

Bigg Butts BBQ is big on flavor and service

BY ROB ROEDEL

Established in 1896, Leachville is located 30 miles east of Jonesboro and 28 miles west of Blytheville. The largely agriculture-based town has a proud history and is quickly becoming a dining destination thanks to Bigg Butts BBQ.

Rodney and Marti Robertson operated a successful furniture store in town and dabbled with a catering stand before opening Bigg Butts BBQ in 2008. They have continued operating a great catering service with the help of their son, Forrest.

In a few short years the restaurant, which was named by the Robertsons'



Bigg Butts BBQ owners Rodney and Marti Robertson with their daughter, Brannah Bibb.

the eating essentials

BIGG BUTTS BBQ & CATERING

597 North Main St.
Leachville
(870) 539-2888 (BUTT)

Hours of Operation

Monday - Tuesday: 10:30 a.m. - 1:30 p.m.
Wednesday - Saturday: 10:30 a.m. - 1:30 p.m.; 4:30 - 8:30 p.m.
Sunday: 10:30 a.m. - 1:30 p.m.

daughter, Brannah, has become a favorite gathering place for locals and a popular dining destination for residents across the Mid-South.

Warmth, comfort and small town charm flow at the restaurant, which seats about 150, and it has the feel of a hometown restaurant where the wait staff knows you by name and usually what you want to eat before you even sit down. The wood and tin walls are adorned with athletic jerseys, photographs and letterman jackets from local high schools, which adds to the hometown atmosphere.

"This is a small town and the restaurant is a place where people gather and hang out," Marti said. "During the week our wait staff pretty much knows what everybody wants when they walk in the door, but on the weekends the crowds are more diverse. We have guests from all over on the weekends and many of them return with friends."

Once the Robertsons and their super friendly wait staff began delivering plates of mouth-watering dishes to my table, I quickly decided why the guests return with friends. Everyone likes showing their friends a new treasure like Bigg Butts BBQ.

The first plate was heaped with scalloped potatoes, baked beans, ribs



A plateful of barbeque and sides that will please any appetite.

and smoked chicken. The ribs were drop off the bone tender and featured a fabulous dry rub that was nice and spicy. The chicken breast was equally as good and moist with perfect color. The dry rub used at Bigg Butts is one of the best I have tasted.

The pork steak plate was presented next. This huge steak was unlike any pork steak I have ever had. It was fork tender, saturated with rich, smoky flavor, had spot-on color and cooked to perfection. As with all of the barbeque at Bigg Butts, it was melt in your mouth good.

"Our pork steak is as tender as a mother's love," Rodney said with a grin.



Catfish, frog legs with homemade hushpuppies and fries.

"You don't need a knife with our pork steak."

A plate heaped with fried catfish filets, frog legs, homemade hushpuppies and fries found its way to my table. What a treat! The fish and frog legs were cooked to a golden color and packed full of warm goodness.



A loaded Bigg Butts Cheeseburger with hand-cut fries.

A cheeseburger landed next. The loaded burger was topped with hand-cut fries and fresh condiments. It was packed with a unique flavor that lets one know that the cook loves their job. Bigg Butts also offers hand-cut potato chips. Ask for them as barbeque nachos for a change of pace.

According to the Robertsons, Barbara Tate, Linda Huddleston, Ann Williams, Sandra Harmon and the rest of the staff at Bigg Butts are the secret to their success.

During the week the establishment offers a country lunch buffet from 10:30 a.m. - 1:30 p.m. that is adored by local farmers. There is also a nightly buffet from 4:30 - 8:30 p.m. featuring the same country cooking. A seafood buffet is offered on Friday and Saturday nights from 4:30 - 8:30 p.m. and a buffet featuring baked ham, fried chicken, pork chops, dressing, macaroni and cheese, homemade desserts and much more is provided on Sundays.

Make plans to venture to Bigg Butts BBQ for a great dining experience. Rodney says, "If you go away hungry, it's your own fault." ▀

Dining recommendations? Contact Rob Roedel at rroedel@aecc.com

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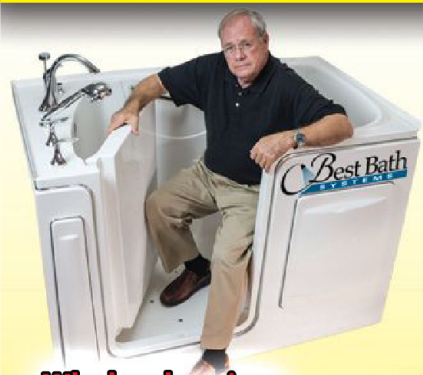


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crossword answers
for puzzle on page 38

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