

# GLUTEN FREE MENU

HARLEM

## 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

🔥 MILD – Honey BBQ

🔥🔥 HOT – 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.

### ★★★ *Genuine* BAR-B-QUE PORK RIBS ★★★

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

★ PRIME BRISKET  
with jalapeños

★ ¼ CHICKEN

★ PULLED PORK

★ JALAPEÑO CHEDDAR  
HOT LINK SAUSAGE

★ ½ CHICKEN +\$3

TRES NIÑOS \$19.5

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 \$19

USDA PRIME

### • BRISKET PLATE

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

BIG ASS

### • PORK PLATE

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

# ★ Specialty "No Roll" 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.  
WHO SAYS YOU NEED A ROLL? WITHOUT IT THEY ARE ALL GF

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

#### PRIME BRISKET

1/3 lb Prime aged beef, hand sliced, pickled onion & jalapeños,  
horsey mayo, original sauce  
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  
1 side \$18 2 sides \$21

### **DUROC SLOW SMOKED PORK**

#### PULLED PORK

1/3 lb pulled pork shoulder, original sauce, house pickles  
1 side \$15 2 sides \$18

#### MEMPHIS

Pulled pork shoulder, original sauce, topped with choice of sweet & sour or creamy slaw  
1 side \$15.5 2 sides \$18.5

## ★★ 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

### IMPOSSIBLE BAR-B-QUE BURGER

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

## ★ THE SALAD PROJECT ★

CREATE YOUR OWN SALAD

**1** **CHOPPED SALAD** \$10.5 BASE  
Mixed greens, cucumber, tomatoes,  
radish, carrot, spiced walnuts

**2** **PROTEINS** \$7 CHOOSE ONE  
Pulled Pork ★ Sliced Brisket +\$1 ★  
Pulled Chicken ★ Smoked Portobello  
★ Smoked 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

## HOMEMADE SIDES ★

★ COLESLAW  
★ HARLEM POTATO SALAD

★ BBQ BEANS  
with pork

★ SIMMERED GREENS