

GLUTEN FREE MENU

HARLEM

★ 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 \$6.5 ★ 6 pcs \$12.5 ★ 13 pcs \$22

🔥 **MILD** – Honey BBQ

🔥🔥 **HOT** – 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.

★★★ *Genuine* BAR-B-QUE PORK RIBS ★★★

St. Louis ribs, dry rubbed and slow smoked, lightly glazed with our original BBQ sauce.

★ ¼ RACK (3 Ribs) \$16.5

★ ½ RACK (6 Ribs) \$24.5

★ ¾ RACK (9 Ribs) \$32.5

★ FULL RACK (12 Ribs) \$40

★ SWEETHEART DEAL FOR 2 ★
Full rack of ribs + 4 homemade sides \$45

COMBO PLATES

PICK TWO or THREE MEATS \$26.5/\$31.5

★ 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

★ ¼ CHICKEN

★ ½ CHICKEN +\$4

★ 4 CHICKEN WINGS

TRES NIÑOS \$21.5

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 our original
sauce \$20

ALL NATURAL

• CHIMICHURRI CHICKEN

Smoked/grilled half chicken,
topped with zesty
chimichurri \$20.5

USDA PRIME

• BRISKET PLATE

30 day aged Prime beef,
hand sliced, lean and
moist with pickled onion &
jalapeños \$29.5

BIG ASS

• PORK PLATE

Hand pulled pork
shoulder, original
sauce, piled high with
house-cured pickles \$20.5

≡ ALL PLATES COME WITH TWO SIDES / ADD AN EXTRA SIDE \$4 ≡

*Cornbread contains gluten

★ Specialty "No Roll" SANDWICHES ★

ALL SANDWICHES COME WITH OUR HOUSE CURED PICKLES.

Add Thick-Cut Bacon to Any Sandwich +\$2.5 | Add Cheese +\$1.5

★ TRUE BLUE BAR-B-QUE ★

WE COOK OUR MEATS LONG, LOW & SLOW, FRESH THROUGHOUT THE DAY, USING REGIONAL HICKORY & OAK.
WHO SAYS YOU NEED A ROLL? WITHOUT IT THEY ARE ALL GF

U.S.D.A. **PRIME BRISKET**

PRIME BRISKET

1/3 lb Prime aged beef, hand sliced, pickled onion & jalapeños,
horsey mayo, original bbq sauce
1 side \$19.5 2 sides \$22.5

BRISKET CHEESESTEAK

Chopped brisket, tangy onions, poblano peppers,
original bbq sauce, melted cheddar
1 side \$20 2 sides \$23

DUROC SLOW SMOKED PORK

PULLED PORK

1/3 lb pulled pork shoulder, original sauce, house pickles
1 side \$16 2 sides \$19

MEMPHIS

Pulled pork shoulder, original sauce, topped with choice of sweet & sour or creamy slaw
1 side \$16.5 2 sides \$19.5

★★ BURGERS ★★

8oz. Certified Angus Beef

DINO BURGER

Lettuce, beefsteak tomato, red onion, melted American
1 side \$16.5 2 sides \$19.5 +thick-cut bacon \$2.5

BACON DELUXE

Sautéed tangy onions, thick slice bacon, melted Swiss, house pickles
1 side \$17.5 2 sides \$20.5

IMPOSSIBLE BAR-B-QUE BURGER

Plant based burger, caramelized BBQ onions, melted cheddar, smoked plum tomatoes, house pickles
1 side \$16.5 2 sides \$19.5



THE SALAD PROJECT



CREATE YOUR OWN SALAD

1

CHOPPED SALAD \$10.5 BASE

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



2

PROTEINS \$8 CHOOSE ONE

Pulled Pork ★ Sliced Brisket +\$2 ★
Pulled Chicken ★ Smoked Portobello
★ Smoked Salmon +\$2

3

Extra Touch

★ Thick-cut Bacon +\$2.5 ★ Deviled Egg +\$2
★ NYS Cheddar +\$2 ★ Danish Blue Cheese +\$2



4

HOMEMADE DRESSING

Creole Mustard Vinaigrette ★ Red Wine
Vinaigrette ★ Bar-B-Blues House ★ Cayenne
Buttermilk Ranch ★ Blue Cheese

HOMEMADE SIDES ★

Add an Extra Side | \$4

★ COLESLAW
★ SIDE SALAD
★ CREOLE POTATO SALAD

★ BBQ BEANS
with pork
★ SPICY CUCUMBER SALAD

*Cornbread contains gluten

★ SYRACUSE STYLE SALT POTATOES
★ SIMMERED GREENS
★ ROASTED WHIPPED SWEET POTATOES
with spicy walnuts