APPETIZERS

SMOKED CHICKEN WINGS

(10) 13.00 | (20) 24.00 | (30) 37.00

“WESTERN NEW YORK’S ORIGINAL SMOKED CHICKEN WING”

HOUSE RUBBED | HOUSE BBQ | SPICY CHIPOTLE BBQ | RING OF FIRE | PEACH SRIRACHA

Grill your order - Add .25 per wing | Extra 2oz. Blue Cheese - Add .75 | Extra Carrots & Celery - Add 1.00

Old Fashioned Corn Bread 5.00
Served with our crunchy pecan butter.

Pizza Logs 9.00
A Western New York specialty. Our orders come with 4 pepperoni and cheese filled logs, golden fried and a side of marinara sauce.

Southern Fried Pickle Spears 7.00
Lightly breaded dill pickle spears fried to a golden brown and served with cajun ranch dressing.

Onion Rings 9.50
Breaded and fried to a golden brown, served with Chipotle BBQ Sauce.

Jalapeno Poppers 7.50
Breaded, spicy, Jalapeno peppers stuffed with cheddar cheese, fried to a golden brown and served with cajun ranch dressing.

Chicken Fingers 10.50
4 tender, breaded and fried chicken filets served plain w/ carrots, celery, french fries and a side of bleu cheese. Go ahead and choose from our list of wing sauces above if you’d like!

SOUPS

Cup 4.00 | Bowl 6.00

Brunswick Stew
A southern blend of rich tomatoes, vegetables, slow smoked chicken, pork, turkey, brisket and our secret spices simmered to perfection by our soup artisans.

SMOKING AT THE BRICKYARD

ALL DINNERS COME WITH CHOICE OF 2 SIDES & CORNBREAD

The Big Blue Plate Special
Sliced brisket or pulled pork, take your pick you won’t go home hungry!
Brisket 21.50 | Pulled Pork 17.00

1/2 BBQ Chicken 16.00
Slow smoked, cooked on the bone for extra flavor.

Meatloaf Dinner 16.00
14 oz. of our andouille sausage stuffed meatloaf, topped with our House BBQ sauce. (VERY SPICY)

Smoked Turkey Breast 16.00
Slices of our house smoked fresh turkey, covered in a rich gravy.

PIT PLATTERS

#1 House Special 24.00
1/2 Chicken
1/2 Baby Back Ribs
Coleslaw
Smoked Greens
Mixed Greens
Shredded Cheese
Tomatoes
Cucumbers
Brisket
Cornbread

#2 The Ultimate 30.00
1/2 Chicken
1/2 Rack Baby Back
Coleslaw
Real Mashed Potatoes
Mac & Cheese
Mixed Greens
Shredded Cheese
Tomatoes
Cucumbers
Smoked Turkey
Brisket
Ribs
Cornbread

#3 Choose Your Own Platter 25.00
(Any 3 different items)
1/4 Chicken
1/4 Rack Baby Back
1/4 Brisket
Coleslaw
Real Mashed Potatoes
Mac & Cheese
Mixed Greens
Shredded Cheese
Tomatoes
Cucumbers
Smoked Turkey
Brisket
Ribs
Cornbread

HOMEMADE SIDES

Coleslaw 3.00
Potato Salad 3.00
Cajun Corn 3.00
Sweet Fries 3.50
Brunswick Stew 4.50
Brickyard Beans 3.00
French Fries 3.00

BEVERAGES

Soda 1.00
Coffee/Tea 2.00
Children’s Milk 2.00
Orange Juice 2.50
Milk/Shoc Milk 2.60
Apple Juice 3.00
Boiled Water 1.60
Hot Chocolate 2.00
Cranberry Juice 2.00
Saranac Root Beer 4.00
Minute Maid Lemon 3.00
Seagrams Ginger Ale 3.00

STEWART’S PURE CANE SUGAR BOTTLED SODAS (ea.) 4.00
Cherries ’n Cream | Cream Soda | Grape | Black Cherry | Birch Beer | Orange

ALL PRICES ARE SUBJECT TO CHANGE BASED ON MARKET FLUCTUATION

YOU MAY NOTICE...
Our meats will have a pink color ring near the surface. This effect is 100% natural result of the LOW & SLOW cooking process our pit boss uses to impart a traditional southern BBQ flavor. It does not mean our meats are undercooked. The “pink ring” is a sign of top notch BBQ across the world!

ULTIMATE FRIES 13.50
A big plate of wedge cut fries topped with cheddar cheese, real bacon and served with ranch dressing.

ADDITIONAL ITEMS

Jalapeno Relish - Add .50
Sour Cream - Add .50
Gravy - Add 2.00
Pulled Pork - Add 3.00
Chopped Brisket - Add 4.50
Pulled Chicken - Add 4.00

DRESSINGS:65: Ranch, Cajun Ranch, Creamy Bleu Cheese (add. .50)
Light Raspberry Vinaigrette, House BBQ French, Honey Mustard, Balsamic Vinaigrette

SALADS

BRICKYARD SALADS ARE SERVED WITH ROASTED PECANS!!

