

# GLUTEN FREE MENU

TROY

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

## SMALL & SHARED PLATES

### BAR-B-QUE CHICKEN WINGS

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

3 pcs \$6 ★ 6 pcs \$10.5 ★ 13 pcs \$19.95

- 🔥 MILD - Honey BBQ
- 🔥🔥 HOT-NEW! Hello Buffalo
- Wango HABANERO
- Garlic Chipotle
- 🔥🔥🔥 HOTTEST - Devil's Duel

### ★ 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 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.

## ★ BAR-B-QUE PORK RIBS ★

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

★ ¼ RACK  
(3 Ribs) \$15

★ ½ RACK  
(6 Ribs) \$22

★ ¾ RACK  
(9 Ribs) \$28

★ FULL RACK  
(12 Ribs) \$36

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

## COMBO PLATES

PICK TWO OR THREE MEATS \$23.5/\$28.5

TRES NIÑOS \$18.5

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

- Petite sampling of:
- ★ PRIME BRISKET with jalapeños
- ★ RIBS
- ★ PORK

### ALL NATURAL • BAR-B-QUE CHICKEN

Antibiotic and cage-free, apple-brined, pit-smoked, glazed with our original sauce \$18.5

### USDA PRIME • BRISKET PLATE

30 day aged Prime beef, hand sliced, lean and juicy with pickled onion & jalapeños \$23.5

### BIG ASS • PORK PLATE

Hand pulled pork shoulder, original sauce, piled high with house-cured pickles \$19

≡ ALL PLATES COME WITH TWO SIDES ≡

# ★ Specialty "No Roll" SANDWICHES ★

WHO SAYS YOU NEED A ROLL? WITHOUT IT THEY ARE ALL GF  
WE COOK OUR MEATS LONG, LOW & SLOW, FRESH THROUGHOUT THE DAY, USING REGIONAL HICKORY & OAK.

## BBQ CHEESESTEAKS

Sautéed tangy onions, poblano peppers, BBQ & melted cheese choice

### CHOOSE YOUR MEAT:

CHOPPED BRISKET +\$2 ★ PULLED PORK  
★ PULLED CHICKEN

### CHOOSE YOUR CHEESE:

SWISS ★ AMERICAN ★  
NYS CHEDDAR ★ PROVOLONE

1 side \$15 2 sides \$18  
Add Thick-Cut Bacon +\$2

## U.S.D.A. PRIME BRISKET

### PRIME BRISKET

1/3 lb Prime aged beef, hand sliced, pickled onions & jalapeños, horsey mayo, original sauce  
1 side \$16.5 2 sides \$19.5

### BBS

Prime brisket, thick-cut bacon, melted swiss, horsey mayo  
1 side \$18 2 sides \$21

### GRILLED BRISKET TACO

Two soft corn tortillas, brisket, tangy onions, cheddar cheese, pickled onions & jalapeños, Red Chili Sour Cherry Sauce  
1 side \$17 2 sides \$20

## DUROC PORK SHOULDER

### PULLED PORK

1/3 lb hand pulled pork, original sauce, house pickles  
1 side \$14 2 sides \$17

Make it a *Memphis*, top with coleslaw .50c.  
Your choice of sweet & sour or creamy slaw

### {2 SLIDERS} POWER COUPLE

Best of both worlds, prime brisket and pork memphis sliders. Your choice of sweet & sour or creamy slaw 1 side \$15 2 sides \$18

### CUBAN

Mojito pulled pork, grilled ham, Swiss, pickles, mustard  
1 side \$15 2 sides \$18

## ★★ 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

### THE PITMASTER

Smoked plum tomatoes, melted cheddar, red onion, burnt ends  
1 side \$16 2 sides \$19

## Vegetarian 'Que

### BBQ MUSHROOM REUBEN

Smoked portobello "burnt ends", tangy onions, red slaw, melted swiss, zip sauce  
1 side \$15 2 sides \$18

### IMPOSSIBLE BAR-B-QUE BURGER

Plant based burger, caramelized BBQ onions, melted cheddar, smoked plum tomatoes, pickle, zip sauce  
1 side \$15.5 2 sides \$18.5

## • Bar-B-Que Bowl •

Sweet potato mash, simmered greens, mixed greens, deviled egg, toasted pumpkin seeds. \$15

CHOICE OF: Pulled Pork, Brisket+\$1, Pulled Chicken, Smoked Portobello

## ★ THE SALAD PROJECT ★

CREATE YOUR OWN SALAD

### 1 CHOPPED SALAD \$10 BASE

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

### 2 PROTEINS \$7 CHOOSE ONE

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

### 3 Extra Touch

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

### 4 HOMEMADE DRESSING

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

## HOMEMADE SIDES ★

- COLESLAW
- BBQ BEANS w/ PORK
- MASHED POTATOES NO GRAVY
- ROASTED WHIPPED SWEET POTATOES w/ NUTS
- SIDE SALAD
- SIMMERED GREENS WITH SMOKED TURKEY
- *Spicy* CUCUMBER SALAD