

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

Because we are a scratch kitchen our meats are smoked and prepared in house meaning cross contamination can occur.
We will do our best to make these options vegan but pork fat flies.