

BREAD BASKET



Made fresh to order, please allow up to 15 minutes for preparation.

Served with spicy & sweet honey tabasco sauce, Foundations Farms honey butter & seasonal jam.

Buttermilk Biscuits

Warm, buttery & flaky house-made biscuits. 6

Corn Bread

Moist, slightly sweet & completely wonderful. 6

Sweet Yeast Rolls

A Sunday supper staple. 6

⌚ Available only after 4 p.m.

SOUPS & SALADS



Soup of the Day

cup 5 bowl 7

Smokehouse Chili

Smoked brisket, fresh vegetables, beans & spiced goodness. cup 6 bowl 8

add cheddar, sour cream, onion & jalapeños

Soup N' Salad Combo 11

Ask your server!

House Side Salad

Chopped lettuce, bacon, cheddar cheese tomatoes. 4

Seven Layer Salad*

Chopped lettuce, Foundations Farms hard-boiled eggs, peas, smoked bacon, cheddar cheese & green onion melded with sweet creamy dressing. 11

Caesar Salad*

Fresh crisp romaine lettuce tossed with house-made dressing; topped with made-from-scratch croutons & parmesan cheese. 9

BBQ Cobb Salad*

Chopped lettuce, smoked bacon, diced tomatoes, Foundations Farm hard-boiled eggs, avocado, blue cheese crumbles & your choice of dressing. 11

Add to any salad:

smoked bacon 1.75
grilled chicken 5
smoked brisket 4
smoked pulled pork 2

Dressing Choices:

Balsamic Vinaigrette,
BBQ Vinaigrette,
Blue Cheese,
Caesar & Ranch

⌚ Available only after 4 p.m.

No separate checks for parties greater than 5.

*Gluten Free: Some items may require removing bun, croutons &/or beans.



HENDRICKS BBQ MENU

In a **HURRY?** Try our **EXPRESS OPTIONS!**

★ Look for items listed in **RED!** ★

GO EXPRESS!



BLUE PLATE SPECIALS



SUNDAY

Fried Chicken Dinner

Made fresh to order.

Please allow 15 minutes for preparation.

Perfectly seasoned chicken hand-dipped in buttermilk batter & fried golden brown. Served with mashed potatoes & peppery white country gravy, green beans & buttermilk biscuits!

Dinner for 1 - 18

Family Dinner for 4 - 28

Family Dinner for 6 - 38

WEDNESDAY

Smoked BBQ Shrimp & Grits

Our 6th place Memphis in May BBQ marinated smoked shrimp atop bacon and jalapeño grits; finished off with fresh scallions. 17

MONDAY

Lil' Willie's Meatloaf

Seasoned Certified Angus Beef stuffed with smoked bacon, caramelized onions & pepper jack cheese; topped with blueberry BBQ glaze & crispy onions. Served with two regular fixins. 14

THURSDAY

Slow Smoked BBQ Chicken

Half chicken dipped in brown sugar and BBQ sauce, slow smoked to a juicy finish. Served with two regular fixins. 14

TUESDAY

Maple Chili Chicken & Waffle

Juicy buttermilk fried chicken breast atop a fresh house-made waffle. Drizzled with a sweet and spicy maple chili hot sauce. Served with two regular fixins. 14

FRIDAY

Southern Fried Catfish

Cornmeal battered catfish with Barb's Hush Puppies & house-made tartar sauce. Served with one regular fixin. 16

No substitutions permitted on Blue Plate Specials.

⌚ Available only after 4 p.m. Monday through Friday.

SMALL STARTERS



Shrimp & Grits

Louisiana-style BBQ shrimp & white cheddar stone ground grits. 15

Fried Green Tomatoes

Tart green tomatoes fried in herbed breading; drizzled with sweet & spicy low country sauce. 8

Pork Cracklins*

A guilty pleasure of made-to-order, deliciously crispy cracklins...it is what it is - DELICIOUS! 7

BBQ Nachos*

Crispy tortilla chips covered with house-made BBQ queso; topped with smoked pulled pork & our signature BBQ baked beans, shredded lettuce, diced tomatoes, jalapeños & sour cream. 12

Fresh Cut Chips*

Idaho russet potatoes. 5

Barb's Hush Puppies

Irresistibly light & crispy; served with homemade remoulade. 7

Pulled Pork Turnovers

Light & flaky house-made turnovers, filled with pulled pork, smoked gouda & sweet onion marmalade; served with pepper jelly for dipping. 8

Deviled Eggs*

A picnic tradition made fresh with Foundations Farms free range eggs. 6

Onion Rings

Hand battered & buttermilk fried - sweet & delicious! 7

YOUNGUNS



Served with your choice of french fries or applesauce.

Cheeseburger (4oz) 7

Hot Diggity Dog (all beef) 7

Chicken Fingers 7

Grilled Cheese 6

Macaroni & Cheese 6

SHAKES



Made-from-scratch, hand-dipped milkshakes & ice cream.

Make 'em Boozy Shakes, for only \$3!

Maple Bacon Crunch 7

Strawberry 7

Salted Caramel Swirl 7

Dark Chocolate 7

Vanilla 7

Butter Pecan 7

Rotating Seasonal Selection 7

More delicious menu options listed on reverse. ↘

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BEVERAGES



Soft drinks are served in our signature mason jar with complimentary refills.

Sweet Tea

Sprite

Unsweetened Tea

Coke

Diet Coke

Lemonade

Dr. Pepper

Root Beer

Diet

Fanta Orange

Dr. Pepper

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Choose **EXPRESS** items listed in **RED!**

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FIXINS

All fixins are made-from-scratch.

