



★ *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.

SMOKEHOUSE STARTERS ///

• **CREOLE DEVEILED 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



≡ **DINO SLIDERS** ≡

ANY 3 FOR \$17 ★ ANY 4 FOR \$22

- **BBQ 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 \$6 ★ 6 pcs \$11.5 ★ 13 pcs \$21

MILD

- ★ **Honey BBQ**
- ★ **K-Pow** KOREAN

HOT

- ★ **Wango** HABANERO
- ★ **Jerk Glaze**
- ★ **Garlic Chipotle**

HOTTEST

- ★ **Hello Buffalo**
- ★ **Devil's Duel**



THE SALAD PROJECT



CREATE YOUR OWN SALAD

1

CHOPPED SALAD \$10.5 BASE

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



2

PROTEINS \$7 CHOOSE ONE

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

3

Extra Touch

★ **Thick-cut Bacon** +\$2 ★ **Deveiled 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

☆☆☆ True Blue BAR-B-QUE ☆☆☆

SMOKED MEATS ///

WEEKEND SPECIAL, FRIDAY-SUNDAY • **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 \$24.5

• **DUROC**

PORK STORY

A glorious sample of ribs, pulled pork & pork belly \$20

Seafood —

• **Cajun FRIED CATFISH**

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

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

☆☆☆ 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 \$43

≡ COMBO PLATES ≡

PICK TWO OR THREE MEATS \$24.5/\$29.5

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

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 \$98

★ HOMEMADE SIDES ★

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

≡ ALL PLATES COME WITH TWO SIDES ≡

★ 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

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

1 side \$17.5 2 sides \$20.5

GRILLED BRISKET TACOS

Two grilled corn tortillas, chopped brisket, melted cheddar, tangy onions, pickled onion & jalapeños, Red Chili BBQ Sauce

1 side \$18 2 sides \$21

BRISKET CHEESESTEAK

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

1 side \$18 2 sides \$21

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 creamy coleslaw, grilled potato roll

1 side \$15.5 2 sides \$18.5

BAR-B-QUE BAHN MI

Pork belly, Korean BBQ, red cabbage, carrot, spicy cucumber, cilantro, zip sauce, pressed roll

1 side \$17.5 2 sides \$20.5

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 \$16 2 sides \$19

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 ★

8 oz. 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

Vegetarian 'Que

IMPOSSIBLE BAR-B-QUE BURGER

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

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

