

## OUR STORY

The first Virginia Barbeque was opened in Ashland, Virginia. An original 100-year-old home on Main Street was perfect, affordable and it sure looked the part! We set up shop, fired up the smoker and put a picnic table out front. Our tag line "There's a new pig in town" let everyone know we meant business from the start. You see an icon of barbeque in Ashland named "The Smokey Pig" was right around the corner.

Our founder's original recipes like Roasted Red Potato Salad, Sweet Corn Muffins, Southern Slaw and award winning hand-pulled Hickory Wood Smoked Pork, Beef and Ribs are the secret ingredients to our success.

Our idea is simple, to create the finest Genuine Southern quick serve barbeque chain by partnering with others that are motivated to create their destiny.

We believe in staying true to our mission of Genuine Southern Barbeque and the freshest sides in a casual family atmosphere. By honoring the standards of quality, value and consistency we will create "Raving Fans" for generations!



Ask us about  
our pick-up  
catering!

*We started Virginia Barbeque because we believe we serve the freshest best tasting barbeque and finest genuine southern sides around. Word will spread quickly about how good the food is at Virginia Barbeque and that our family is friendly when you stop by. Please let us know if you feel we could do better at times. Our success depends on you letting us know how we can continue to improve. Enjoy!*



## FAMILY SPECIALS

- 1 pint of Pork BBQ
- 2 pints of sides (your choice)
- 4 pieces of cornbread
- 4 regular buns or jumbo kaisers

TAKE US HOME WITH YOU

- Pork BBQ per pint
- Beef BBQ per pint
- Chicken BBQ per pint

### Side Items

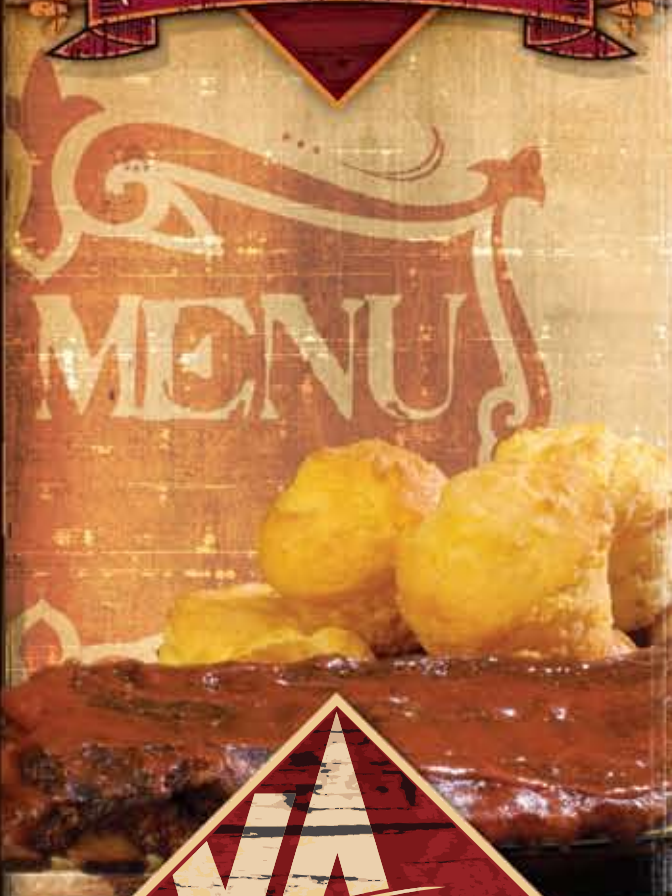
- Southern shredded slaw
- Baked beans
- Whipped idaho potatoes
- Country green beans
- Roasted red potato salad
- Seasoned collard greens



**VIRGINIA  
BARBEQUE**

For locations and franchise information visit us at:  
[www.virginiabbq.com](http://www.virginiabbq.com)

## GENUINE SOUTHERN



**VIRGINIA  
BARBEQUE**



## COMBO MEALS

### Our Original Virginia BBQ Sandwich

Hand pulled pork tossed in a flavorful homemade BBQ sauce, and served on a fresh roll.

### The Classic NC BBQ Sandwich

North Carolina folks would never put none of that red stuff on no BBQ, so this one is for them!

### Texas BBQ Beef Sandwich

Wood smoked beef brisket, the only way to eat BBQ in Texas...And Oh yea, hey Lady, we found the BEEF!

### All Beef Hot Dog

Jumbo all beef hot dog split and grilled.

### RotisiQUE Chicken BBQ Sandwich

Hand pulled then lightly tossed in our BBQ sauce.

## HUGE PLATTERS

In order to truly gauge just how good the food is here, we've put together some yummy platters to give you a sample of our world!

### Sample Platter

1/2 Rack Ribs, 1/4 Rotisserie Chicken and two sides.

### Pork Platter

1/2 pint of pork, southern shredded slaw, roasted red potato salad, baked beans and corn bread.

### St. Louis Smoked

### Slab of Ribs

We must issue a warning that in your haste to get these ribs down, be careful not to mistake your finger for a rib! Two sides included.

### Beef or Chicken Platter

1/2 pound of beef or chicken BBQ, southern shredded slaw, roasted red potato salad, baked beans and corn muffins.



delicious & Tasty!

### Novice BBQ Sample Platter

For the people (most often from New York) that want to know what BBQ, pronounced BAH-BA-Q, tastes like we offer 3 oz of NC BBQ, 3 oz of VA BBQ and 3 oz of TX BBQ and two sides.

## KIDS MEALS

These are truly for the kids. With 2 smaller sides and a small fountain drink.

### Pork BBQ Sandwich

### Corn Dog

### Chicken BBQ Sandwich

### Chicken Tenders (2 tenders)



## SIDE ORDERS

### Bomb French Fries

"They're the bomb" (the best) crispy natural and fresh cooked.

### Roasted Red Potato Salad

Find out why the Richmond Times called this "The best Potato Salad I've ever eaten" December 2000

### Southern Shredded Slaw

It's fabulous...enough said.

### Baked Beans

Remember...? They are good for your heart!

### Corn Bread Muffins

3 sweet mini corn muffins, a perfect compliment to our barbeque.

### Country Green Beans

Salt, pepper, and butter season these green beans.

### Seasoned Collard Greens

Ya'll will know your eatin' southern when you put these in your mouth.

### Hush Puppies

5 golden friend hush puppies with butter.

### Whipped Idaho Potatoes

Fresh mashed with gravy.

## DRINKS

### Brewed Sweet Tea

20 oz or 32 oz

### Brewed Unsweetened Tea

20 oz or 32 oz

### Fountain Drinks

20 oz or 32 oz

Fresh Baked Daily.  
COOKIE'S & BROWNIES

