

# VEGETARIAN MENU

ROCHESTER

## SMALL & SHARED STARTERS

### FRIED GREEN TOMATOES

Served with Pecorino Romano, cayenne buttermilk ranch

3 pcs \$7.5 5 pcs \$12

### CREOLE DEVILED EGGS

Cajun spiced, chives

3 pcs \$6.5 6 pcs \$12.5

## BBQ VEGETARIAN

### SMOKED PORTOBELLO

Smoked with Montreal seasoning, grilled zucchini, roasted peppers, melted Swiss, red onion, zip sauce, pressed long roll

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

### VEGGIE PLATTER\*

Pick any 4 homemade sides, served with a piece of cornbread \$17

### THE BAR-B-QUE BOWL\*

Whipped sweet potatoes, mixed greens, grilled cornbread with smoked portobello, deviled egg, toasted pumpkin seeds \$15

## THE SALAD PROJECT

CREATE YOUR OWN SALAD

**1 CHOPPED SALAD** \$10 BASE → **2 PROTEIN** +\$8 → **3 Extra Touch**

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

Smoked Portobello

★ 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

- ★ FRESH CUT FRIES\*
- ★ MAC & CHEESE
- ★ WHIPPED SWEET POTATOES WITH NUTS
- ★ APPLESAUCE
- ★ COLESLAW
- ★ MASHED POTATOES NO GRAVY
- ★ TOMATO CUCUMBER SALAD
- ★ HARLEM POTATO SALAD
- ★ SIDE SALAD\*
- ★ CAJUN CORN

\* CAN BE PREPARED VEGAN

We will do our best to make starred options vegan, but because we are a scratch kitchen our meats are smoked and prepared in house meaning cross contamination can occur. If you have a food allergy, please notify us when ordering