Boneyard Bistro Lunch Menu

Apps	
Hickory Smokin' Deviled Eggs ° Bacon ° Dijon ° Smoked Jalapeños, ° Sriracha Boneyard's Famous House Cured & Double Hickory Smoked "Bacon Building Blocks" Kobe Beef Chili Filled Donuts ° Cheddar Cheese ° Mustard ° Onions ° Pickles Smoked Chipotle Buffalo Wings° House made Bleu Cheese Dressing	7 12 12 12
"Loaded Potato" Potstickers ° Sour Cream ° Bacon ° Green Onion ° Cheddar ° French Onion Dip	12
Cajun Empanadas ° Shrimp, Crawfish, Andouille, Tasso Ham ° Holy Trinity ° Louisiana Aioli	14
Pastrami & Rye Spring Rolls° House Cured & Smoked Pastrami°Havarti°Cole Slaw°Caramelized Onion°Rye BBQ Nachos ° Pulled Pork, Brisket, & Sausage ° Jack & Cheddar Cheeses ° Chipotle Ranchero Sauce Salsa Fresca ° Guacamole & Sour Cream	Aioli 14
Salads Farro Greek Salad ° Arugula ° Romaine ° Feta ° Cherry Tomato ° Red Onion ° Artichoke Heart ° Cucun	ıben °
Red Wine & Kalamata Olive Vinaigrette	1 4
"The Wedge" Iceberg Salad O House made St. Agur & Valdeon Bleu Cheese Dressing O	1.7
Applewood Smoked Bacon * White Balsamic Pickled Onions "The Country of Provider & Head Coursed Club profiles and Districtions Applead to Provide Applead Club profiles and Clu	13 Mic 14
"The Crunch" Qunioa & Herb Crusted Chevre Toasted Pistachios Arugula Bourbon Cherries White Balsa Southern Fried Chicken Caesar Orana Padano Arugula Romaine Tomatoes Garlic Croutons	17
SOUTHERN FRIED CHICKEN CHESAR CHAINA FRADANCE TROUBLINE TOWARDES CARRIE CROOTERS	1 7
Specialties Jalapeño Popper Grilled Cheese ° Jack, Cheddar, & Cream Cheese ° Crispy Onions ° Jalapeño Strips Fried Chicken Club ° House Made Bacon ° Spicy Honey ° Tomato ° Onion ° Lettuce ° 1000 Island	14 16
Curry Cashew Chicken Salad Wrap° Apples° Currants° Madras Curry° Celery° Cucumber° Green Sa Seared Ahi Tuna Steak° Grilled Pineapple Slaw° Sambal – Ginger Aioli° Bibb Lettuce° Crispy Wontons° BBQ Quesadilla con Ensalada° Choice of Brisket, Tri Tip, Pulled Pork/Chicken, Portobello° Sour Cream°	
Guacamole ° Jack & Cheddar Cheese ° Salsa Fresca ° Chipotle Ranchero Sauce ° Lime Vinaigrette House Cured Pastrami Rueben ° Rye Bread ° Housemade 1000 Island ° Gruyere ° Sauerkraut ° Cole 9	23 Slaw 19
Teriyaki Steak Dip ° Bibb Lettuce ° Pineapple Slaw ° Miso Aioli ° Sweet Potato Fries Smokey Quinoa & Black Bean Burger ° Jack Cheese ° Avocado ° Tomato ° Chipotle Aioli ° Fries Crispy Ancho Mashed Potato Tacos ° Sauteed Onion ° Cheddar Curds ° Flour Tortillas	19 19
Pico De Gallo, Guacamole, & Sour Cream	19
TICO DE CALLO, COMPANIOLE, À SOUR CIRENTI	1 /
Burgers	
Our burgers are 100% Snake River Farms American "Kobe Style" Wagyu Beef. Cheese, Bacon, Avocado, Crilled Onions \$2 each ° Additional Sauces \$1 eachAdd French Fries \$4, Sweet Potato Fries \$7, Cluten free roll \$	
"BurgerNuff Said" ° A la Carte ° Lettuce, Tomato, Red Onion, Pickle ° Smoked Onion Aioli 13 Chel's Creations	z/8oz /17
All Creations come complete with French Fries and Cole Slaw "The Classic"- Choice of St. Agur Blue Cheese, Cheddar Cheese, Porter Cheddar, Chaumes, Jack, Gruyere	3/21
"THE O.M.G." - BEER BATTERED ONION RINGS ° CHIPOTLE AIOLI ° BBQ SAUCE ° TOMATOES ° ONION °	9/22
	9/22
	9/22
Southwest Patty Melt"- Grilled Rye Bread ° Gruyere & Cheddar Cheeses ° Sautéed Onions, Anaheim Chilies,	9/22 3 Lance only
Derby Melt * Waqyu Beef Patty * Fried Green Tomatoes * Housemade Pimento Cheese * Bacon * Aruqula	3 Large only
Red Onion A gratuity of 18% may be added for parties of six or more * Please refrain from using cell phones. Let your server know if you have all ingredients are listed on the menu.* we welcome your well behaved children. * Split charge \$4.00	3 Large only /e food allergies. N

