

# 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 \$11.5

## BBQ VEGETARIAN

### VEGGIE PLATTER\*

Pick any 4 homemade sides, served with a piece of cornbread  
\$15

### SMOKED *Portobello* TACOS

Two grilled corn tortillas, pulled mushroom, melted cheddar, tangy onions, soy sauce, pickled onion & jalapeños, sweet sour slaw, Red Chili BBQ Sauce

1 side \$15.5 2 sides \$18.5

### IMPOSSIBLE

### BAR-B-QUE BURGER

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

1 side \$16 2 sides \$19

## ★ 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
- ★ SIMMERED GREENS

\* CAN BE PREPARED VEGAN

We will do our best to make starred options vegan, but because we are a scratch kitchen our meats are smoked and prepared in house meaning cross contamination can occur. If you have a food allergy, please notify us when ordering