

GLUTEN FREE MENU

T R O Y

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

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.

★ **1/4 RACK**
(3 Ribs) \$15.5

★ **1/2 RACK**
(6 Ribs) \$23

★ **3/4 RACK**
(9 Ribs) \$29

★ **FULL RACK**
(12 Ribs) \$37

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

COMBO PLATES

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

★ **ST. LOUIS RIBS**

★ **PULLED PORK**

★ **PORK BELLY**
with pickled onion & jalapeños
No K-Pow Korean BBQ Sauce

★ **PRIME BRISKET** +\$2
with jalapeños

★ **JALAPEÑO CHEDDAR
HOT LINK SAUSAGE**
with Hot Honey Gold Sauce
& pickled onion & jalapeños

★ **1/4 CHICKEN**

★ **1/2 CHICKEN** +\$4

TRES NIÑOS \$20

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 \$27.5

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 +\$3 ★ 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 bbq sauce
1 side \$18 2 sides \$21

BBS

Prime brisket, thick-cut bacon,
melted Swiss, horsey mayo
1 side \$19.5 2 sides \$22.5

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 \$18.5 2 sides \$21.5
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 original slaw

{2 SLIDERS} POWER COUPLE

Best of both worlds, prime brisket and pork
memphis sliders. Your choice of sweet & sour
or original slaw 1 side \$16.5 2 sides \$19.5

CUBAN

Mojito pulled pork, grilled ham,
Swiss, pickles, mustard
1 side \$15.5 2 sides \$18.5

★★ BURGERS ★★

8oz. Certified Angus Beef

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, house pickles
1 side \$17 2 sides \$20

Vegetarian 'Que

BBQ MUSHROOM REUBEN

Smoked portobello "burnt ends", tangy
onions, red slaw, melted Swiss
1 side \$15.5 2 sides \$18.5

IMPOSSIBLE BAR-B-QUE BURGER

Plant based burger, caramelized BBQ onions, melted
cheddar, smoked plum tomatoes, house pickles
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