

FETTE SAU

GROUP DINING MENUS

BBQ

Fette Sau is an All American barbecue restaurant specializing in dry-rubbed meats, sourced from small, local farms and smoked in-house. The drink list offers nine craft beers on tap and an extensive list of North American bourbon and whiskeys.

1208 FRANKFORD AVENUE, PHILADELPHIA | FETTESAUPHILLY.COM



FEATURES

- Available lunch and dinner
- Seating for up to 60
- Indoor and outdoor seating
- Extensive bourbon and whiskey list

FOR MORE INFORMATION CONTACT NICOLE@STARR-RESTAURANTS.COM | 267-886-1408

*menus subject to change

DINNER ONE served family style

MEATS SERVED TO THE TABLE

CHICKEN LEGS

BERKSHIRE PULLED PORK

NICOLOSI HOT ITALIAN SAUSAGE

FAMILY STYLE SIDES

(CHOICE OF TWO)

DANTE'S GERMAN POTATO SALAD

HOUSE MADE COLE SLAW

CORA'S BROCCOLI SALAD

GUSS' HALF SOUR PICKLES

GUSS' SAUERKRAUT

MIXED RADISH SALAD

DESSERT

BROWNIES

FAMOUS 4TH ST COOKIES

\$25.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

MEAT UPGRADES

BLACK ANGUS BEEF SHORT RIBS

DUROC ST. LOUIS RIBS

DUROC PORK BELLY

FREEBIRD ORGANIC WHOLE CHICKEN

DINNER TWO served family style

MEATS SERVED TO THE TABLE

BLACK ANGUS BEEF BRISKET

BERKSHIRE PULLED PORK

NICOLOSI HOT ITALIAN SAUSAGE

FAMILY STYLE SIDES

(CHOICE OF THREE)

DANTE'S GERMAN POTATO SALAD

BURNT END BAKED BEANS

HOUSE MADE COLE SLAW

CORA'S BROCCOLI SALAD

GUSS' HALF SOUR PICKLES

GUSS' SAUERKRAUT

ROASTED ZUCCHINI

MIXED RADISH SALAD

MAC N' CHEESE

DESSERT

BROWNIES

FAMOUS 4TH ST COOKIES

\$30.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

MEAT UPGRADES

BLACK ANGUS BEEF SHORT RIBS

DUROC ST. LOUIS RIBS

DUROC PORK BELLY

FREEBIRD ORGANIC WHOLE CHICKEN

DINNER THREE served family style

MEATS SERVED TO THE TABLE

(CHOICE OF THREE)

BLACK ANGUS BEEF BRISKET

BERKSHIRE PULLED PORK

FREEBIRD ORGANIC WHOLE CHICKEN

DUROC PORK BELLY

DUROC ST. LOUIS RIBS

NICOLOSI HOT ITALIAN SAUSAGE

FAMILY STYLE SIDES

(CHOICE OF THREE)

DANTE'S GERMAN POTATO SALAD

BURNT END BAKED BEANS

HOUSE MADE COLE SLAW

CORA'S BROCCOLI SALAD

GUSS' HALF SOUR PICKLES

GUSS' SAUERKRAUT

ROASTED ZUCCHINI

MIXED RADISH SALAD

MAC N' CHEESE

DESSERT

BROWNIES

FAMOUS 4TH ST COOKIES

\$35.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

MEAT UPGRADES

BLACK ANGUS BEEF SHORT RIBS

*menus subject to change

BEVERAGE ONE

REDS BY THE GLASS

PEIRANO ESTATE CABERNET

MARK WEST PINOT NOIR

WHITES BY THE GLASS

TERRA D'ORO CHENIN BLANC VIOGNIER

KUNG FU GIRL REISLING

SPARKLING

BAREFOOT BUBBLY EXTRA DRY

BEER

NARRAGANSETT LAGER

SLYFOX FAT PIG

FLYING DOG PALE ALE

JACK'S CIDER

BRECKENRIDGE AGAVE WHEAT

SMUTTYNOSE ROBUST PORTER

SLYFOX PILS

FOUNDERS MOSAIC PROMISE

LAGUNITAS IPA

ROTATING DRAFT

\$25.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

**Available to groups with a 2 hour maximum.

The beverage package cannot be purchased for individuals.

HAPPY HOUR

FOOD PACKAGE

Includes individual portions on a stationary buffet of the following:

SMOKED DEVILED EGGS

BURNT ENDS SANDWICHES

CHICKEN LEGS

\$20.00 PER PERSON*

TWO HOUR RECEPTION AT THE BAR (NON-PRIVATE)

HAPPY HOUR BEVERAGES BASED ON CONSUMPTION

INCLUDING \$5 MANHATTANS & OLD FASHIONEDS AND HALF OFF ALL DRAFT BEERS.

ADD TWO HOURS OF UNLIMITED** WINE AND BEER

\$25 PER PERSON*

**unlimited within legal limit

*Amount does not include taxes, gratuity or special events fee.