

VEGETARIAN MENU

BROOKLYN

SMALL & SHARED STARTERS

FRIED GREEN TOMATOES

Served with Pecorino Romano, cayenne buttermilk ranch
3 pcs \$8 **5 pcs** \$11

CREOLE DEVILED EGGS

Cajun spiced, chives
3 pcs \$6 **6 pcs** \$10

HUSHPUPPY QUESO

Stone ground green chili & cheddar grits fritters, house queso, sambal honey \$10

BBQ VEGETARIAN

BBQ MUSHROOM RUEBEN*

Smoked portobello "burnt ends", tangy onions, red slaw, melted swiss, zip sauce, pressed long roll
1 side \$15 **2 sides** \$18

VEGGIE PLATTER*

Pick any 4 homemade sides, served with a piece of cornbread \$10.25

IMPOSSIBLE

BAR-B-QUE BURGER

Plant based burger, caramelized BBQ onions, melted cheddar, smoked plum tomatoes, pickle, zip sauce

1 side \$15 **2 sides** \$18

★ THE SALAD PROJECT ★

CREATE YOUR OWN SALAD*

- 1 CHOPPED SALAD \$9.5 BASE** → **2 PROTEIN +\$6** → **3 Extra Touch**
 Mixed greens, cucumber, tomatoes, radish, carrot, cornbread, spiced walnuts
 Smoked Portobello
 ★ NYS Cheddar +\$1.5
 ★ Danish Blue Cheese +\$1.5
- 4 HOMEMADE DRESSING**
 Creole Mustard Vinaigrette ★ Red Wine Vinaigrette ★ Bar-B-Blues House ★ Cayenne Buttermilk Ranch ★ Blue Cheese

★ HOMEMADE SIDES ★

- ★ FRESH CUT FRIES*
- ★ MASHED POTATOES no gravy
- ★ HARLEM POTATO SALAD
- ★ MAC & CHEESE
- ★ CAJUN CORN
- ★ SIDE SALAD*
- ★ CRISPY COLESLAW

* CAN BE PREPARED VEGAN

Because we are a scratch kitchen our meats are smoked and prepared in house meaning cross contamination can occur. We will do our best to make these options vegan but pork fat flies.