# EDINOSAUR BAR-B-QUEF

#### 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 \$7.5 5 pcs \$12

### BAR-B-OUE CHICKEN WINGS

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

- $\triangle M/UD$  Honey BBQ
  - \* K-Pow KOREAN

♦ ♦ # Ø T – Wango HABANERO

- \* Red Chili Sour Cherry
- **★** Jerk Glaze
- Garlic Chipotle
- Hello Buffalo

♦ ♦ #0 TTEST-Devil's Duel

**★ 6 pcs** \$12 **★ 13 pcs** \$21

### PULLED PORK SANDWICH

1/3 lb hand pulled pork, original sauce, house pickles, grilled Martin roll 1 side \$14.5 2 sides \$17.5

#### PRIME BRISKET SANDWICH

1/3 lb Prime aged beef, hand sliced, pickled onions & jalapeños, horsey mayo, original sauce, grilled Martin roll 1 side \$17.5 2 sides \$20.5

#### MR. CRISP

#### **Original Style**

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

#### **Hello Buffalo**

Crispy fried chicken breast, hello buffalo sauce, celery salsa verde, blue cheese, grilled roll 1 side \$15 2 sides \$18

#### **IMPOSSIBLE**

### BAR-B-OUE BURGER

Plant based burger, caramelized BBQ onions, melted cheddar, smoked plum tomatoes, pickle, zip sauce 1 side \$16 2 sides \$19

# 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) \$15.5

★ 1/2 RACK

★ ¾ RACK (9 Ribs) \$29 **★ FULL RACK** (12 Ribs) \$37

SWEETHEART DEAL FOR 2 Full rack of ribs + 4 homemade sides \$43

# $\equiv$ COMBO PLATES $\equiv$

#### PICK TWO OR THREE MEATS \$25/\$30

- \* ST. LOUIS RIBS
- **★ PULLED PORK**
- ★ ½ CHICKEN +\$4
- **★ 14 CHICKEN**
- PRIME BRISKET+\$1 \* 1/4 LB SPICY

SHRIMP BOIL peel & eat cold

**JALAPEÑO CHEDDAR** HOT LINK SAUSAGE

with Hot Honey Gold Sauce & pickled onion & jalapeños

PORK BELLY with K-Pow Korean BBQ Sauce & pickled onion & jalapeños

#### SAMPLE \$19.5

TRES NIÑOS Petite sampling of:

- PRIME BRISKET with ialapeños
- 🖈 ST. LOUIS RIBS
- PULLED PORK

#### ALL NATURAL

**BAR-B-OUE CHICKEN** 

Antibiotic and cage-free, apple-brined, pit-smoked, glazed with our original sauce \$19

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

**BRISKET PLATE** 

30 day aged Prime beef, hand sliced, lean and juicy with pickled onion & jalapeños \$25.5

**BIG ASS** 

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

Feed the fam with this Bar-B-Que Spread

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

SERVES 4-6 \$98 -

Mixed greens, cucumber, tomatoes, radish, carrot, cornbread, spiced walnuts \$10 +Add BBQ Choice \$8

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

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

## HOMEMADE SIDES :

- ★ MAC & CHEESE
- BBO FRIED RICE with BBQ meats
- \* SIMMERED GREENS with smoked turkey
- HARLEM POTATO SALAD
- \* Spicy CUCUMBER SALAD
- ★ ROASTED WHIPPED SWEET POTATOES with nuts
- \* A.K. CHILI

★ BBO BEANS with pork

- **★ COLESLAW**
- ★ MASHED POTATOES with gravy

### ALL PLATES COME WITH TWO SIDES = -

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