GLUTEN FREE MENU

* 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

MIL D - Honey BBQ
 # のブー NEW! Hello Buffalo
Wango HABANERO
Garlic Chipotle

è è #011ES1–Devil's Duel

* CREOLE DEVILED EGGS

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

3 pcs \$6 *** 6 pcs** \$12 *** 13 pcs** \$21

*** *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.



ALL NATURAL

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 juicy with pickled onion & jalapeños \$24.5 • PORK PLATE

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

= ALL PLATES COME WITH TWO SIDES | ADD AN EXTRA SIDE \$3 =

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

pecialty "No Roll" SANDWICHES *

ADD A GLUTEN FREE ROLL FOR \$3 Add Thick-Cut Bacon to Any Sandwich +\$2.5 | Add Cheese +\$1.5

BBO 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 \$15.5 2 sides \$18.5 Add Thick-Cut Bacon +\$2.5

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 \$17 2 sides \$20

BBS

Prime brisket, thick-cut bacon, melted swiss, horsey mayo 1 side \$19 2 sides \$22

GRILLED BRISKET TACO

Two soft corn tortillas, brisket, tangy onions, cheddar cheese, pickled onions & jalapeños, Red Chili Sour Cherry Sauce 1 side \$17.5 2 sides \$20.5

DUROC **PORK SHOULDER**

PULLED PORK

1/3 lb hand pulled pork, original sauce, house pickles 1 side \$14.5 2 sides \$17.5 Make it a Memphis, top with coleslaw .50¢. 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 \$16 2 sides \$19

CUBAN

Mojito pulled pork, grilled ham, Swiss, pickles, mustard 1 side \$15.5 2 sides \$18.5

Vegetarian Que

BBO MUSHROOM REUBEN

1 side \$15.5 2 sides \$18.5

BAR-B-OUE BURGER

IMPOSSIBLE

Smoked portobello "burnt ends", tangy

onions, red slaw, melted swiss, zip sauce

Plant based burger, caramelized BBQ onions, melted

cheddar, smoked plum tomatoes, pickle, zip sauce

BURGERS ★ 🖈 ★ ★

6oz. Certified Angus Beef, zip sauce

DINO BURGER

Lettuce, beefsteak tomato, red onion, melted American **1 side** \$15 **2 sides** \$18 **+thick-cut bacon** \$2.5

BACON DELUXE

Sautéed tangy onions, thick slice bacon, melted Swiss, pickles **1 side** \$16.5 **2 sides** \$19.5

THE PITMASTER

Smoked plum tomatoes, melted cheddar, red onion, burnt ends **1 side** \$16.5 **2 sides** \$19.5

1 side \$16 **2 sides** \$19 Bar-B-Que Bowl

Black beans & rice, mixed greens, deviled egg, toasted pumpkin seeds. \$15 CHOICE OF: Pulled Pork, Brisket+\$1, Pulled Chicken, Smoked Portobello

THE SALAD PROJECT

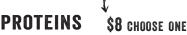
CREATE YOUR OWN SALAD



CHOPPED SALAD \$10 base

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





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

HOMEMADE SIDES ★ Add an Extra Side | \$3

- **COLESLAW BBQ BEANS**
- TOMATO CUCUMBER SALAD **BLACK BEANS & RICE**

💫 Extra Touch

★ Thick-cut Bacon +\$2.5 ★ Deviled Egg +\$2

★ NYS Cheddar +\$2 ★ Danish Blue Cheese +\$2

HOMEMADE DRESSING

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

- **MASHED POTATOES** NO GRAVY SIDE SALAD APPLESAUCE
 - SIMMERED GREENS WITH SMOKED TURKEY