



# ★ *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 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 & SHARED STARTERS

## PICKINGS ///

- **CREOLE DEVEILED EGGS**

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

- **SPICY SHRIMP BOIL**

PEEL & EAT shrimp cooked in a boil of beer, herbs & spices. Served COLD with habanero cocktail sauce.

1/4lb \$7 1/2lb \$14

- **FRIED GREEN TOMATOES**

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

- **CHICKEN CRACKLINS (ODE TO BUFFALO)**

Boneless fried chicken chunks, Hello Buffalo Sauce, blue cheese dressing, pickled celery \$10

## SMOKEHOUSE NACHOS (FEEDS 2-4)

Your choice of pulled pork, pulled chicken or chopped brisket +\$2 with house queso, smoked tomatoes, pickled onion and jalapeño, BBQ drizzle, chipotle crema, chives \$15

## DINO SLIDERS

ANY 3 FOR \$15 ★ 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
- **HELLO BUFFALO** Pulled smoked chicken, Buffalo BBQ sauce, blue cheese dressing, celery salsa verde \$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

1

### CHOPPED SALAD \$9.5 BASE

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



2

### PROTEINS \$6 CHOOSE ONE

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

## • Dirty South Bowl •

Cajun dusted southern fried chicken breast, mac & cheese, bbq beans, cheddar cheese, simmered greens, cornbread \$15

# ★★★ True Blue BAR-B-QUE ★★★

## SMOKED MEATS ///

### ALL NATURAL

#### • ½ 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 juicy with pickled onion & jalapeños \$23

### BIG ASS

#### • PORK PLATE

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

## No SMOKE —

#### • CHICKEN STEAK

Mojito marinated, boneless, skinless breast, smoked onions & chimichurri \$19.5

#### • 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

Jerk marinated & glazed, served on a bed of spicy cucumber salad, garnished with sesame seeds, chives \$22.5

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

Duroc 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

★ PULLED PORK

★ ½ CHICKEN +\$3

★ ¼ CHICKEN

★ PRIME BRISKET  
with jalapenos

★ ALABAMA WHITE  
PULLED CHICKEN

★ JALAPEÑO CHEDDAR  
HOT LINK SAUSAGE

### SAMPLE \$19

#### TRES NIÑOS

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 \$92

≡ ALL PLATES COME WITH TWO SIDES ≡

An 18% gratuity will be added for all parties of 8 or more.

# ★ Specialty SANDWICHES ★

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

## **PULLED / SMOKED** **CHICKEN THIGHS**

### **CHIMI CHICKEN**

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

### **CHICKEN CHEESESTEAK**

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

### **HELLO BUFFALO**

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

## **DUROC** **PORK SHOULDER**

### **PULLED PORK**

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

### **MEMPHIS**

Pulled pork, original sauce, house pickles, with choice of sweet & sour or creamy slaw, 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**

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

### **PRIME BRISKET**

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

### **BRISKET CHEESESTEAK**

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

### **{2 SLIDERS} POWER COUPLE**

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

## **CRISPY**

**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**

## ★ **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 \$16 2 sides \$19**

## **HOMEMADE SIDES** ★

★ **FRESH CUT FRIES**

★ **MAC & CHEESE**

★ **COLESLAW**

★ **SIMMERED GREENS**

★ *Spicy* **CUCUMBER SALAD**

★ **CREOLE POTATO SALAD**

★ **BBQ BEANS**  
with pork

★ **SIDE SALAD**

★ **SYRACUSE STYLE**  
**SALT POTATOES**

★ **ROASTED WHIPPED**  
**SWEET POTATOES**  
with spicy nut topping

★ **BBQ FRIED RICE**  
with BBQ meats