

# BONEYARD BISTRO

## SMALL BITES

- Hickory Smokin' Deviled Eggs** Bacon ° Dijon ° Smoked Jalapeños ° Sriracha  
7
- Crispy Brussels Sprouts** Ranch "Essence" ° Burrata Cheese  
9
- Boneyard's Famous House Cured & Double Hickory Smoked "Bacon Building Blocks"**  
12
- Kobe Beef Chili Filled Donuts** Cheddar Cheese ° Mustard ° Onions ° Pickles  
12
- Smoked Chipotle Buffalo Wings** House-made Blue Cheese Dressing  
12
- Pimento & Goat Cheese Hush Puppies** Jalapeño Gastrique  
9
- Hearts Of Palm Fries** Chimichurri Aioli  
11
- Crab Cake** Green Tomato Chow Chow  
14
- Frito Pie Spring Rolls** Corn Chips ° Chili ° Cheese ° Sour Cream ° Salsa  
14
- Boneyard's Famous Brisket/Tri Tip Chili** Cheddar Cheese ° Diced Onions ° Tomatoes ° Sour Cream  
13/17

## SALADS

Add: Smoked Chicken 8 / Tri Tip 9 / BBQ Shrimp 10

- Bibb Salad** Shaved Radish ° Manchego Cheese ° Candied Sunflower Seeds ° Buttermilk Sage Dressing  
12
- "The Wedge" Iceberg Salad** House Made Bleu Cheese Dressing ° Bacon & Tomatoes ° White Balsamic Pickled Onions  
13
- "Cali Style" Tostada Salad** Kale ° Pepitas ° Sundried Tomato Salsa ° Black Beans ° Cotija ° Roasted Corn  
13
- Farro Greek Salad** Arugula ° Romaine ° Feta ° Cherry Tomato ° Red Onion ° Artichoke Heart °  
Cucumber ° Red Wine & Kalamata Olive Vinaigrette  
14
- Southern Fried Chicken Caesar** Grana Padano ° Arugula ° Romaine ° Tomatoes ° Garlic Croutons  
17

## ENTREES

- BBQ Quesadilla Con Ensalada** Choice Of Brisket, Tri Tip, Pulled Pork/Chicken, Portobello  
Sour Cream ° Guacamole ° Jack & Cheddar Cheese ° Salsa Fresco ° Chipotle Ranchero Sauce ° Lime Vinaigrette  
23
- Smokey Quinoa & Black Bean Burger** Jack Cheese ° Avocado ° Tomato ° Chipotle Aioli ° Fries  
19
- Vegan Jamaican Jerk Jackfruit Wrap** Black Beans ° Carrots ° Mango ° Kale ° Avocado °  
Roasted Red Pepper "Aioli" ° Fried Plantains  
22
- Hickory Smoked Prime Rib Melt** Gruyere Cheese ° Horseradish Mustard ° Truffle Fries  
22
- "Secret Mission" \* Wagyu Beef \* "Animal Style" Quesarito**  
Nacho Cheese \* Grilled Onions ° Rice ° 1000 Island ° Chips  
22
- Caribbean Mahi Mahi Tacos** Papaya Slaw ° Smoked Pineapple Relish ° Yucca Fries  
22
- Oak Grilled Ahi Tuna Steak** Nicoise Couscous Salad ° Kalamata Olive Vinaigrette  
24
- Pan Seared Trout** Caper Chimichurri ° Wilted Spinach ° Sour Cream & Chive Mashed Potatoes  
24
- Bone In Kurobuta Pork Chop** Beer & Cheddar Risotto ° Broccoli ° "Cheez-It" Crumbles  
32
- Creole BBQ Double Chop Rack Of Lamb** Creamy Grits ° Fried Okra  
26
- 14 Oz. C.A.B. Oak Grilled Ribeye** Bourbon – Bacon – Maple Compound Butter ° Candied Bacon °  
Sour Cream & Chive Mashed Potatoes \*Traditional Style Available Upon Request\*  
42

\*Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
A gratuity of 18% may be added for parties of six or more \* Let your server know if you have food allergies. Not all ingredients are listed on the menu.\*  
We welcome your well behaved children. \* Please refrain from using cell phones. Split charge \$4.00