

# VEGETARIAN MENU

ROCHESTER

## SMALL & SHARED STARTERS

### FRIED GREEN TOMATOES

Served with Pecorino Romano, cayenne buttermilk ranch

3 pcs \$7 5 pcs \$10

### CREOLE DEVILED EGGS

Cajun spiced, chives

3 pcs \$6 6 pcs \$11

## BBQ VEGETARIAN

### 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

### VEGGIE PLATTER\*

Pick any 4 homemade sides, served with a piece of cornbread \$12

### THE BAR-B-QUE BOWL\*

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

## ★ THE SALAD PROJECT ★

CREATE YOUR OWN SALAD

- 1 **CHOPPED SALAD** \$9 BASE → 2 **PROTEIN** +\$6 → 3 **Extra Touch**
- Mixed greens, cucumber, tomatoes, radish, carrot, cornbread, spiced walnuts
- Smoked Portobello
- ★ **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

## ★ HOMEMADE SIDES ★

- ★ FRESH CUT FRIES\*
- ★ MAC & CHEESE
- ★ BLACK BEANS & RICE\*
- ★ APPLESAUCE
- ★ COLESLAW
- ★ MASHED POTATOES NO GRAVY
- ★ TOMATO CUCUMBER SALAD
- ★ MACARONI SALAD
- ★ SIDE SALAD\*
- ★ CAJUN CORN

\* CAN BE PREPARED VEGAN

We will do our best to make starred options vegan, but because we are a scratch kitchen our meats are smoked and prepared in house meaning cross contamination can occur. If you have a food allergy, please notify us when ordering