BROOKLYN

★ True Blue BAR-B-QUE 🔸

We smoke our meats long, low & slow, fresh throughout the day, using regional hickory & oak. Due to that process, we <u>will/may</u> run out of smoked meats. We apologize in advance. If there's a pink ring around your meat, don't fret. It is a result of our smoking process. If you have a food allergy, please notify us when ordering.

SMALL STARTERS

PICKINGS

CREOLE DEVILED EGGS Calum chiesed & tenned with chi

Cajun spiced & topped with chives 3 pcs \$6 6 pcs \$11

DINO POUTINE

Fries, beef gravy, pulled pork, pimento cheese, pickled onion & jalapeño \$10.5

SMOKEHOUSE NACHOS (FEEDS 2-4) Choose pulled pork, chicken or chopped

brisket +\$2 with house queso, smoked tomatoes, pickled onion/jalapeño, BBQ drizzle, chipotle crema, chives \$15

\equiv DINO SLIDERS \equiv

ANY 3 FOR \$15 \star ANY 4 FOR \$20

- BBQ PORK Pickles, BBQ sauce \$5
- PRIME BRISKET Pickled onion & jalapeño, horsey mayo, BBQ sauce \$7
- CHEESEBURGER Pickles, zip sauce \$5
- PORK BELLY Pickled onion & jalapeño, K-Pow Korean BBQ sauce \$6.5

Crispy >>>

FRIED GREEN TOMATOES — Panko crusted, crispy fried, Pecorino Romano, buttermilk ranch dressing 3 pcs \$8 5 pcs \$11

– CAJUN FRIED SHRIMP –

Cornmeal crisp large shrimp, black-eyed pea salad, 50/50 sauce, lemon \$12

- HUSHPUPPY QUESO-

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

■BAR-B-QUE *■* Chicken wings

Spice-rubbed, pit-smoked, grill finished, with blue cheese dressing & celery

3 pcs \$5.5 **★ 6 pcs** \$11 **★ 13 pcs** \$19.95

| MILD | ★ Honey BBQ ★ K-Pow KOREAN |
|---------|----------------------------------|
| HOT | ★ Wango HABANERO ★ Jerk Glaze |
| | 🖈 Garlic Chipotle |
| | 🖈 Hello Buffalo |
| HOTTEST | ★ Devil's Duel |

THE SALAD PROJECT

CREATE YOUR OWN SALAD

CHOPPED SALAD \$9.5 BASE

Mixed greens, cucumber, tomatoes, radish, carrot, cornbread, spiced walnuts



Pulled Pork ★ Sliced Brisket +\$1 ★ Pulled Chicken Crispy Fried Chicken Breast ★ Smoked Portobello Crispy Fried Catfish ★ Jerk Salmon +\$1

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Extra Touch

★ Thick-cut Bacon +\$2 ★ Deviled Egg +\$1.5
 ★ NYS Cheddar +\$1.5 ★ Danish Blue Cheese +\$1.5

HOMEMADE DRESSING

Creole Mustard Vinaigrette 🖈 Red Wine Vinaigrette ★ Bar-B-Blues House ★ Cayenne Buttermilk Ranch ★ Blue Cheese

SMOKED MEATS ///

ALL NATURAL

• ½ BAR-B-OUE CHICKEN

Antibiotic and cage-free, apple-brined, pit-smoked, glazed with our original sauce \$18.5

USDA PRIME

BRISKET PLATE

30 day aged Prime beef, hand sliced, lean and moist with pickled onion & jalapeños \$23

BIG ASS

PORK PLATE

Hand pulled pork shoulder, original sauce, piled high with house-cured pickles \$20



CHURRASCO 12oz

 FLAT IRON STEAK Pan seared, mojito marinated, with smoked onion and chimichurri sauce \$30

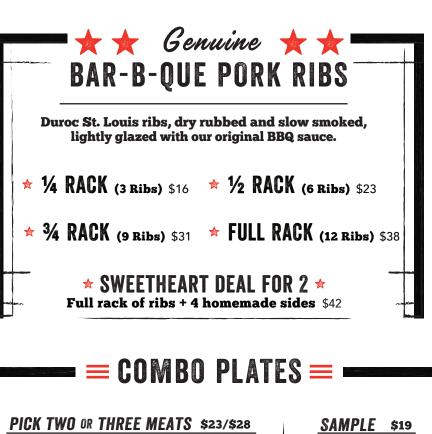
Cajun FRIED CATFISH

Crispy cornmeal crusted, cajun spiced with black-eyed pea relish and tartar sauce \$19.5

