

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 \$11.5

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 \$15.5 2 sides \$18.5

VEGGIE PLATTER*

Pick any 4 homemade sides, served with a piece of cornbread \$15

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
- ★ HARLEM POTATO 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