Boneyard Bistro

Our meats & poultry are hand rubbed with our own special blend of seasonings and slowly smoked from 2 TO 18 HOURS OVER HICKORY OR GRILLED OVER A LIVE RED OAK FIRE

All dinners include a choice of two: Fried Mac n' Cheese, Baked Beans, Collard Greens, Cole Slaw, Potato Salad, French Fries.

Two Way Combo*

27

24

27

26

30

27

19

Any Two Ribs*

Ribs & ☐ Chicken*

Ribs & ☐ Chicken*

Any Two Meats*

All Three Ribs

Ribs & Two Meats*

Any THREE MEATS*

Ribs & Choice Of MEAT* 26

THREE Way Combo*

Ribs, Chicken & MEAT* 30

Slow Hickory Smoked Pork Ribs *Baby Back Ribs OR St. Louis Spare Ribs * Served Dry, Wet, or Chipotle Glazed Half Rack 25 Full Rack 34 Fifty- Fifty 35

SANTA MARIA RED OAK GRILLED BEEF RIDS (NATURAL, NEVER EVER) * SERVED DRY, WET, OR CHIPOTLE CLAZED Small Order (3 ribs) 27 Large Order(5 ribs) 35 Full Rack(7ribs) 42 Fifty- Fifty 38

Dinners *Brisket, Tri Tip, Beef Ribs, White Chicken Add\$2 for each

Smoked/Grilled Meats

Brisket 29 (Specify Lean Or Not)

Santa Maria Tri Tip 29

Pulled Pork 22 (N.Carolina Style Available)

21 Sausage

Hickory Smoked Chicken.

Half Chicken Half Chick Wht 22

Pulled Chicken 19

SANDWICHES - All sandwiches include a choice of one::

Fried Mac N' Cheese, Baked Beans, Collard Greens, Cole Slaw, Potato Salad, French Fries.

**Pulled Pork 18

Tri Tip 19

**Pulled Chick 18 Sausage 16

*"GO ALL THE WAY" (add yellow mustard, raw white onion, & pickle) ** N. Carolina Style Available *Cluten Free roll \$1

MEGA PLATTER (8 to 12 People)

Baby Backs, St. Louis & Beef Ribs, Five Meats, One Whole Chicken, Five Sides (Macs, Beans, Greens, Slaw, Potato Salad) 300

Mini-MEGA (4 to 8 People)

Rack Baby Backs, St. Louis & Beef Ribs, Five Meats, Half Chicken, Five Sides (Macs, Beans, Greens, Slaw, Potato Salad) 185

THE EVANATOR (2 TO 4 PEOPLE)

SWEET POTATO FRIES 7

□ Rack Each of the Ribs, Pulled Pork, Tri Tip, Brisket, □Chicken, Lg. Mac, Cole Slaw, & Beans 100

Sides BEVERAGES Fried Mac n' Cheese 5 & 8 Soft Drinks Baked Beans ICE TEA (Tropical) 3 Collard Greens 4.5 Coffee (Coffee by Grounwork) Cole Slaw TEA (THE ART OF TEA) Potato Salad Devils Canyon Root BEER French Fries