JERK SALMON

Pan seared and jerk glazed with spicy cucumber salad, sesame and chives \$22.5





- ★ PULLED PORK ★ ST. LOUIS RIBS
- ★ 1% CHICKEN +s3 ★ ¼ CHICKEN
- ★ PRIME BRISKET ★ PORK BELLY with jalapeños

★ ALABAMA WHITE ★ JALAPEÑO CHEDDAR HOT LINK SAUSAGE

True Blue BAR-B-QU

TRES NIÑOS Petite sampling of: PRIME BRISKET with jalapeños

🖈 ST. LOUIS RIBS

★ PULLED PORK

FAMILY STYLIN' BAR-B-QUE

PULLED CHICKEN

Feed the fam with this Bar-B-Que Spread

WHOLE CHICKEN (6 PCS) FULL RACK OF RIBS 1LB PORK OR BRISKET+\$2 3 HOMEMADE SIDES CORNBREAD SERVES 4-6 \$92

= ALL PLATES COME WITH TWO SIDES

WE COOK OUR MEATS LONG, LOW & SLOW, FRESH THROUGHOUT THE DAY, USING REGIONAL HICKORY & DAK.

SANDWICHES

PULLED CHICKEN THIGHS

CHIMI CHICKEN

Pulled chicken, chimichurri, smoked onions, mayo, melted swiss 1 side \$15 2 sides \$18

HELLO BUFFALO

Pulled chicken, Hello Buffalo Sauce, blue cheese dressing, pickled celery 1 side \$15 2 sides \$18

ODE TO BIG BOB

Pulled chicken, Alabama white sauce, bread and butter red slaw 1 side \$15 2 sides \$18

{2 SLIDERS} POWER COUPLE

Best of both worlds, prime brisket and pork memphis sliders on potato rolls. Choice of sweet & sour or creamy slaw **1 side** \$15 **2 sides** \$18

PULLED PORK SHOULDER

PULLED PORK

1/3 lb hand pulled pork, original sauce, house pickles, grilled potato roll **1 side** \$15 **2 sides** \$18

MEMPHIS

Our pulled pork, original sauce your choice of <u>sweet & sour</u> or <u>creamy slaw</u>, grilled potato roll **1 side** \$15.5 **2 sides** \$18.5

CUBAN

Mojito pulled pork, grilled ham, Swiss, pickles, mustard, on a pressed roll **1 side** \$16 **2 sides** \$19

- TEXAS SALUTE -

Split hot link sausage, melted cheddar, prime brisket, pickled onion and jalapeno **1 side** \$16 **2 sides** \$19

<u>U.S.D.A.</u> PRIME BRISKET

PRIME BRISKET

1/3 lb Prime aged beef, hand sliced, pickled onions & jalapeños, horsey mayo, original sauce, grilled potato roll

1 side \$16 2 sides \$19

BAR-B-QUE BAHN MI

Choice of brisket or pork belly, Korean BBQ, red cabbage, carrot, spicy cucumber, cilantro, zip sauce, pressed roll **1 side** \$16.5 **2 sides** \$19.5

BRISKET CHEESESTEAK

Chopped brisket, tangy onions, poblano peppers, original sauce, melted cheddar, pressed long roll **1 side** \$16 **2 sides** \$19

<u>CRISPY</u>

ALL NATURAL MR. CRISP

Crispy fried chicken breast, house cured pickles, coleslaw, zip sauce, grilled potato roll **1 side** \$15 **2 sides** \$18

CATFISH PO-BOY

Crispy fried, shredded lettuce, tomato, pickled onion & jalapeños, tartar sauce, pressed long roll **1 side** \$15 **2 sides** \$18

SHRIMP PO-BOY

Cajun fried shrimp, shredded lettuce, tomato, pickled onion & jalapeños, tartar sauce, pressed long roll 1 side \$15 2 sides \$18

★ BURGERS ★

8oz. Certified Angus Beef, zip sauce

***** DINO BURGER

Lettuce, beefsteak tomato, red onion, melted American 1 side \$15 2 sides \$18 +thick-cut bacon \$2

*** BACON DELUXE**

Sautéed tangy onions, thick slice bacon, melted Swiss, pickles 1 side \$16 2 sides \$19

***** THE PITMASTER

Smoked plum tomatoes, melted cheddar, red onion, burnt ends 1 side \$16 2 sides \$19

Vegetarian Que

BBQ MUSHROOM RUEBEN

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

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

HOMEMADE SIDES ×

- FRESH CUT FRIESMAC & CHEESE
 - MAG & GHEESE
- * COLESLAW
- * BBQ BEANS with pork
 - ★ SIDE SALAD
 - * BBQ FRIED RICE
- * SIMMERED GREENS
- * HARLEM POTATO SALAD
- * *Spicy* CUCUMBER SALAD
- * MASHED POTATOES with gravy
- * CAJUN CORN