

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 \$12 * 13 pcs \$21

- 🔥 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 \$6.5 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.

★ BAR-B-QUE PORK RIBS ★

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

- ★ 1/4 RACK (3 Ribs) \$15.5
- ★ 1/2 RACK (6 Ribs) \$22.5
- ★ 3/4 RACK (9 Ribs) \$28.5
- ★ FULL RACK (12 Ribs) \$36.5

★ SWEETHEART DEAL FOR 2 ★
Full rack of ribs + 4 homemade sides \$42.5

COMBO PLATES

PICK TWO OR THREE MEATS \$24.5/\$29.5

TRES NIÑOS \$19

Petite sampling of:

- ★ ST. LOUIS RIBS
- ★ PULLED PORK
- ★ PRIME BRISKET with jalapeños
- ★ JALAPEÑO CHEDDAR HOT LINK SAUSAGE
- ★ 1/4 CHICKEN
- ★ 1/2 CHICKEN +\$4

- ★ 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 juicy with pickled onion & jalapeños \$24.5

BIG ASS

• 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 ≡

★ 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.

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

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 \$15.5 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

★★ 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

THE PITMASTER

Smoked plum tomatoes, melted cheddar, red onion, burnt ends

1 side \$17 2 sides \$20

Vegetarian 'Que

BBQ MUSHROOM REUBEN

Smoked portobello "burnt ends", tangy onions, red slaw, melted swiss, zip sauce

1 side \$15.5 2 sides \$18.5

IMPOSSIBLE BAR-B-QUE BURGER

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

1 side \$16 2 sides \$19

• 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 \$8 CHOOSE ONE

Pulled Pork ★ Sliced Brisket +\$2 ★

Pulled Chicken ★ Smoked Portobello

3 Extra Touch

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

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

4 HOMEMADE DRESSING

Creole Honey Mustard Vinaigrette ★ Red Wine

Vinaigrette ★ Bar-B-Blues House ★ Cayenne

Buttermilk Ranch ★ Blue Cheese

HOMEMADE SIDES ★

Add an Extra Side | \$3

- 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