



Lawrence Fogarty, *Executive Chef*



## OUR STORY



Life's lessons are typically passed along through time spent with family and friends. Chef Lawrence Fogarty fondly remembers the time he spent with his grandfather at his family farm in Bellville, TX. While farm life usually meant helping his grandfather care for his livestock and poultry, it also provided additional benefits. It was during this time at the family farm that he learned how to select the very best cuts of meat for family gatherings; in fact, he says these early experiences were actually what inspired him to become a chef.

Through the years, Chef Lawrence has been able to combine this knowledge he learned helping his grandfather around the family BBQ pit with the training he received at one of the top culinary schools in America.

He takes great pride in personally pre-selecting and grading every cut of meat before we accept it into our facility. We only use 100% oak in our wood-fired smokers, which is a denser, thus slower burning wood than the mesquite used by others. This slow smoking process permeates our meats ensuring the very best flavors.

You'll also see that our menu includes some time-tested family recipes perfected over generations as well as a few new specialties sure to provide a unique dining experience that will surprise your senses.

To add perfection to your favorite selection, apply some of our Almost Famous™ Texas Sweet Heat™ BBQ Sauce for just the right amount of appeal. Is it sweet or is it hot? Your taste buds will surely disagree.

We hope you enjoy your visit to MC Barbeque & Southern Kitchen. Discover your inner chef by joining us at MC Cooking School or if you need us to help plan your next event, check out MC Catering & Events.



MC Cooking School  
mccooking.com  
(281) 825-4470



MC Barbeque & Southern Kitchen  
18750 I-45 North  
Spring, TX 77373  
(281) 825-4404  
mccbarbeque.com



MC Catering & Events  
mccaters.com  
(281) 825-4402



## STARTERS



### TEXAS-STYLE HOUSE-SMOKED BRISKET CHILI (GF) - cup 6. bowl 10.

topped with minced onion, cheddar jack cheese and fritos

### DEEP FRIED MAC & CHEESE - 8.

smoked gouda, Texas Sweet Heat™ BBQ-Ranch

### PIG SKINS - 11.

3 potato skins loaded with house-smoked pork, Texas goat cheese, shaved red onion, cilantro, Texas Sweet Heat™ BBQ Sauce

### BURNT END NACHOS (GF) - 11.

chopped smoked brisket with bark, house-fried tortilla chips, melted cheddar jack, pico de gallo, guacamole, sour cream, Texas Sweet Heat™ BBQ Sauce

### SOUTHERN WINGS - 10.

black pepper vinegar glaze

### BOUDIN BALLS - 10.

creole mustard cream, parmesan cheese



## SALADS



### SOUTHERN CHOPPED SALAD (GF) -12.

also known as *The Chop-Chop...*

artisan romaine, spinach, grilled chicken, carrots, radish, hard-cooked egg, smoked bacon, avocado, cherry tomatoes, croutons, parmesan cheese, house-made buttermilk dressing

### FRIED CHICKEN COBB SALAD - 13.

artisan romaine, cherry tomato, hothouse cucumber, hard-cooked egg, smoked bacon, croutons, buttermilk-blue cheese dressing

### HOUSE BBQ SALAD (GF) - 9.

romaine lettuce, roasted corn, pico de gallo, avocado, baked beans, fried tortilla "croutons", cheddar jack cheese, Texas Sweet Heat balsamic vinaigrette  
add pork loin +2. turkey +3. brisket +4.

### BLACKENED GULF SHRIMP SALAD - 14.

artisan romaine, avocado, tomato, bacon, croutons, creole honey-mustard



## SANDWICHES



### FRIED CHICKEN SANDWICH - 10.

coleslaw, artisan roll, fries

### THE SPICY HOMBRE - 9.

smoked pork loin, pico de gallo, buttered Texas toast, pickled jalapeño, Texas Sweet Heat™ BBQ Sauce, fries

### SMOKED BRISKET GRILLED CHEESE - 9.

house-smoked brisket, cheddar jack, toasted French roll, Texas Sweet Heat™ BBQ Sauce, chips

### CHOPPED BEEF BRISKET SANDWICH - 8.

our house-smoked brisket paired with Texas Sweet Heat™ BBQ Sauce on butter toasted bun, fries

### SMOKED TURKEY CLUB - 10.

house-smoked breast of turkey, lettuce, tomato, avocado, slab bacon, toasted multi-grain seeded bread, chips

### GRILLED CHICKEN & ROASTED VEGETABLE SANDWICH - 11.

roasted tomato, zucchini, squash, peppers, chicken, sun-dried tomato, basil pesto, artisan bianco roll, chips

### GRIDDLED REUBEN SANDWICH - 11.

house-cured & smoked brisket, quick kraut, house-made "red" dressing, swiss cheese, toasted rye, chips

### MAINSTREET BURGER - 11.

½ pound angus ground beef, lettuce, tomato, pickle, onion, fries. add fried farm egg +1. add cheese +1. add bacon +1.



## SOUTHERN PLATES



### GULF SHRIMP & GRITS (GF) - 16.

stone ground grits, gulf shrimp, chorizo cream, tomato-tarragon jam

### SMOTHERED CHICKEN - 14.

with mashers, daily vegetables

### CATFISH & CHIPS - 11.

cornmeal crusted farm-raised catfish, fries, spicy remoulade sauce



## FROM THE PIT



### 1 PLUS 2 - 12.

1 meat / 2 sides

### 2 PLUS 2 - 14.

2 meats / 2 sides

#### MEATS

brisket, pork, turkey, ribs, chicken, links

#### SIDES

coleslaw, beans, potato salad, green salad,  
daily vegetables



## BEVERAGES



### ICED TEA - 2.

### SOFT DRINKS - 2.

### SPARKLING WATER - 3.

### WATERMELON LIMEADE - 3.

### COFFEE - 2.

locally sourced, regular & decaf

### ESPRESSO - 3.

add a shot +2.

### CAPPUCCINO - 4.

espresso + steamed milk

### LATTE - 5.

espresso + steamed milk + heated milk

### MOCHA LATTE - 5.

espresso + steamed milk + chocolate



## DAILY DESSERT



Ask your server about our daily dessert.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW ANIMAL PROTEIN. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATEST RISK OF ILLNESS FROM CONSUMING UNDERCOOKED ITEMS • IF YOU ARE UNSURE OF YOUR RISK, CONSULT YOUR PHYSICIAN • PLEASE INFORM YOUR SERVER OF ANY ALLERGIES • 20% SUGGESTED GRATUITY FOR PARTIES OF 6 OR MORE.

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\* (GF) DENOTES SELECTIONS THAT ARE GLUTEN FREE.



## COOKING EXPERIENCE



Main Course Cooking School  
mccooking.com  
(281) 825-4470

Whether you're a home cook, a chef-in-training or just a foodie looking for the latest culinary delight, Main Course has a fun, hands-on cooking experience for you. Once you finish with your culinary creations, you'll get to enjoy the fruits of your labor and savor your tasty meal. You can also host your next private event at Main Course Cooking School including private cooking classes, demo dining experiences, kids cooking classes, special celebrations, holiday parties, or business and team building events. Sign up for classes online or contact us to schedule your private event.



## CATERING & EVENTS



Main Course Catering & Events  
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Main Course Catering is a creative, service-driven company that specializes in on-site or off-site catering for everything from corporate lunches and cocktail parties to full-service weddings and full event production. We can be a turnkey source regardless of event size or site challenge. Customizing a menu to suit your theme, dietary needs, or your culinary mood are all a part of the process. The passion in the kitchen is carried over to our obsession with the details of event planning and production. Contact us to start planning your next event.