



★ *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.
- ★ If you have a food allergy, please notify us when ordering.

PICKINGS ///

• **CREOLE DEVEILED EGGS**

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

• **SPICY SHRIMP BOIL**

PEEL & EAT shrimp cooked in a boil of beer, herbs & spices. Served COLD with habanero cocktail sauce.

1/4lb \$7 1/2lb \$14

• **FRIED GREEN TOMATOES**

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

• **CHICKEN CRACKLINS (ODE TO BUFFALO)**

Boneless fried chicken chunks, Hello Buffalo Sauce, blue cheese dressing, pickled celery \$10

SMOKEHOUSE NACHOS (FEEDS 2-4)

Your choice of pulled pork, pulled chicken or chopped brisket +\$2 with house queso, smoked tomatoes, pickled onion and jalapeño, BBQ drizzle, chipotle crema, chives \$15

≡ **DINO SLIDERS** ≡

ANY 3 FOR \$16 ★ ANY 4 FOR \$21

- **BBQ PORK** Pickles, BBQ sauce \$5.5
- **PRIME BRISKET** Pickled onion & jalapeño, horsey mayo, BBQ sauce \$7.5
- **CHEESEBURGER** Pickles, zip sauce \$5.5

≡ **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

1 CHOPPED SALAD \$9.5 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 ★ Jerk Salmon +\$1

3 Extra Touch

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



4 HOMEMADE DRESSING

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

• *Dirty South Bowl* •

Cajun dusted southern fried chicken breast, mac & cheese, bbq beans, simmered greens, cornbread \$15

☆☆☆ True Blue **BAR-B-QUE** ☆☆☆

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

• **½ 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

BIG ASS

• **PORK PLATE**

Hand pulled Duroc pork shoulder, original sauce, piled high with house-cured pickles \$20

No SMOKE —

• **CHICKEN STEAK**

Mojito marinated, boneless, skinless breast, smoked onions & chimichurri \$19.5

• **FLAT IRON STEAK**

Pan seared, mojito marinated, with smoked onion and chimichurri sauce \$34

• *Cajun* **FRIED CATFISH**

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

• **JERK SALMON**

Jerk marinated & glazed, served on a bed of spicy cucumber salad, garnished with sesame seeds, chives \$23

☆☆☆ *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)** \$16 ★ **½ RACK (6 Ribs)** \$23

★ **¾ RACK (9 Ribs)** \$31 ★ **FULL RACK (12 Ribs)** \$38

★ **SWEETHEART DEAL FOR 2** ★
Full rack of ribs + 4 homemade sides \$42

COMBO PLATES

PICK TWO OR THREE MEATS \$24/\$29

- ★ **ST. LOUIS RIBS** ★ **PULLED PORK**
- ★ **½ CHICKEN** +\$3 ★ **¼ CHICKEN**
- ★ **PRIME BRISKET** ★ **ALABAMA WHITE**
with jalapenos **PULLED CHICKEN**
- ★ **JALAPEÑO CHEDDAR**
HOT LINK SAUSAGE

TRES NIÑOS \$19.5

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**

- ★ **SIMMERED GREENS**
- ★ *Spicy* **CUCUMBER SALAD**
- ★ **CREOLE POTATO SALAD**

- ★ **BBQ BEANS**
with pork
- ★ **SIDE SALAD**
- ★ **SYRACUSE STYLE**
SALT POTATOES

- ★ **ROASTED WHIPPED**
SWEET POTATOES
with spicy nut topping
- ★ **BBQ FRIED RICE**
with BBQ meats

≡ **ALL PLATES COME WITH TWO SIDES** ≡
An 18% gratuity will be added for all parties of 8 or more.

★ Specialty SANDWICHES ★

ALL SANDWICHES COME WITH OUR HOUSE CURED PICKLES.

★ TRUE BLUE BAR-B-QUE ★

WE COOK OUR MEATS LONG, LOW & SLOW, FRESH THROUGHOUT THE DAY, USING REGIONAL HICKORY & OAK.

U.S.D.A. PRIME BRISKET

PRIME BRISKET

Hand sliced 1/3 lb Prime aged beef, pickled onions & jalapeños, horsey mayo, original sauce, grilled potato roll

1 side \$17 2 sides \$20

GRILLED BRISKET TACO

Two soft corn tortillas, brisket, tangy onions, cheddar cheese, pickled onions & jalapeños, Red Chili Sour Cherry Sauce

1 side \$17.5 2 sides \$20.5

BRISKET CHEESESTEAK

Chopped brisket, tangy onions, poblano peppers, original sauce, melted cheddar, pressed long roll

1 side \$17 2 sides \$20

DUROC SLOW SMOKED PORK

PULLED PORK

1/3 lb pulled pork shoulder, original sauce, house pickles, grilled potato roll

1 side \$15 2 sides \$18

MEMPHIS

Pulled pork shoulder, original sauce, topped with choice of sweet & sour or creamy slaw, grilled potato roll

1 side \$15.5 2 sides \$18.5

CUBAN

Mojito pulled pork, grilled ham, Swiss, pickles, Weber's Horseradish Mustard, on a pressed long roll

1 side \$16 2 sides \$19

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

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, grilled potato roll, 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

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, caramelized BBQ onions, melted cheddar, smoked plum tomatoes, pickle, zip sauce, grilled potato roll

1 side \$16 2 sides \$19

CHIMI CHICKEN

Grilled mojito marinated chicken breast, smoked onions, chimichurri sauce, melted swiss, mayo, grilled potato roll

1 side \$15.5 2 sides \$18.5

