

# SMALL & SHARED PLATES

#### **BAR-B-QUE CHICKEN WINGS**

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

**3 pcs** \$6 **\* 6 pcs** \$11.5 **\* 13 pcs** \$21

**CREOLE DEVILED EGGS** 

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

# \*\*\* True Blue BAR-B-QUE \*\*\*

We cook 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.

*Cenuine* BAR-B-QUE PORK RIBS
 *\*\*\** 

 St. Louis ribs, dry rubbed and slow smoked, lightly glazed with our original BBQ sauce.

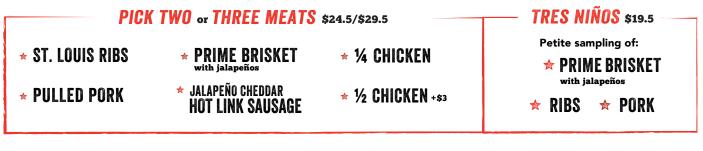
 *\* 1*<sup>4</sup> RACK (3 Ribs) \$16

 *\* 2* RACK (6 Ribs) \$23

 *\* 3*<sup>4</sup> RACK (9 Ribs) \$31

 *\* SWEETHEART DEAL FOR 2 \** Full rack of ribs + 4 homemade sides \$43

# **■COMBO PLATES**



## BAR-B-QUE CHICKEN

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

# • BRISKET PLATE

30 day aged Prime beef, hand sliced, lean and moist with pickled onion & jalapeños \$24.5

## • PORK PLATE

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

. ALL SANDWICHES COME WITH-OUR HOUSE CURED PICKLES.

"No Roll" SANDWICHES

## ★ TRUE BLUE BAR-B-QUE ★

WE COOK OUR MEATS LONG, LOW & SLOW, FRESH THROUGHOUT THE DAY, USING REGIONAL HICKORY & OAK. Who says you need a roll? Without it they are all gf

<u>U.S.D.A.</u> P R I M E B R I S K E T	PRIME BRISKET	<ul> <li>1/3 lb Prime aged beef, hand sliced, pickled onion &amp; jalapeños, horsey mayo, original sauce</li> <li>1 side \$17.5 2 sides \$20.5</li> </ul>	
	GRILLED BRISKET	TACOS	Two grilled corn tortillas, chopped brisket, melted cheddar, tangy onions, pickled onion & jalapeños, Red Chili BBQ Sauce <b>1 side</b> \$18 <b>2 sides</b> \$21
	BRISKET CHEESES	STEAK	Chopped brisket, tangy onions, poblano peppers, original sauce, melted cheddar <b>1 side</b> \$18 <b>2 sides</b> \$21
<i>duroc slow</i> S M O K E D		•	ed pork shoulder, original sauce, house pickles <b>2 sides</b> \$18
PORK	MEMPHISPulled pork shoulder, original sauce, topped with choice of sweet & sour or creamy slaw1 side \$15.52 sides \$18.5		

## ★ ★ BURGERS ★ ★

8oz. Certified Angus Beef, zip sauce

#### **DINO BURGER**

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#### **BACON DELUXE**

Lettuce, beefsteak tomato, red onion, melted American 1 side \$15 2 sides \$18 +thick-cut bacon \$2 Sautéed tangy onions, thick slice bacon, melted Swiss, pickles **1 side** \$16 **2 sides** \$19

#### **IMPOSSIBLE BAR-B-QUE BURGER**

Plant based burger, caramelized BBQ onions, melted cheddar, smoked plum tomatoes, pickles **1 side** \$16 **2 sides** \$19



#### CREATE YOUR OWN SALAD



### CHOPPED SALAD \$10.5 BASE

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



### PROTEINS \$7 CHOOSE ONE

Pulled Pork ★ Sliced Brisket +\$1 ★ Pulled Chicken ★ Smoked Portobello ★ Smoked Salmon +\$1

### 🄰 Extra Touch

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

### HOMEMADE DŘESSING

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



- \* COLESLAW
- \* HARLEM POTATO SALAD
- ★ BBO BEANS with pork
- \* MASHED POTATOES

\* SIMMERED GREENS