

GLUTEN FREE MENU

TROY

★ 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

★ 4 CHICKEN WINGS

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 \$4 ≡

*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 | \$4

- 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