

VEGETARIAN MENU

ROCHESTER

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

SMOKED PORTOBELLO

Smoked with Montreal seasoning, grilled zucchini, roasted peppers, melted Swiss, red onion, zip sauce, pressed long roll

1 side \$15.5 2 sides \$18.5

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 → **2 PROTEIN** +\$8 → **3 Extra Touch**

Mixed greens, cucumber, tomatoes, radish, carrot, cornbread, spiced walnuts

Smoked Portobello

★ 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

★ HOMEMADE SIDES ★

Add an Extra Side | \$4

- ★ FRESH CUT FRIES*
- ★ MAC & CHEESE
- ★ WHIPPED SWEET POTATOES WITH NUTS
- ★ APPLESAUCE
- ★ COLESLAW
- ★ MASHED POTATOES NO GRAVY
- ★ TOMATO CUCUMBER SALAD
- ★ 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.