



JJ's Gourmet BBQ

— A Tradition Smoked to Perfection —

In a modest block building on East Main Street, where good food and friendly faces have gone hand in hand for more than 40 years, JJ's Gourmet Barbeque has become a true El Dorado tradition. The story began in the 1980s when Joe and Joyce Gallea left the cold winters of Minnesota for South Arkansas. The couple arrived to manage a pizza restaurant, but they quickly realized local appetites were calling for something different—authentic, slow-smoked barbecue.

Armed with determination, a passion for cooking, and a smoker full of promise, JJ's Gourmet Barbeque opened its doors. Soon, the aroma of brisket, ribs, and pulled pork drifted through town, attracting loyal customers from across the region. *Southern Living* magazine included JJ's in its *Southern Living Big Book of BBQ* as one of Arkansas' top barbecue destinations.

Today, JJ's continues to serve Southern favorites including pork, beef, chicken, and crispy fried catfish. Joe is especially proud of the restaurant's Prime Choice Angus Beef Steaks. "There is simply no better cut of meat than aged beef," he says. "It makes for a great steak."

While barbecue remains the main attraction, the fried catfish has earned legendary status. Former U.S. Representative Beryl Anthony once remarked, "I've traveled the world, and the best catfish is right here on Main Street in El Dorado." First-time visitors are encouraged to try the popular brisket plate, while the sampler plate offers a taste of several smoked specialties. Whether stopping by for lunch, picking up dinner, or planning a catered event, guests will find genuine hospitality, unforgettable flavors, and a little slice of South Arkansas history waiting at JJ's Gourmet Barbeque. □



SCAN
for Menu



JJ's BBQ • 1000 East Main • Monday through Thursday 11 am – 7 pm • Friday 11am – 8pm
(870) 862-1777 • www.jjsbbq.com