



★ *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.

SMALL & SHARED STARTERS

PICKINGS ///

- **CREOLE DEVILED 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

Crispy >>>

- **FRIED GREEN TOMATOES** —
Panko crusted, crispy fried, Pecorino Romano, buttermilk ranch dressing
3 pcs \$8 5 pcs \$11

≡ 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

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

★★★ True Blue BAR-B-QUE ★★★

SMOKED MEATS ///

• ALL NATURAL

1/2 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 Duroc pork shoulder, original sauce, piled high with house-cured pickles \$20

No SMOKE —

• Cajun FRIED CATFISH

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

• CHICKEN STEAK

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



★★★ Genuine ★★★ BAR-B-QUE PORK RIBS

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

★ 1/4 RACK (3 Ribs) \$16 ★ 1/2 RACK (6 Ribs) \$23

★ 3/4 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

★ 1/2 CHICKEN +\$3 ★ 1/4 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 \$86

≡ ALL PLATES COME WITH TWO SIDES ≡

★ 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

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

1 side \$16 2 sides \$19

BAR-B-QUE BAHN MI

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

1 side \$16.5 2 sides \$19.5

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, BBQ basted, 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 \$15 2 sides \$18

HOMEMADE SIDES ★

★ **MAC & CHEESE**

★ **COLESLAW**

★ **SIMMERED GREENS**

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

★ **BBQ FRIED RICE**
with BBQ meats

★ **BBQ BEANS**
with pork

★ **SYRACUSE STYLE SALT POTATOES**

★ *Spicy* **CUCUMBER SALAD**

★ **CREOLE POTATO SALAD**