

# VEGETARIAN MENU

BROOKLYN

## SMALL & SHARED STARTERS

### FRIED GREEN TOMATOES

Served with Pecorino Romano, cayenne buttermilk ranch  
3 pcs \$8 5 pcs \$11

### CREOLE DEVILED EGGS

Cajun spiced, chives  
3 pcs \$6 6 pcs \$11.5

## BBQ VEGETARIAN

### VEGGIE PLATTER\*

Pick any 4 homemade sides, served  
with a piece of cornbread  
\$16

### 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

1 side \$16 2 sides \$19

## ★ THE SALAD PROJECT ★

CREATE YOUR OWN SALAD\*

- 1** **CHOPPED SALAD** \$10.5 BASE → **2** **PROTEIN** +\$7 → **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**

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

## ★ HOMEMADE SIDES ★

- ★ **FRESH CUT FRIES\***
- ★ **MAC & CHEESE**
- ★ **CRISPY COLESLAW**
- ★ **MASHED POTATOES** no gravy
- ★ **CAJUN CORN**
- ★ **SIMMERED GREENS**
- ★ **HARLEM POTATO SALAD**
- ★ **SIDE SALAD\***

\* CAN BE PREPARED VEGAN

We will do our best to make starred options vegan, but because we are a scratch kitchen  
our meats are smoked and prepared in house meaning cross contamination can occur.  
If you have a food allergy, please notify us when ordering