IF YOU ARE ALLERGIC, KINDLY ASK YOUR SERVER TO REMOVE YOUR NUTS.

Garden Salad 8.00
Mixed Greens | Shredded Cheese | Tomatoes
Cucumbers | Roasted Pecans | Cornbread

Brisket Salad 14.50
Sweet Potato Fries | Mixed Greens | Shredded Cheese
Roasted Pecans | Tomatoes | Cucumbers | Brisket | Cornbread

House Rub Chicken Salad 12.50
Mixed Greens | Shredded Cheese | Tomatoes | Roasted Pecans
Cucumbers | Pulled Chicken | House Rub | Cornbread

Smoked Turkey Salad 12.50
Mixed Greens | Shredded Cheese | Roasted Pecans
Tomatoes | Cucumbers | Smoked Turkey | Cornbread

Chopped BBQ Salad 12.50
CHOOSE ONE: Pulled Pork OR Pulled Chicken
Mixed Greens | Shredded Cheese | Cornbread | Tomatoes
Roasted Pecans | Cucumbers | Roasted Pecans | Cornbread | Tomatoes
### BETWEEN THE BUNS

Sandwiches are served with chips and a pickle or make it a platter and add 2 sides and cornbread for an additional charge. Mayo, Cajun Mayo or House BBQ sauce available on request, unless noted.

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Platter</th>
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</thead>
<tbody>
<tr>
<td>BBQ Pulled Pork Sandwich</td>
<td>11.50</td>
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<tr>
<td>Po’ Boy</td>
<td>15.50</td>
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<tr>
<td>Pulled Pork, topped with coleslaw and our House BBQ sauce on a toasted baguette roll</td>
<td>15.50</td>
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<tr>
<td>Beef Brisket Sandwich</td>
<td>11.50</td>
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<tr>
<td>The Brick</td>
<td>13.50</td>
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<tr>
<td>A hearty 6 oz. piece of our spicy Andouille stuffed meatloaf, served open faced on Texas Toast, drizzled with our house BBQ sauce and topped with crispy onions</td>
<td>13.50</td>
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<tr>
<td>BBQ Chicken Club</td>
<td>9.50</td>
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<tr>
<td>Kickin’ Chicken Sandwich</td>
<td>9.50</td>
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<tr>
<td>A 5 oz. smoked chicken breast topped with pepperjack cheese and tomato jalapeno relish</td>
<td>13.50</td>
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<tr>
<td>Smoked Turkey Club</td>
<td>9.50</td>
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<tr>
<td>Bourbon Street</td>
<td>9.50</td>
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<tr>
<td>A 5 oz. grilled chicken breast topped with red onion, Cajun mayo, our secret Cajun spice blend and provolone cheese</td>
<td>13.50</td>
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<td>Cajun Veggie Burger</td>
<td>9.50</td>
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<tr>
<td>Served with a roasted red pepper and Cajun mayo. Add sauteed onion for .99 extra.</td>
<td>13.50</td>
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<tr>
<td>Perky Turkey Breast Sandwich</td>
<td>9.50</td>
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<tr>
<td>Slices of freshly smoked turkey breast topped with lettuce, tomato and our special secret sauce, a blend of cranberry, goat cheese and horseradish.</td>
<td>13.50</td>
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### BRICKYARD MELTS

Your quest for perfect barbecue and hearty grilled food has brought you to the

**be prepared to experience the areas best wood-fired cooking using the highest quality ingredients available. Our specialty meats are smoked low and slow, burning only locally grown fruit woods for up to 16 hours in our authentic pit smoker. Only this traditional cooking process can deliver the perfect, off-the-bone tender BBQ you have been searching for. Join us for the best,**

**CLASSIC SOUTHERN BBQ, FINE ALES & WESTERN NEW YORK’S BEST BOURBON SELECTION**

### 1/2 LB. BRICKYARD BURGERS

For the serious appetite, our sirloin burgers are cooked to your liking and topped with lettuce, tomato, onion. Platters come with 2 sides and Brickyard cornbread.

<table>
<thead>
<tr>
<th>Sandwich</th>
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<tbody>
<tr>
<td>Hamburger</td>
<td>15.50</td>
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<tr>
<td>Cheeseburger</td>
<td>17.50</td>
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<tr>
<td>Bacon Cheeseburger</td>
<td>17.50</td>
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<tr>
<td>Bleu Cheese Burger</td>
<td>17.50</td>
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<tr>
<td>Turkey Burger</td>
<td>17.50</td>
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<tr>
<td>BBQ Sliders</td>
<td>11.50</td>
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<tr>
<td>Our traditional burger stacked high with crispy golden onion rings and laced with our house-made spicy chipotle BBQ sauce.</td>
<td>17.50</td>
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<tr>
<td>Ole’ Upper Decker</td>
<td>15.50</td>
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<tr>
<td>An entire pound of seasoned burger here with a center of melted cheese. Not for the weak-willed, faint of heart. See also soft, timid, hesitant, flacid.</td>
<td>19.50</td>
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