

VEGETARIAN MENU

SYRACUSE

SMALL & SHARED STARTERS

FRIED GREEN TOMATOES

Panko crusted, crispy fried, Pecorino Romano, buttermilk ranch dressing
3 pcs \$7 5 pcs \$10

CREOLE DEVILED EGGS

Cajun spiced & topped with chives
3 pcs \$5.5 6 pcs \$9.5

BBQ VEGETARIAN

BBQ MUSHROOM RUEBEN

Smoked portobello "burnt ends", tangy onions, red slaw, melted swiss, zip sauce, pressed long roll

1 side \$14 2 sides \$17

IMPOSSIBLE BAR-B-QUE BURGER

Plant based burger, caramelized BBQ onions, melted cheddar, smoked plum tomatoes, pickle, zip sauce

1 side \$14 2 sides \$17

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 \$13.5

★ THE SALAD PROJECT ★

CREATE YOUR OWN SALAD

1 CHOPPED SALAD \$8.5 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

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

★ HOMEMADE SIDES ★

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

* 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.