

VEGETARIAN MENU

HAMBURG

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

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 SALAD PROJECT ★

CREATE YOUR OWN SALAD

1 CHOPPED SALAD \$10 BASE
Mixed greens, cucumber, tomatoes, radish, carrot, cornbread, spiced walnuts



2 Extra Touch
★ NYS Cheddar +\$2
★ Danish Blue Cheese +\$2

3 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

★ APPLESAUCE

★ COLESLAW

★ MASHED POTATOES NO GRAVY

★ 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 or intolerance, please notify us when ordering. Food allergen information is available.