years of experience to the table cooking Bodacious Pig's barbecue. Joel gets up early to smoke the meats fresh each day. Slow smoked barbecue done right takes several hours and special technique to develop mouth watering flavor. Joel has to cook all of the restaurants meats before everyone arrives, so everyday is a guessing game on how much business the restaurant will do. Bodacious Pig does not serve reheated, twice cooked meat, so when BP sells out of meat for the day, it's gone! BP's advice: Get here early!

Tricia honed in her culinary skills at The Culinary Center in Monterey, CA. and at Joel and Tricia's first restaurant in Hollister, CA, Maverick BBQ. While Joel is busy smoking the meats in the morning, Tricia is busy preparing hand-washed salads, side dishes & desserts. Enjoy!

*Sorry, we do not accept personal checks.

Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our servers, hosts, buspersons, food-runners & bartenders share all tips. Cash & most major credit cards accepted.