BROOKLYN

★ 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 <u>will/may</u> 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. If you have a food allergy, please notify us when ordering.

SMOKEHOUSE STARTERS ///

STARTERS

• CREOLE DEVILED EGGS

Cajun spiced & topped with chives 3 pcs \$6 6 pcs \$11.5

FRIED GREEN TOMATOES

Panko crusted, crispy fried, Pecorino Romano, buttermilk ranch dressing **3 pcs** \$8 **5 pcs** \$11

DINO POUTINE

Fries, gravy, pulled pork, pimento cheese, pickled onion & jalapeño \$10.5

CAJUN FRIED SHRIMP

Cajun cornmeal crusted large shrimp, black-eyed pea salad, 50/50 sauce, lemon \$12

SMOKEHOUSE NACHOS (FEEDS 2-4)

Choose pulled pork, chicken or chopped brisket +\$2, with house queso, smoked tomatoes, pickled onion & jalapeños, BBQ drizzle, chipotle crema, chives \$15

\equiv DINO SLIDERS \equiv

ANY 3 FOR \$16 🗯 ANY 4 FOR \$21

- BBO PORK Pickles, BBQ sauce \$5.5
- PRIME BRISKET Pickled onion & jalapeños, horsey mayo, BBQ sauce \$7.5
- CHEESEBURGER Pickles, zip sauce \$5.5
- PORK BELLY Pickled onion & jalapeños, K-Pow Korean BBQ sauce \$6.5

■BAR-B-QUE *■* Chicken wings

Spice-rubbed, pit-smoked, grill finished, with blue cheese dressing & celery

3 pcs \$5.5 **★ 6 pcs** \$11 **★ 13 pcs** \$19.95

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

CHOPPED SALAD \$9.5 BASE

Mixed greens, cucumber, tomatoes, radish, carrot, cornbread, spiced walnuts



Pulled Pork ★ Sliced Brisket +\$1 ★ Pulled Chicken Crispy Fried Chicken Breast ★ Smoked Portobello Crispy Fried Catfish ★ Smoked Salmon +\$1



Extra Touch

★ Thick-cut Bacon +\$2 ★ Deviled Egg +\$1.5
 ★ NYS Cheddar +\$1.5 ★ Danish Blue Cheese +\$1.5

HOMEMADE DRESSING

Creole Mustard Vinaigrette 🖈 Red Wine Vinaigrette ★ Bar-B-Blues House ★ Cayenne Buttermilk Ranch ★ Blue Cheese

SMOKED MEATS ///

NEW! CROSS CUT BEEF SHORT RIBS

Marinated for 24 hours in soy, garlic & sesame, slow pit-smoked, drizzled with K-Pow Korean BBQ glaze and scallions \$34

ALL NATURAL

• ¹⁄₂ BAR-B-QUE CHICKEN

Antibiotic and cage-free, apple-brined, pit-smoked, glazed with our original sauce \$19

USDA PRIME

BRISKET PLATE

30 day aged Prime beef, hand sliced, lean and juicy with pickled onion & jalapeños \$24

DUROC

PORK STORY

A glorious sample of ribs, pulled pork & pork belly \$19

Seafood

• Cajun FRIED CATFISH Crispy cornmeal crusted, cajun spiced with black-eyed pea relish and tartar sauce \$19.5

NEW! Hot Smoked

SALMON TACOS

Two grilled corn tortillas, pulled salmon, tangy onions, melted cheddar, pickled onion & jalapeños, sweet sour slaw, Red Chili BBQ Sauce **1 side** \$17 **2 sides** \$20



■ COMBO PLATES ==

PICK TWO OR THREE MEATS \$24/\$29	
★ ST. LOUIS RIBS	★ PULLED PORK
★ ½ CHICKEN +\$3	★ ¼ CHICKEN
* PRIME BRISKET	★ PORK BELLY
★ JALAPEÑO CHEDDAR HOT LINK SAUSAGE	* ALABAMA WHITE PULLED CHICKEN

True Blue BAR-B-O

<u>TRES NIÑOS \$19.5</u>

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

WHOLE CHICKEN (6 PCS) | FULL RACK OF RIBS 1LB PORK OR BRISKET+\$2 | 3 HOMEMADE SIDES CORNBREAD SERVES 4-6 \$96

★ HOMEMADE SIDES ★

- * FRESH CUT FRIES
- * MAC & CHEESE
- * COLESLAW
- * BBQ BEANS w/ pork
- * SIDE SALAD
- * BBQ FRIED RICE
- ***** SIMMERED GREENS
- * HARLEM POTATO SALAD
- * Spicy CUCUMBER SALAD
- * MASHED POTATOES w/ gravy
- * CAJUN CORN

= ALL PLATES COME WITH TWO SIDES =



eciality SANDWICHE

CRISPY

ALL NATURAL

MR. CRISP Crispy fried chicken breast, house cured pickles, coleslaw, zip sauce, grilled potato roll 1 side \$15 2 sides \$18

HELLO BUFFALO

Crispy fried chicken breast, Hello Buffalo sauce, celery salsa verde, blue cheese, grilled potato roll **1 side** \$15 **2 sides** \$18

SHRIMP PO-BOY

Cajun fried shrimp, shredded lettuce, tomato, pickled onion & jalapeños, tartar sauce, pressed long roll 1 side \$15 2 sides \$18

CATFISH PO-BOY

Crispy fried, shredded lettuce, tomato, pickled onion & jalapeños, tartar sauce, pressed long roll 1 side \$15.5 2 sides \$18.5

★ BURGERS ★

8oz. Certified Angus Beef, zip sauce

★ DINO BURGER

Lettuce, beefsteak tomato, red onion, melted American 1 side \$15 2 sides \$18

+thick-cut bacon \$2

***** BACON DELUXE

Sautéed tangy onions, thick slice bacon, melted Swiss, pickles **1 side** \$16 **2 sides** \$19

***** BIG JACK

Two smash patties, special sauce, lettuce, American cheese, fried green tomato, pickled onion & jalapeños 1 side \$16 2 sides \$19

CHIMI CHICKEN

Grilled mojito marinated chicken breast, smoked onions, chimichurri sauce, melted swiss, mayo **1 side** \$15.5 **2 sides** \$18.5

Vegetarian Que

new! SMOKED *Portobello* TACOS

Two grilled corn tortillas, pulled mushroom, melted cheddar, tangy onions, soy sauce, pickled onion & jalapeños, sweet sour slaw, Red Chili BBQ Sauce

1 side \$15.5 **2 sides** \$18.5

IMPOSSIBLE BAR-B-QUE BURGER

Plant based burger, tangy onions,
melted cheddar, smoked plum
tomatoes, pickle, zip sauce1 side \$162 sides \$19

