

Morris Barbeque

Our barbeque is prepared in the same manner as it was in the 40's by Willie Morris, our founder, who started serving barbeque on a horse and buggy. We continue today serving with the same ingredients as were originally served as when Willie Morris began his sit down restaurant in 1956.

Our barbeque is cooked using the whole hog – not just the shoulder or the ham. By using the whole hog, it provides for a well-blended taste of barbeque.

One thing that sets Morris Barbeque apart from others is the fact that we pride ourselves on serving clean, non-greasy barbeque (no gristle, fat, or skin). We pride ourselves in the special details while hand-chopping and seasoning to make this a delightful experience.

Our Eastern North Carolina Sauce is a true Eastern North Carolina vinegar-based sauce. We use the original recipe as was passed on by Willie Morris.

Our coleslaw and hushpuppies are prepared using the same recipe founded by co-owner and wife, Frankie Dail Morris.

All of this combined creates a balanced and complimentary meal.

For more information and details, please see our website:

www.morrisbarbeque.com

Willie McKinley Morris and Frankie Dail Morris, founders

Lots of family members are still involved with the preparation of the Barbeque, along with other dedicated employees.

We hope you enjoy your experience.

William Morris, Jr -- grandson