

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 | \$4

★ **FRESH CUT FRIES***
★ **MAC & CHEESE**
★ **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.