



# ★ *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

- **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 \$43

### FULL FAMILY STYLIN'

WHOLE CHICKEN (6 PCS) | FULL RACK OF RIBS

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

CORNBREAD SERVES 4-6 \$85

≡ 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, BBQ basted, 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
- ★ A.K. CHILI

- ★ SIMMERED GREENS with smoked turkey
- ★ MACARONI SALAD
- ★ APPLESAUCE

- ★ BLACK BEANS & RICE
- ★ TOMATO CUCUMBER SALAD