VEGETARIAN MENUSE S.Y.R.A.C.U.S.E

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 \$6 6 pcs \$11.5

BBQ VEGETARIAN

BBQ MUSHROOM REUBEN

Smoked portobello "burnt ends", tangy onions, red slaw, melted swiss, 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-OUE BOWL*

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



CREATE YOUR OWN SALAD



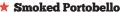
Mixed greens, cucumber, tomatoes,

radish, carrot, cornbread, spiced walnuts

\$9 BASE -



PROTEIN \$6





* NYS Cheddar +\$1.5

Danish Blue Cheese +\$1.5



HOMEMADE DRESSING

Bar-B-Blues House 🛨 Cayenne Buttermilk Ranch 🛨 Blue Cheese 🛨 Honey Mustard Vinaigrette 🛨 Red Wine Vinaigrette

★ HOMEMADE SIDES★

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

* CAN BE PREPARED VEGAN