**What Are We?**

Until recently, I’ve been a guy that sells smoked ribs to family and friends on the weekends. We’re talking ONE-MAN-SHOW – it’s been a lot of fun, but super exhausting. Alhamdulillah, I’ve received overwhelmingly positive feedback on the ribs and I’ve been receiving a lot of new order requests from folks as well as a lot of repeat customers (this is always a good sign). So *nooow*, I’m a guy that sells ribs on the weekends to family and friends…and friends of family… and friends of friends – so basically nothing has changed…but they’re about to, keep reading…

**How Can You Order From Us?**

Currently you have two options…

*Option #1:*

We have a minimum party requirement of 5 lbs. on meat orders with at least 48 hour advance notice, the sooner the better, this will allow us to ensure we have ribs in stock for you. Currently, we take orders for weekends only.

*Option #2:*

We’ll periodically announce “smoke sessions” via social media & email where you can place an order for a particular weekend. For example, we may announce a “Brisket Smoke Session” we’ll offer Brisket with a choice of sides. The day of the "session", our customers will be able to come pick up their orders from a specified location. The catch here is that meat is limited – so put your order in early! And if you want to be notified of future smoke sessions, like us on FB, follow us on Instagram, and direct message us your email address!

**Menu & Pricing**

We're still in the process of building this out but I’ve listed what we currently offer & what we’ll offer in the very near future. Our specialty is smoked meats, however, we’ll introduce sides when we come across something noteworthy (i.e. like the beans listed below – they’re pretty awesome).

*Current Menu*

* Beef Short Ribs - $20/lb.
* Beef Back Ribs - $18/lb.
* Beef Brisket - $22/lb

*Coming soon*

* Chicken

**What Does the Future Hold?** (Who knows? But here is our plan….)

We recently locked down a space in Elgin, IL so Hyderi Smokehouse officially has a home now (woohoo!). This is not a restaurant…rather it’s a commercial kitchen that is certified by the FDA and USDA. And it allows us to provide super yummy smoked BBQ to a lot more people. So please be patient as we expand our operation and PLEASE don’t hesitate to call (847-745-8302) or email ([info@hyderismokehouse.com](mailto:info@hyderismokehouse.com)) with questions!