

Celebrate BBQ Styles from Across the USA!

Texas-Style \$12.99/lb

Slow smoked, dry-rubbed BBQ brisket with our own jalapeno red barbeque sauce

Tennessee-Style \$10.99/lb

Slow smoked spare ribs lathered in a Tennessee bourbon honey sauce

South Carolina-Style \$7.99/lb

Slow cooked pork shoulder with classic mustard and red vinegar based barbeque sauce

NorthEast-Style \$8.49/lb

Dry-rubbed grilled chicken with Joe's own root beer chipotle barbeque sauce

Louisiana-Style \$6.99/lb

Chicken and sausage jambalaya - our own savory recipe from New Orleans

Great Grillers!

Vidalia Onion Burger \$4.99/lb

Store made, fresh ground beef with sweet Vidalia onions

Bacon Blue Burger \$4.99/lb

Fresh ground beef with bacon and blue cheese

Grilled Kielbasa \$5.99/lb

Fresh grilled Polish kielbasa with caramelized pickled onions and peach marmalade

"Make your Own" ZFK Pulled Pork Sliders \$19.99 per dozen

Ready To Assemble: Zallie's Own smoked pulled pork in a zesty BBQ sauce, Kings Hawaiian sweet rolls, cheddar cheese, sweet pickled onions and fried jalapenos

Side Fixins

Corn Fritters with Tomato Chutney \$5.49

Our Own Homemade Baked Beans \$5.49/lb

With brown sugar, bourbon and smoky bacon

Stewed Green Beans \$7.49/lb

With turkey bacon, shallots and roasted red peppers

Roasted Yams \$5.49/lb

Thick cut yams with orange balsamic glaze and sweet onions

Cole Slaw \$4.39/lb

Our own all the way from hand shredded cabbage to our signature dressing

Potato Salad \$4.39/lb

Our summer favorite

**Beth-Ann Fantacone,
Catering Manager
ShopRite of Medford
609-953-7700 ext. 3**

**Jacyln Goldsmith,
Catering Manager
ShopRite of Lawnside
856-547-2590 ext. 3**

Something Sweet

Peach Pecan Crisp \$5.49/lb

Summer peaches, toffee pecans with a strudel topping



Zallie's
**FRESH
KITCHEN**