



★ *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.

SMALL & SHARED STARTERS

PICKINGS ///

• CREOLE DEVILED EGGS

Cajun spiced & topped with chives 3 pcs \$6.5 6 pcs \$12.5

• SPICY SHRIMP BOIL

PEEL & EAT shrimp cooked in a boil of beer, herbs & spices. Served COLD with habanero cocktail sauce.

1/4lb \$7.5 1/2lb \$14.5

• FRIED GREEN TOMATOES

Panko crusted, crispy fried, Pecorino Romano, buttermilk ranch dressing 3 pcs \$8.5 5 pcs \$12

• CHICKEN CRACKLINS (ODE TO BUFFALO)

Boneless fried chicken chunks, Hello Buffalo Sauce, blue cheese dressing, pickled celery \$10

SMOKEHOUSE NACHOS

Your choice of pulled pork, pulled chicken or chopped brisket +\$2 with house queso, smoked tomatoes, pickled onion and jalapeño, BBQ drizzle, chipotle crema, chives \$15

UPGRADE YOUR NACHOS Sour Cream +1.5

≡ DINO SLIDERS ≡

ANY 3 FOR \$18 ★ ANY 4 FOR \$24

- **BBQ PORK** Pickles, BBQ sauce \$6
- **PRIME BRISKET** Pickled onion & jalapeño, horsey mayo, BBQ sauce \$8
- **CHEESEBURGER** Pickles, zip sauce \$6

≡ BAR-B-QUE ≡ CHICKEN WINGS

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

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

MILD

- ★ Honey BBQ
- ★ K-Pow KOREAN

HOT

- ★ Wango HABANERO
- ★ Jerk Glaze
- ★ Garlic Chipotle
- ★ Hello Buffalo

HOTTEST

- ★ 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 \$8 CHOOSE ONE

Pulled Pork ★ Sliced Brisket +\$2 ★ Pulled Chicken
Crispy Fried Chicken Breast ★ Smoked Portobello
Crispy Fried Catfish ★ Jerk 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

• Dirty South Bowl •

Cajun dusted southern fried chicken breast, mac & cheese, bbq beans, simmered greens, cornbread \$15.5

☆☆☆ True Blue BAR-B-QUE ☆☆☆

SMOKED MEATS

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

1/2 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 juicy with pickled onion & jalapeños \$25.5

BIG ASS

PORK PLATE

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

No SMOKE

CHICKEN STEAK

Mojito marinated, boneless, skinless breast, smoked onions & chimichurri \$19.5

FLAT IRON STEAK

Pan seared, mojito marinated, with smoked onion and chimichurri sauce \$37

Cajun FRIED CATFISH

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

JERK SALMON

Jerk marinated & glazed, served on a bed of spicy cucumber salad, garnished with sesame seeds, chives \$23

☆☆☆ Genuine ☆☆☆ BAR-B-QUE PORK RIBS

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

★ 1/4 RACK (3 Ribs) \$16.5 ★ 1/2 RACK (6 Ribs) \$23.5

★ 3/4 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
- ★ PULLED PORK
- ★ 1/2 CHICKEN +\$4
- ★ 1/4 CHICKEN
- ★ PRIME BRISKET with jalapenos
- ★ ALABAMA WHITE PULLED CHICKEN
- ★ JALAPEÑO CHEDDAR HOT LINK SAUSAGE

TRES NIÑOS \$20

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 \$99

☆☆☆ HOMEMADE SIDES ☆☆☆

All Plates Come With Two Sides | Add an Extra Side +\$3

- ★ FRESH CUT FRIES
- ★ MAC & CHEESE
- ★ COLESLAW
- ★ SIMMERED GREENS
- ★ Spicy CUCUMBER SALAD
- ★ CREOLE POTATO SALAD
- ★ BBQ BEANS with pork
- ★ SIDE SALAD
- ★ SYRACUSE STYLE SALT POTATOES
- ★ ROASTED WHIPPED SWEET POTATOES with spicy nut topping
- ★ BBQ FRIED RICE with BBQ meats

An 18% gratuity will be added for all parties of 8 or more.

★ 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

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

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 \$18.5 2 sides \$21.5

BRISKET CHEESESTEAK

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

1 side \$18.5 2 sides \$21.5

DUROC SLOW SMOKED PORK

PULLED PORK

1/3 lb pulled pork shoulder, original sauce, house pickles, grilled potato roll

1 side \$15.5 2 sides \$18.5

MEMPHIS

Pulled pork shoulder, original sauce, topped with choice of sweet & sour or creamy slaw, grilled potato roll

1 side \$16 2 sides \$19

CUBAN

Mojito pulled pork, grilled ham, Swiss, pickles, Weber's Horseradish Mustard, on a pressed long roll

1 side \$16.5 2 sides \$19.5

CRISPY

ALL NATURAL MR. CRISP

Crispy fried chicken breast, house cured pickles, coleslaw, zip sauce, grilled potato roll

1 side \$16 2 sides \$19

HELLO BUFFALO

Crispy fried chicken breast, hello buffalo sauce, celery salsa verde, blue cheese, grilled potato 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 \$16 2 sides \$19

★ BURGERS ★

8oz. Certified Angus Beef, grilled potato roll, 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

★ BIG JACK

Two smash patties, special sauce, lettuce, American cheese, fried green tomato, pickled onion & jalapeños

1 side \$17 2 sides \$20

Vegetarian 'Que

SMOKED Portobello TACOS

Two grilled corn tortillas, pulled mushroom, melted cheddar, tangy onions, soy sauce, pickled onion & jalapeños, sweet sour slaw, Red Chili BBQ Sauce

1 side \$16 2 sides \$19

IMPOSSIBLE BAR-B-QUE BURGER

Plant based burger, caramelized BBQ onions, melted cheddar, smoked plum tomatoes, pickle, zip sauce, grilled potato roll

1 side \$16.5 2 sides \$19.5

CHIMI CHICKEN

Grilled mojito marinated chicken breast, smoked onions, chimichurri sauce, melted swiss, mayo, grilled potato roll

1 side \$16 2 sides \$19



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