

# GLUTEN FREE MENU

HARLEM

## SMALL & SHARED PLATES

### BAR-B-QUE CHICKEN WINGS

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

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

🔥 MILD – Honey BBQ

🔥🔥 HOT – Wango HABANERO  
Garlic Chipotle

🔥🔥🔥 HOTTEST – Devil's Duel

### ★ CREOLE DEVILED EGGS

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

## ★★★ True Blue BAR-B-QUE ★★★

We cook 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.

### ★★★ Genuine BAR-B-QUE PORK RIBS ★★★

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

★ ¼ RACK (3 Ribs) \$16

★ ½ RACK (6 Ribs) \$23

★ ¾ 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 \$23/\$28

★ ST. LOUIS RIBS

★ PRIME BRISKET  
with jalapeños

★ ¼ CHICKEN

★ PULLED PORK

★ JALAPEÑO CHEDDAR  
HOT LINK SAUSAGE

★ ½ CHICKEN +\$3

TRES NIÑOS \$19

Petite sampling of:

★ PRIME BRISKET  
with jalapeños

★ RIBS ★ PORK

ALL NATURAL

### • BAR-B-QUE 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

# ★ Specialty "No Roll" SANDWICHES ★

WHO SAYS YOU NEED A ROLL? WITHOUT IT THEY ARE ALL GF  
WE COOK OUR MEATS LONG, LOW & SLOW, FRESH THROUGHOUT THE DAY, USING REGIONAL HICKORY & OAK.

## 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

### CHICKEN CHEESESTEAK

Pulled chicken, tangy onions, poblano peppers, original sauce, melted cheddar

1 side \$16 2 sides \$19

## PULLED PORK SHOULDER

### PULLED PORK

1/3 lb hand pulled pork, original sauce, house pickles

1 side \$15 2 sides \$18

### MEMPHIS

Pulled pork, original sauce your choice of sweet & sour or creamy slaw

1 side \$15.5 2 sides \$18.5

### {2 SLIDERS} POWER COUPLE

Best of both worlds, prime brisket and pork memphis sliders. Your choice of sweet & sour or creamy slaw

1 side \$15 2 sides \$18

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

### PRIME BRISKET

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

1 side \$16 2 sides \$19

### BRISKET CHEESESTEAK

Chopped brisket, tangy onions, poblano peppers, original sauce, melted cheddar

1 side \$16 2 sides \$19

### NEW! GRILLED BRISKET TACO

Two soft corn tortillas, brisket, caramelized onions, cheddar cheese, pickled onions & jalapeños, Red Chili Sour Cherry Sauce

1 side \$17.5 2 sides \$20.5

## ★★ 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

### 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

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

## ★ THE SALAD PROJECT ★

CREATE YOUR OWN SALAD

1

### CHOPPED SALAD \$9.5 BASE

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

2

### PROTEINS \$6 CHOOSE ONE

Pulled Pork ★ Sliced Brisket +\$1 ★

Pulled Chicken ★ Smoked Portobello

3

### Extra Touch

★ Thick-cut Bacon +\$2 ★ Deviled Egg +\$1.5

★ 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 ★

★ SIDE SALAD

★ COLESLAW

★ BBQ BEANS  
with pork

★ SPICY CUCUMBER SALAD

★ SYRACUSE STYLE  
SALT POTATOES

★ CREOLE POTATO SALAD

★ SIMMERED GREENS

★ ROASTED WHIPPED  
SWEET POTATOES  
with spicy nut topping