

**IRON**  **STARR**

**URBAN BARBEQUE**



## FAMOUS SIDES

FANCY MAC & CHEESE

WHOLE FRIED OKRA

RED BLISS POTATO SALAD

BBQ BAKED BEANS

DUTCH OVEN  
SWEET POTATOES

SOUTHWEST SLAW

BRAISED COLLARD GREENS

FRENCH FRIES

SEARED GREEN BEANS

CORN PUDDING

## { BEVERAGES }

Iced Tea.....\$2.29

Watermelon Sweet Tea.....\$2.29

Lemonade.....\$2.29

Arnold Palmer.....\$2.29

Coffee.....\$2.29

Soft Drinks.....\$2.29  
*coke, diet coke, sprite, root beer,  
dr. pepper, diet dr. pepper, orange  
soda*

## room for DESSERT ★

**Double Chocolate  
Bread Pudding** \$6.50  
*with a grand marnier glaze*

**Giant Chocolate Cake** \$10  
*enough for two, a chocoholic's  
delight*

**Buttermilk Pie** \$6.50  
an old southern tradition

**Tanya's Key Lime Pie** \$6.50

**Peach Crisp** \$6.50  
*served with vanilla ice cream*

## APPETIZERS



### CHARRED JALAPENO PIMENTO CHEESE

with grilled toast, fresh celery and pepper ceviche \$6

### BACON WRAPPED QUAIL BREAST

Tender quail breast stuffed with fresh jalapeno, wrapped in smoked bacon and glazed with apricot-serrano jam \$11.95

### FRITO CHILI PIE

Crisp Fritos layered with our signature chili and topped with cheddar, monterey jack, cherry tomatoes, green onions and sour cream \$8

### SMOKESTACK NACHOS

Pulled Pork layered between corn tortilla chips, ancho chile sauce, fried onions, jalapenos and cheese, then baked and topped with red chile sour cream \$10

### MEAT & CHEESE SAMPLER

Brisket, our famous ribs, and smoked sausage with sliced cheddar cheese, jalapeno chow-chow and cornbread \$15

### MAMA'S DEVEILED EGGS

with pepper ceviche and fresh scallion \$6

### IRON STARR CORNBREAD \$3

### SLOW SMOKED ST. LOUIS CUT RIBS

Half Rack \$12.95 Full Rack \$19.95

## SALADS & CHILI



### CHOPPED AVOCADO CAESAR

Diced avocado, chopped romaine, parmesan and cornbread croutons tossed in a spicy caesar dressing \$6.95 *add grilled chicken \$3*

### BEEF TENDERLOIN SALAD

Crisp iceberg lettuce stuffed with a creamy bleu cheese and spiced pecan mixture, served with fire grilled sliced beef tenderloin and a bleu cheese-bacon vinaigrette \$12.95

### COBB SALAD

Smoked turkey breast, bacon, hard cooked eggs, tomatoes, avocados, monterey and cheddar cheese over mixed greens tossed in a BBQ ranch dressing \$9.95

### FARMERS SALAD

Grilled chicken breast served over mixed greens with tomatoes, fresh mozzarella, fried okra and caramelized pecans in a garlic vinaigrette \$8.95

### SALMON SALAD

Grilled salmon over mixed field greens with a spicy buttermilk dressing, black-eyed pea relish, monterey jack cheese, crispy onion strings and fire roasted tomatoes \$10.95

### STARR HOUSE SALAD

Mixed greens with shredded cheddar, cherry tomatoes, red onions, cornbread croutons and your choice of dressing \$4

### RANGE CHILI

Our homemade chili topped with cheddar cheese and red chile crème fraiche  
**Cup** \$4 **Bowl** \$5.95

### TODAY'S SOUP

**Cup** \$4 **Bowl** \$5.95

*Some individuals may be at a higher risk for a food borne illness if the following foods are consumed raw or undercooked: eggs, beef, fish, lamb, and milk*

## SANDWICHES & BURGERS



*All sandwiches are served with homemade pickle and your choice of one side*

**SEABOARD FARMS PULLED PORK** topped with southwest slaw \$7.95

**CHOPPED BEEF BRISKET** topped with southwest slaw \$7.95

**NATURAL SMOKED TURKEY BREAST** \$7.95

**ROAST BEEF HOAGIE** with bacon, caramelized onions, jack cheese, BBQ aioli and a side of au jus \$8.50

### GRILLED CHICKEN BREAST

Apricot-serrano glazed chicken breast topped with lettuce, tomatoes and gruyere cheese \$8.50

### PIMENTO CHEESE BURGER

7oz char-grilled black angus burger topped with grilled jalapenos, hickory smoked bacon and pimento cheese \$8.95

### BURGER

7oz char-grilled black angus burger topped with green leaf lettuce, tomatoes, red onions, mayo and jalapeno chow-chow \$7.95 *add cheese \$.75*

### BBQ CLUB

Smoked sliced turkey breast, chopped brisket, crisp bacon, jack and cheddar on texas toast with BBQ aioli \$8.95



## HOUSE SMOKED MEATS



*All smoked meat plates are served with cornbread and your choice of two sides*

### ST. LOUIS CUT PORK RIBS

Our famous ribs start with a 24 hour rub down in our secret dry spices before being slow smoked for hours in an aged hickory-pecan wood blend **Lite** \$11.95 **Dinner** \$13.95

### SEABOARD FARMS PULLED PORK

Oklahoma raised pork, slow smoked and hand pulled **Lite** \$11.95 **Dinner** \$13.95

### BROWN SUGAR CURED BEEF BRISKET

Chopped or sliced **Lite** \$11.95 **Dinner** \$13.95

### NATURAL TURKEY BREAST

**Lite** \$11.95 **Dinner** \$13.95

### HICKORY SMOKED CHICKEN

1/2 chicken specially seasoned and slow hickory smoked \$12.95

### SAUSAGE TRIO

Hot link, jalapeno-cheddar and black pepper smoked sausage **Lite** \$11.95 **Dinner** \$13.95

### COMBO PLATE

Your choice of any two smoked meats \$13.95 *add \$5 for smoked chicken*

## BEST OF THE REST



### VEGGIE PLATE

Your choice of 3 of our delicious sides served with a Starr house salad and cornbread \$9.95

### GRILLED ATLANTIC SALMON

Served with Nancy's cucumber-chive relish, your choice of two sides and cornbread \$18.95

### FILET OF BEEF TENDERLOIN

A 8oz cut of char-grilled tenderloin topped with green onion butter. Served your choice of two sides and cornbread \$23.95

### BLACK PEPPER CRUSTED PRIME RIB

Served by the ounce with your choice of two sides and cornbread. 10 oz minimum \$19.50 *additional ounces \$1.95/OZ*

*Please allow extra time for split checks ★ A 15% gratuity may be added to parties of 8 or more*