

# American expands Pecan Lodge's Texas barbecue on domestic flights from DFW



## Pecan Lodge's barbecue platter for American Airlines

Following the successful debut of [Pecan Lodge](#)'s barbecue platter and smoked brisket sandwich, [American Airlines](#) is expanding its partnership with the award-winning Texas barbecue restaurant. The popular First Class meal option will be available on all eligible domestic flights departing from Dallas Fort Worth International Airport ([DFW](#)) beginning September 9.

"Customer feedback on the Pecan Lodge menu offering has been overwhelmingly positive, and we're excited to expand this offering across flights from our hometown hub," said American's SVP of Customer Experience Design and Strategy Rhonda Crawford. "Pecan Lodge's bold Texas flavors translate exceptionally well at altitude, making it a great choice for [passengers] looking to enjoy a memorable dining experience in the air."

Passengers can select Pecan Lodge's smoked brisket sandwich for lunch or the barbecue platter for dinner when available for preorder on eligible flights departing from DFW.

### Bringing barbecue onboard

Bringing the iconic Texas barbecue experience on board starts at Pecan Lodge's restaurant in Dallas, where meats are seasoned and slow-smoked using the same techniques that have earned the restaurant national acclaim. The barbecue is then carefully packaged to preserve its flavor and quality, while American's catering partners prepare each preordered entree for service in the air, ensuring customers can enjoy an authentic taste of Texas at 35,000 feet.

"Every recipe we serve has a story behind it, and a lot of care goes into getting it right," said Justin Fourton, pit master and co-owner of Pecan Lodge. "Barbecue is deeply personal to us, so scaling these dishes for an airline without compromising the quality and flavors our guests expect was incredibly 1

important. Working alongside American has made it possible to share a true taste of Texas with travelers from around the country, and that's something we're really proud of."

The expanded offering builds on American's commitment to showcasing beloved regional brands and elevating the onboard dining experience. Pecan Lodge is nationally recognized for its Central Texas-style barbecue.

Beyond menu enhancements, American continues to invest in the entire inflight dining experience, offering the most elevated champagne selection among U.S. carriers, new California wines in premium cabins, premium Lavazza coffee on all mainline flights and an expanded selection of snacks available for purchase in Main Cabin.