

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 \$11.5

★★★ *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 \$24/\$29

★ ST. LOUIS RIBS

★ PRIME BRISKET
with jalapeños

★ ¼ CHICKEN

★ PULLED PORK

★ JALAPEÑO CHEDDAR
HOT LINK SAUSAGE

★ ½ CHICKEN +\$3

TRES NIÑOS \$19.5

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 \$19

USDA PRIME

• BRISKET PLATE

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

BIG ASS

• PORK PLATE

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

★ Specialty "No Roll" SANDWICHES ★

ALL SANDWICHES COME WITH OUR HOUSE CURED PICKLES.

★ TRUE BLUE BAR-B-QUE ★

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

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

PRIME BRISKET

1/3 lb Prime aged beef, hand sliced, pickled onion & jalapeños,
horsey mayo, original sauce
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
1 side \$17 2 sides \$20

DUROC SLOW SMOKED PORK

PULLED PORK

1/3 lb pulled pork shoulder, original sauce, house pickles
1 side \$15 2 sides \$18

MEMPHIS

Pulled pork shoulder, original sauce, topped with choice of sweet & sour or creamy slaw
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

IMPOSSIBLE BAR-B-QUE BURGER

Plant based burger, caramelized BBQ onions, melted cheddar, smoked plum tomatoes, pickles
1 side \$16 2 sides \$19

★ 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
★ Smoked Salmon +\$1

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 ★

★ COLESLAW

★ HARLEM POTATO SALAD

★ BBQ BEANS
with pork

★ MASHED POTATOES
No gravy

★ SIMMERED GREENS