

# GLUTEN FREE MENU

HARLEM

## SMALL & SHARED PLATES

### BAR-B-QUE CHICKEN WINGS

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

3 pcs \$6.5 ★ 6 pcs \$12.5 ★ 13 pcs \$22

🔥 MILD – Honey BBQ

🔥🔥 HOT – Wango HABANERO  
Garlic Chipotle

🔥🔥🔥 HOTTEST – Devil's Duel

### ★ CREOLE DEVILED EGGS

Cajun spiced & topped with chives

3 pcs \$6.5 6 pcs \$12.5

## ★★★ 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) \$16.5

★ ½ RACK (6 Ribs) \$23.5

★ ¾ RACK (9 Ribs) \$31.5

★ FULL RACK (12 Ribs) \$38.5

### ★ SWEETHEART DEAL FOR 2 ★

Full rack of ribs + 4 homemade sides \$43.5

## COMBO PLATES

PICK TWO or THREE MEATS \$25.5/\$30.5

★ ST. LOUIS RIBS

★ PRIME BRISKET  
with jalapeños

★ ¼ CHICKEN

★ PULLED PORK

★ JALAPEÑO CHEDDAR  
HOT LINK SAUSAGE

★ ½ CHICKEN +\$4

TRES NIÑOS \$20

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 \$19.5

USDA PRIME

### • BRISKET PLATE

30 day aged Prime beef, hand sliced, lean and moist with pickled onion & jalapeños \$25.5

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.

Add Thick-Cut Bacon to Any Sandwich +\$2.5 | Add Cheese +\$1.5

## ★ 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 \$18 2 sides \$21

#### GRILLED BRISKET TACOS

Two grilled corn tortillas, chopped brisket, melted cheddar, tangy  
onions, pickled onion & jalapeños, Red Chili BBQ Sauce  
1 side \$18.5 2 sides \$21.5

#### BRISKET CHEESESTEAK

Chopped brisket, tangy onions, poblano peppers,  
original sauce, melted cheddar  
1 side \$18.5 2 sides \$21.5

### DUROC SLOW SMOKED PORK

#### PULLED PORK

1/3 lb pulled pork shoulder, original sauce, house pickles  
1 side \$15.5 2 sides \$18.5

#### MEMPHIS

Pulled pork shoulder, original sauce, topped with choice of sweet & sour or creamy slaw  
1 side \$16 2 sides \$19

## ★★ BURGERS ★★

8oz. Certified Angus Beef, zip sauce

### DINO BURGER

Lettuce, beefsteak tomato, red onion, melted American  
1 side \$16 2 sides \$19 +thick-cut bacon \$2.5

### BACON DELUXE

Sautéed tangy onions, thick slice bacon, melted Swiss, pickles  
1 side \$17 2 sides \$20

### IMPOSSIBLE BAR-B-QUE BURGER

Plant based burger, caramelized BBQ onions, melted cheddar, smoked plum tomatoes, pickles  
1 side \$16.5 2 sides \$19.5

## ★ THE SALAD PROJECT ★

CREATE YOUR OWN SALAD

1

### CHOPPED SALAD \$10.5 BASE

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

2

### PROTEINS \$8 CHOOSE ONE

Pulled Pork ★ Sliced Brisket +\$2 ★  
Pulled Chicken ★ Smoked Portobello  
★ Smoked Salmon +\$2

3

### Extra Touch

★ Thick-cut Bacon +\$2.5 ★ Deviled Egg +\$2  
★ NYS Cheddar +\$2 ★ Danish Blue Cheese +\$2

4

### HOMEMADE DRESSING

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

### HOMEMADE SIDES ★

Add an Extra Side | \$3

★ COLESLAW

★ HARLEM POTATO SALAD

★ BBQ BEANS  
with pork

★ SIMMERED GREENS