



fresh. simple. homemade.

Barbecue & Cookout

the grassroots menu

BBQ is how we began and it's what we do best! We keep things fresh off the grill, simple with our original recipes and homemade BBQ sauce.



Off The Char

Grilled Boneless Chicken Pieces Garlic Lime Marinated, FOC's Signature BBQ or House Marinated

Chipotle Rubbed Pork Loin Served with FOC's Signature BBQ Sauce

Whiskey Marinated Pork Tenderloin

Hand Pressed All-Beef Hamburgers Served with Fresh Rolls, Cheese and Condiments

Smoked Brats Apple or Garlic Cheddar

Smoked Hot Dogs

Smoked Hot Sausage

Smoked Kolbassi

Slow Roasted Sandwiches

BBQ Shredded Beef Sandwiches

Pulled BBQ Chicken Sandwiches



Out of the Smoke House

Applewood Smoked Pulled Pork served with FOC's Signature BBQ Sauce and Fresh Rolls

Pork Ribs - St. Louis or Baby Back Cut finished on the grill for the perfect glaze

Slow Cooked Brisket cut to perfections served with FOC's Homemade Sauce

Pit Sides

Chilled Sides

Greek Tortellini Salad

Fresh Fruit Salad

Broccoli Salad

Creamy Coleslaw

Fresh Dill Potato Salad

Macaroni Salad

Italian Pasta Salad



Hot Sides

Homemade Macaroni & Cheese

Grilled Potato Salad

Cowboy Baked Beans (with or without meat)

Grilled Vegetable Medley

Corn Casserole

Old Fashioned Corn Bread

Grilled Corn on the Cob



BBQ Pit Salad - Mixed greens topped with roasted sweet corn, bacon crumbles, shredded cheese, Texas Toast croutons, tomatoes, cucumbers and red onions - Served with our house BBQ Ranch dressing

Garden Salad - Mixed greens, tomatoes, cucumbers, and red onions - Served with Flair of Country's house Ranch and Italian dressings

Greek Salad - Mixed greens, tomatoes, red onions, cucumbers, black olives, green olives, green peppers, pepperoncino and Feta cheese - Served with Greek Feta dressing

Fresh Berry Salad - Mixed greens with seasonal fruits and berries, almonds and Feta cheese - Served with Poppyseed and Raspberry Vinaigrette dressings

All menu items that FOC offers can be changed and tailored to your personal preference. None of our menus are set in stone. This menu is created as a starting point to help you figure out what you're craving. We will work with you to create the perfect menu for the culinary experience you wish to have.

All drop-off orders require a 15 person minimum and there is a 40 person minimum to bring our mobile kitchen on site.

For Catering services, contact us at 814-270-2258 or visit our website at www.flairofcountry.com.