EDINOSAUR BAR-B-QUE

SMALL & SHARED

CREOLE DEVILED EGGS

Cajun spiced & topped with chives **6 pcs** \$12.5

FRIED GREEN TOMATOES

Panko crusted, crispy fried, Pecorino Romano, buttermilk ranch dressing

3 pcs \$8.5 5 pcs \$12

BAR-B-QUE CHICKEN WINGS

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

♦ M/LD ★ Honey BBQ ★ K-Pow KOREAN

♦ ♦ # 0 7 ★ Wango HABANERO★ Jerk Glaze

Garlic Chipotle

* Hello Buffalo

♦♦♦ #0 TTEST ★ Devil's Duel

★ 6 pcs \$12.5 **★ 13 pcs** \$22

PULLED PORK SANDWICH

1/3 lb hand pulled pork, original sauce, house pickles, grilled potato roll 1 side \$15.5 2 sides \$18.5

PRIME BRISKET SANDWICH

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

1 side \$18.5 2 sides \$21.5

MR. CRISP

Original Style

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

Hello Buffalo

Crispy fried chicken breast, hello buffalo sauce, celery salsa verde, blue cheese, grilled potato roll

1 side \$16 2 sides \$19

IMPOSSIBLE

BAR-B-OUE 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

If you have a food allergy or intolerance, please notify us when ordering. Food allergen information is available.

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 ½ RACK

★ ¾ RACK

FULL RACK (12 Ribs) \$39

SWEETHEART DEAL FOR 2 * Full rack of ribs + 4 homemade sides \$44

COMBO PLATES

PICK TWO OR THREE MEATS \$26/\$31

* ST. LOUIS RIBS

★ ½ CHICKEN +\$4

★ ¼ CHICKEN

★ PULLED PORK ★ JALAPEÑO CHEDDAR **HOT LINK SAUSAGE**

with Hot Honey Gold Sauce & pickled onion & jalapeños

- 🖈 PRIME BRISKET+\$1 🖈 PORK BELLY with K-Pow Korean BBQ Sauce & pickled with jalapeños
 - ALABAMA WHITE **PULLED CHICKEN**

SAMPLE \$20.5

TRES NIÑOS Petite sampling of:

- ★ PRIME BRISKET with jalapeños
- 🖈 ST. LOUIS RIBS
- PULLED PORK

ALL NATURAL

1/2 BAR-B-OUE CHICKEN

CHIMICHURRI CHICKEN

Antibiotic and cage-free, apple-brined, pit-smoked, glazed with our original sauce \$19.5

Pit-smoked, grilled half BBQ chicken, topped with zesty chimichurri \$20

30 day aged Prime beef, hand sliced, lean and juicy with pickled onion & jalapeños \$26.5

PORK PLATE

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

- * Whole Chicken (6 pcs) * Full Rack of Ribs * Cornbread
 - 1lb Pork or Brisket +5 * 3 Homemade Sides

SERVES 4-6 \$99

Mixed greens, cucumber, tomatoes, radish, carrot, cornbread, spiced walnuts \$10.5 +Add BBQ Choice \$8

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

Dressing Choice: Creole Mustard Vinaigrette ★ Red Wine Vinaigrette ★ Bar-B-Blues House ★ Cayenne Buttermilk Ranch ★ Blue Cheese

HOMEMADE SID

- ★ MAC & CHEESE
- COLESLAW
- ★ SIMMERED GREENS
- ★ BBQ BEANS w/ pork
- **★ CREOLE POTATO SALAD**
- * Spicy CUCUMBER SALAD
- * BBO FRIED RICE w/ BBQ meats
- SYRACUSE STYLE SALT POTATOES
- ★ ROASTED WHIPPED **SWEET POTATOES** w/ spicy nut topping

🥃 ALL PLATES COME WITH TWO SIDES 🥃 In accordance with the NYC law aimed at reducing single-use plastic and other products, we do not automatically include plastic silverware or extra sauce in takeout orders. However, we would be more than happy to provide them upon your specific request.