

# GLUTEN FREE MENU

T R O Y

★ 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 - Hello Buffalo  
Red Chili Sour Cherry  
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.

★ ¼ RACK  
(3 Ribs) \$15.5

★ ½ RACK  
(6 Ribs) \$22.5

★ ¾ 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

★ ST. LOUIS RIBS  
★ PULLED PORK  
★ PORK BELLY

★ PRIME BRISKET  
with jalapeños  
★ JALAPEÑO CHEDDAR  
HOT LINK SAUSAGE

★ ¼ CHICKEN  
★ ½ CHICKEN +\$4

### TRES NIÑOS \$19

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 original bbq sauce \$19

ALL NATURAL

### • CHIMICHURRI CHICKEN

Pit-smoked, grilled half BBQ chicken, topped with zesty chimichurri \$19.5

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 pickles \$19

≡ ALL PLATES COME WITH TWO SIDES / ADD AN EXTRA SIDE \$3 ≡

\*Cornbread contains gluten

# ★ 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, original bbq sauce & melted cheese choice

**CHOOSE YOUR MEAT:**

CHOPPED BRISKET +\$2 ★ PULLED PORK

★ PULLED CHICKEN

**CHOOSE YOUR CHEESE:**

SWISS ★ AMERICAN ★

NYS CHEDDAR

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

### PRIME BRISKET TACOS\*

Three brisket tacos, Red Chili Sour Cherry sauce, pickled onion & jalapeño relish, cilantro on toasted corn tortillas with fresh lime

\*No queso, queso contains gluten

1 side \$17.5 2 sides \$20.5

Add Homemade Salsa +\$3 Add Sour Cream +\$1.5

**DUROC**

## PORK SHOULDER

### PULLED PORK

1/3 lb hand pulled pork, original bbq 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 crispy slaw

### {2 SLIDERS} POWER COUPLE

Best of both worlds, prime brisket and pork memphis sliders. Your choice of sweet & sour or crispy 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

## *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 •

Whipped sweet potatoes, simmered greens with smoked turkey, 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

★ Grilled Chicken ★ 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

\*Cornbread contains gluten

## 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
- HARLEM POTATO SALAD
- *Spicy* CUCUMBER SALAD