REGULAR FIXINS

Sweet Potato Casserole

Baked sweet potato custard topped with candied pecans. 7

Creamed Spinach

Garlicky, creamy spinach. 7

Cole Slaw*

Chopped cabbage tossed in creamy & tangy cream dressing. 6

Potato Salad*

Creamy mustard dressing, tender cooked potatoes & sweet relish. 6

BBQ Baked Beans

Tangy, sweet & plain addictive with smoked bacon for extra deliciousness. 6

Sweet Potato Fries 6

French Fries 6

Bacon Braised Greens*

Slow cooked southern-style with smoked bacon & onions. 7

Cheddar Grits

Fresh made white cheddar stone ground grits. 6

Corn Casserole

Creamed corn & sweet corn. 6

PREMIUM FIXINS

Add \$1 more for premium fixins on BBQ Platters, Blue Plate Specials & Sandwiches.

Macaroni Cheese

Cheesy & creamy with a buttery cracker topping. 7

Green Beans*

Tender green beans with smoked bacon & onions. 6

Fried Potatoes*

Local onions & potatoes - just like mom used to make. 6

Salted Baked Potato*

Served with butter & sour cream. 5
Load it up!

add cheddar cheese, smoked bacon & chives 2
add smoked brisket 4
add smoked pulled pork 2

Mashed Potato ⌚

Served with peppery white country gravy. 6

HENDRICK'S BBQ meats are smoked low & slow in house daily to melt-in-your-mouth perfection. Due to the constraints of the smoking process & at time of peak demand, we may temporarily be out of your desired meat selection. We apologize for any inconvenience.

BBQ PLATTERS

Rib choices for latter options are 1/4 rack & do not include the Half & Half.

Meat Plus 3

Choose any one meat from our BBQ menu & three regular fixins. 14

The Whole Shebang

Sample our entire BBQ menu (no substitutions) & four of any fixins. You only live once! 39.5

Pick Two

Choose two meats from our BBQ menu & two regular fixins. 20

Pick Three

Choose three meats from our BBQ menu & two regular fixins. 26

Spoon-tender, St. Louis Style Pork Steak

Spoon-Tender, custom cut 18 oz pork steak - smoked, glazed, and char-grilled to perfection. Served with two regular fixins. 18

BBQ

Ribs

Slow smoked & dry rubbed.

St. Louis-Style Spare

half rack 14
full rack 22

Baby Back*

half rack 16
full rack 24

Half Half*

Half rack Saint Louis-Style Spare & half rack Baby Back. 28

Smoked Brisket

Carved Certified Angus Beef brisket seasoned with spices & cracked black peppercorns. Smoked 14 hours to juicy perfection!
4oz 9
8oz 16

Smoked Pulled Pork*

Tender, shredded deliciousness
4oz 6.5
8oz 11.5

Smoked Turkey*

So moist & juicy you'll be glad it's not just for Thanksgiving anymore.
4oz 7.5
8oz 13.5

Smoked Sausage

Garlicky & smoky with a spicy bite.
4oz 7.5
8oz 12.5

Don't forget to add some fixins!

SANDWICHES

Served on bakery fresh bread with your choice of two regular fixins.

Brisket Philly!*

Smoked Brisket with sautéed green peppers, onions, mushrooms & swiss cheese or white cheddar. 15.5

Smoked Brisket

Sliced, smoked, certified Angus beef brisket served with house-made pickles & onion marmalade. 15.5

Smoked Pulled Pork*

Smoked pulled pork served with house-made pickles. 12.5
add cole slaw for perfection! 1

Turkey Club

Smoked turkey, smoked bacon, lettuce & tomato with smoked vanilla aioli served on toasted sourdough. 14

add cheese 1
(Swiss, White Cheddar, Gouda or Pepper Jack)

Backyard Burger

8oz Certified Angus Beef mixed with a special blend of spices then flame-grilled with our signature STL-style BBQ sauce; served with lettuce, sliced tomato, house-made pickles & onion. 14

BLGT

Fried green tomatoes, smoked bacon, crisp romaine & low country sauce in a sun-dried tomato wrap. 13

Veggie Burger

House-made with mushrooms, pecans & oats; served with a side of onion marmalade. 13

add smoked bacon 1.75
add fried green tomato 1.75
add jalapeños 1

Pastrami

House-made pastrami & sauerkraut served on a Hoagie with "1200" island dressing (our BBQ take on Thousand Island). 15

Chicken in a Biscuit

Crispy buttermilk fried chicken breast smothered in peppery white country gravy & topped with cheddar cheese; served on a buttermilk biscuit. 13.5

Grilled Chicken Sandwich*

Tender & juicy, lightly seasoned chicken breast; served with lettuce, sliced tomato, onion & remoulade. 12.5

add smoked pulled pork 2
add smoked brisket 4

Friday FRY-DAY Special! Southern Fried Catfish Poorboy Cornmeal battered, fried & served on a hoagie with Barby's Hushpuppies, remoulade & fries. Available only until 4 p.m.

CARRYOUT

Place an order with your server to take with you right now & we'll have it waiting for you when you're ready to go! ALL of our delicious menu items are available for carryout. Most items are available for catering! The next best thing to dining AT Hendricks BBQ? Taking it home! Be the family's hero, ask a manager for more details.

EVENTS

Planning a meeting, gathering or party? We have just the spot for you! Our PRIVATE loft space accommodates up to 50 people & comes equipped for parties. Need more room? Rent out the Moonshine Blues Bar below! HUGE Shindig? Rent the ENTIRE restaurant! For more info, contact the Events Manager at: events@ingoodcompanystl.com or (314) 630-0559.

⌚*Available only after 4 p.m.