



★ *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 DEVILED EGGS**
Cajun spiced & topped with chives
3 pcs \$6 6 pcs \$11

- **FRIED GREEN TOMATOES**
Panko crusted, crispy fried, Pecorino Romano, buttermilk ranch dressing
3 pcs \$7 5 pcs \$10

SPICY SHRIMP BOIL PEEL & EAT

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

1/4lb solo \$7 1/2lb for 2-3 \$14

DINO SLIDERS

ANY 3 FOR \$14.5 ★ ANY 4 FOR \$19

- **BBQ PORK** Pickles, BBQ sauce \$5
- **PRIME BRISKET** Pickled onion & jalapeño, horsey mayo, BBQ sauce \$6
- **CHEESEBURGER** Pickles, zip sauce \$5

BAR-B-QUE CHICKEN WINGS

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

3 pcs \$5.5 ★ 6 pcs \$10 ★ 13 pcs \$19

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 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

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

★★★ True Blue BAR-B-QUE ★★★

SMOKED MEATS ///

ALL NATURAL

• BAR-B-QUE CHICKEN

Antibiotic and cage-free, apple-brined, pit-smoked, glazed with our original sauce \$18

USDA PRIME

• BRISKET PLATE

30 day aged Prime beef, hand sliced, lean and juicy with pickled onion & jalapeños \$22

BIG ASS

• PORK PLATE

Hand pulled Duroc pork shoulder, original sauce, piled high with house-cured pickles \$19

No SMOKE —

• *Cajun* FRIED CATFISH

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

★★★ 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) \$15 ★ ½ RACK (6 Ribs) \$22

★ ¾ RACK (9 Ribs) \$27 ★ FULL RACK (12 Ribs) \$36

★ SWEETHEART DEAL FOR 2 ★

Full rack of ribs + 4 homemade sides \$41

≡ COMBO PLATES ≡

PICK TWO OR THREE MEATS \$22/\$27

★ ST. LOUIS RIBS ★ PULLED PORK

★ ½ CHICKEN +\$3 ★ ¼ CHICKEN

★ PRIME BRISKET with jalapenos ★ ¼ LB SPICY SHRIMP BOIL
PEEL & EAT COLD

★ JALAPEÑO CHEDDAR HOT LINK SAUSAGE

SAMPLE \$18

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

½ FAMILY STYLIN'

1/2 CHICKEN | 1/2 RACK OF RIBS

1/2 LB PORK OR BRISKET+\$1 | 2 HOMEMADE SIDES

CORNBREAD SERVES 2-3 \$45

FULL FAMILY STYLIN'

WHOLE CHICKEN (6 PCS) | FULL RACK OF RIBS

1LB PORK OR BRISKET+\$2 | 3 HOMEMADE SIDES

CORNBREAD SERVES 4-6 \$89

≡ ALL PLATES COME WITH TWO SIDES ≡

★ Specialty SANDWICHES ★

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

BBQ CHEESESTEAKS

Served on a pressed long roll with sautéed tangy onions, poblano peppers, BBQ & melted cheese choice

CHOOSE YOUR MEAT:

CHOPPED BRISKET ★ PULLED PORK ★
PULLED CHICKEN

CHOOSE YOUR CHEESE:

SWISS ★ AMERICAN ★
NYS CHEDDAR ★ PROVOLONE

1 side \$15 2 sides \$18
Add Thick-Cut Bacon +\$2

U.S.D.A.

PRIME BRISKET

PRIME BRISKET

1/3 lb Prime aged beef, hand sliced, pickled onions & jalapeños, horsey mayo, original sauce, grilled Di Paolo roll
1 side \$15 2 sides \$18

BBS

Prime brisket, thick-cut bacon, melted swiss, horsey mayo, grilled roll
1 side \$16.5 2 sides \$19.5

{2 SLIDERS} POWER COUPLE

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

DUROC

PORK SHOULDER

PULLED PORK

1/3 lb hand pulled pork, original sauce, house pickles, grilled Di Paolo roll
1 side \$14 2 sides \$17

MEMPHIS

Pulled pork, original sauce with your choice of sweet & sour or creamy slaw, grilled Di Paolo roll
1 side \$14.5 2 sides \$17.5

CUBAN

Mojito pulled pork, grilled ham, Swiss, pickles, mustard, on a pressed roll
1 side \$15 2 sides \$18

CRISPY

ALL NATURAL

MR. CRISP

Original Style

Crispy fried chicken breast, house cured pickles, coleslaw, zip sauce, grilled roll

Hello Buffalo

Crispy fried chicken breast, hello buffalo sauce, celery salsa verde, blue cheese, grilled roll

1 side \$14 2 sides \$17

CATFISH PO-BOY

Crispy fried, shredded lettuce, tomato, pickled onion & jalapeños, tartar sauce, pressed long roll

1 side \$14 2 sides \$17

★ BURGERS ★

6oz. Certified Angus Beef, zip sauce

★ DINO BURGER

Lettuce, beefsteak tomato, red onion, melted American
1 side \$14 2 sides \$17
+thick-cut bacon \$2

★ BACON DELUXE

Sautéed tangy onions, thick slice bacon, melted Swiss, pickles
1 side \$15.5 2 sides \$18.5

★ THE PITMASTER

Smoked plum tomatoes, melted cheddar, red onion, burnt ends
1 side \$15.5 2 sides \$18.5

Vegetarian 'Que

SMOKED PORTOBELLO

Smoked with Montreal seasoning, grilled zucchini, roasted peppers, melted Swiss, red onion, 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

ALL NATURAL O.G. CHICKEN BREAST

Mojito marinated, bbq basted, American cheese, lettuce, tomato, pickled onion & jalapeños, zip sauce
1 side \$14 2 sides \$17

BAR-B-QUE BOWL

Black beans & rice, mixed greens, grilled cornbread, deviled egg, toasted pumpkin seeds. \$14

CHOICE OF: Pulled Pork, Brisket+\$1, Pulled Chicken, Smoked Portobello

HOMEMADE SIDES ★

★ BBQ BEANS with pork
★ MAC & CHEESE
★ COLESLAW

★ CAJUN CORN
★ MASHED POTATOES with gravy

★ SIMMERED GREENS with smoked turkey
★ MACARONI SALAD

★ BLACK BEANS & RICE
★ TOMATO CUCUMBER SALAD