

VEGETARIAN MENU

BUFFALO

SMALL & SHARED STARTERS

FRIED GREEN TOMATOES

Panko crusted, crispy fried, Pecorino Romano, buttermilk ranch dressing
3 pcs \$7 5 pcs \$10

CREOLE DEVILED EGGS

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

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 \$12

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 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

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

★ HOMEMADE SIDES ★

★ FRESH CUT FRIES*

★ MAC & CHEESE

★ HARLEM POTATO SALAD

★ MASHED POTATOES
NO GRAVY

★ ROASTED WHIPPED
SWEET POTATOES w/ NUTS

★ COLESLAW

★ SIDE SALAD*

★ CAJUN CORN

★ APPLESAUCE

* 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.