



- ★ We smoke our meats long, low & slow, fresh throughout the day, using regional hickory & oak.
- ★ Due to that process, we will/may 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

SMOKEHOUSE STARTERS ///

- CREOLE DEVILED EGGS
 Cajun spiced & topped with chives
 3 pcs \$6 6 pcs \$11.5
- P FRIED GREEN TOMATOES

 Panko crusted, crispy fried, Pecorino
 Romano, buttermilk ranch dressing
 3 pcs \$8 5 pcs \$11
- DINO POUTINE
 Fries, gravy, pulled pork, pimento cheese, pickled onion & jalapeño \$10.5

CAJUN FRIED SHRIMP

Cajun cornmeal crusted large shrimp, black-eyed pea salad, 50/50 sauce, lemon \$12

• SMOKEHOUSE NACHOS (FEEDS 2-4) Choose pulled pork, chicken or chopped brisket +\$2, with house queso, smoked tomatoes, pickled onion & jalapeños, BBQ drizzle, chipotle crema, chives \$15



\equiv DINO SLIDERS \equiv

ANY 3 FOR \$16 * ANY 4 FOR \$21

- BBQ PORK Pickles, BBQ sauce \$5.5
- PRIME BRISKET Pickled onion & jalapeños, horsey mayo, BBQ sauce \$7.5
- CHEESEBURGER Pickles, zip sauce \$5.5
- PORK BELLY Pickled onion & jalapeños, K-Pow Korean BBQ sauce \$6.5

■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 ★ Smoked Salmon +\$1



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

True Blue BAR-B-Ol

SMOKED MEATS ///

NEW! CROSS GUT BEEF SHORT RIBS

Marinated for 24 hours in soy, garlic & sesame, slow pit-smoked, drizzled with K-Pow Korean BBQ glaze and scallions \$34

ALL NATURAL

½ BAR-B-OUE CHICKEN

Antibiotic and cage-free, apple-brined, pit-smoked, glazed with our original sauce \$19

USDA PRIME

BRISKET PLATE

30 day aged Prime beef, hand sliced, lean and juicy with pickled onion & jalapeños \$24

DUROC

PORK STORY

A glorious sample of ribs, pulled pork & pork belly \$19

Seafood

Cajun FRIED CATFISH

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

NEW! Hot Smoked

SALMON TACOS

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

1 side \$17 2 sides \$20

🖈 🖈 Genuine 🖈 🖈 **BAR-B-QUE PORK RIBS**

Duroc St. Louis ribs, dry rubbed and slow smoked, lightly glazed with our original BBQ sauce.

* 14 RACK (3 Ribs) \$16 * 1/2 RACK (6 Ribs) \$23

* 34 RACK (9 Ribs) \$31 * FULL RACK (12 Ribs) \$38

★ SWEETHEART DEAL FOR 2 ★ Full rack of ribs + 4 homemade sides \$42

COMBO PLATES

PICK TWO OR THREE MEATS \$24/\$29

* ST. LOUIS RIBS **★ PULLED PORK**

★ 1/2 CHICKEN +\$3 **★ 14 CHICKEN**

★ PORK BELLY ★ PRIME BRISKET with jalapenos

★ JALAPEÑO CHEDDAR HOT LINK SAUSAGE **★ ALABAMA WHITE PULLED CHICKEN**

TRES NIÑOS \$19.5

Petite sampling of:

PRIME BRISKET with jalapenos

🖈 ST. LOUIS RIBS

PULLED PORK



Family Stylin' BAR-B-QUE



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 \$96

★ HOMEMADE SIDES ★

- ★ FRESH CUT FRIES
- MAC & CHEESE
- COLESLAW
- **★ BBO BEANS** w/ pork
- ★ SIDE SALAD
- **★ BBQ FRIED RICE**
- SIMMERED GREENS
- HARLEM POTATO SALAD
- * Spicy CUCUMBER SALAD
- MASHED POTATOES w/gravy
- CAJUN CORN

ecialty SANDWICHE

SANDWICHES COME WITH OUR HOUSE CURED PICKLES.

★ TRUE BLUE BAR-B-QU

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

U.S.D.A. PRIME BRISKET PRIME BRISKET

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

1 side \$17 **2 sides** \$20

NEW!

GRILLED BRISKET TACOS

Two grilled corn tortillas, chopped brisket, melted cheddar, tangy onions, pickled onion & jalapeños, Red Chili BBQ Sauce

1 side \$17.5 **2 sides** \$20.5

BRISKET CHEESESTEAK

Chopped brisket, tangy onions, poblano peppers, original sauce, melted cheddar, pressed long roll

1 side \$17 2 sides \$20

DUROC SLOW SMOKED PORK

PULLED PORK

1/3 lb pulled pork shoulder, original sauce, house pickles, grilled potato roll

1 side \$15 2 sides \$18

MEMPHIS

Pulled pork shoulder, original sauce, topped with creamy coleslaw, grilled potato roll **1 side** \$15.5 **2 sides** \$18.5

BAR-B-OUE BAHN MI

Pork belly, Korean BBQ, red cabbage, carrot, spicy cucumber, cilantro, zip sauce, pressed roll

1 side \$17.5 **2 sides** \$20.5

CRISPY

ALL NATURAL

MR. CRISP

Crispy fried chicken breast, house cured pickles, coleslaw, zip sauce, grilled potato roll

1 side \$15 2 sides \$18

HELLO BUFFALO

Crispy fried chicken breast, Hello Buffalo sauce, celery salsa verde, blue cheese, grilled potato 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

CATFISH PO-BOY

Crispy fried, shredded lettuce, tomato, pickled onion & jalapeños, tartar sauce, pressed long roll **1 side** \$15.5 **2 sides** \$18.5

★ 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

★ BIG JACK

Two smash patties, special sauce, lettuce, American cheese, fried green tomato, pickled onion & jalapeños 1 side \$16 2 sides \$19

CHIMI CHICKEN

Grilled mojito marinated chicken breast, smoked onions, chimichurri sauce, melted swiss, mayo 1 side \$15.5 2 sides \$18.5

Vegetarian Que

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-OUE BURGER

Plant based burger, tangy onions, melted cheddar, smoked plum tomatoes, pickle, zip sauce 1 side \$16 2 sides \$19

