

ABOUT US

Patriotic Pig is a new BBQ Catering Company opened with a mission to give back to the veteran community. As the name suggests, Patriotic Pig is a patriotic initiative started by a veteran and his wife who are passionate about BBQ and engaging in business with an objective and purpose. At Patriotic pig, we cherish our heroes and would like to remind all citizens that it's the heroes who make our nation great. We would love to reiterate the VA mission statement which is "To fulfill President Lincoln's promise 'To care for him who shall have borne the battle, and for his widow, and his orphan' by serving and honoring the men and women who are America's Veterans."

We firmly believe that it's the brave veterans (both men and women) who have vowed to serve and protect our country with their lives that embrace the true American spirit. We dedicate ourselves to saluting the stars and stripes on our national flag by serving those who serve our country. We will continue to explore and discover the deepest secrets of amazing BBQ all over the United States. We offer nothing but authentic, premium Texas BBQ made from the freshest ingredients grown right here on our own free soil. We pride ourselves with true Americans to cheerfully serve you memorable meals while paying tribute to the greatest nation on the planet.



THANK YOU,
VETERANS



CONTACT

Please contact us with all the questions you might have. We'd love to hear from ya.

Phone: 817-601-5256
Email: info@patrioticpig.com





OUR MENU

MEATS

Patriotic Pig is committed to serving top-quality BBQ. We only source the finest meats that are all-natural and pasture-raised. They are also free from hormones, steroids and antibiotics. Our meat market

category comprises of both red and white meat to suit different consumer needs. Worry not if you are on a diet because we've got you covered. We put a lot of LOVE into our BBQ that we guarantee you'll enjoy.

- ✓ Brisket – This ain't big-chain brisket. It's premium Wagyu beef smoked slow-n-low for at least 12 hours.
- ✓ Pulled Pork – I like pig butts and I cannot lie. Especially slow-smoked and crazy tender.
- ✓ Pork Ribs – Give me liberty or give me ribs.
- ✓ Turkey – You don't have to wait for Thanksgiving. We have this lean, smokey yard bird available year round.
- ✓ Sausage – Always fresh and hand-made. We have Jalapeno Cheese among others.
- ✓ Chicken – Slow-smoked & juicy. Winner Winner Chicken Dinner

SANDWICHES

Make it quick and easy with our different choices of sandwiches. All of our sandwiches are served on a buttery, toasted Brioche bun.

- ✓ Brisket – Whether sliced or chopped, it's Heaven on a bun.
- ✓ Pulled Pork – OOOH WEE!! This one's tender, smokey, and juicy.
- ✓ Turkey – Apology in advance but your Butterball sandwich will never be the same.
- ✓ Old Glory – Can't decide? How bout all of the above on a single bun standing tall like the Statue of Liberty?



SIDES

At Patriotic pig, we got plenty of good ol southern side dishes made from scratch to accompany your BBQ. Our sides include:

- ✓ Burnt End Beans – Slow-smoked for hours with everything else. It's a meal in itself.
- ✓ Loaded Mashed Potatoes – Loaded with bacon, butter, sour cream, chives and maybe a little more bacon.
- ✓ Mama's Potato Salad – Just like mama used to make.
- ✓ Smoked Mac-N-Cheese – Yes smoked. Once you try Smoked Mac, you'll never go back.
- ✓ Coleslaw – This creamy classic goes with BBQ like a wig with George Washington.
- ✓ Bacon Green Beans – Seriously You had me at BACON.



DESSERTS



- ✓ Granny's Banana Puddin' – Think about it. Can you really resist your granny's homemade banana pudding?
- ✓ American Pie – Blueberry & Cherry together. It'll remind you of the taste of freedom ..sweet. We've got more desserts in the works. If you have any dessert requests, just let us know and we'll try to make it happen.

