

SIDES

Prime Brisket Baked Beans	5
Red Bliss Potato Salad	5
Poblano/Honey Butter Cornbread	5
House-Cut Fries	6
Buttermilk Mashed Potatoes	6
Coleslaw	6
Seasonal Vegetable	7
Sweet Corn Maque Choux	7
Mac 'N Cheese	7

DESSERT

Chocolate Cake	12
Homemade Carrot Cake	12
Assorted Cookies	7
Seasonal Cheesecake	7
Banana Cream Pie	11

BRUNCH

Brunch is served Saturdays & Sundays 10 a.m. - 3 p.m.

French Toast challah bread, house-made bacon, seasonal fruit, whipped cream	14
Art Smith's Fried Chicken & Waffles whipped butter, maple syrup	22
Biscuits & Gravy sawmill gravy + Fried Chicken \$3 + Hot Link \$3 + Two Eggs \$2	12
q Omelet bacon, cheddar, roasted red pepper, toast *Egg White Option Available	16
Potato Hash & Eggs sweet potato, two eggs, cheddar chive biscuit	16



TAKE-OUT MENU

1160 North Dearborn St.
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chicagoqrestaurant.com



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STARTERS

q Brisket Meatballs	9
Smoked Dry-Rubbed Wings choice of bbq sauce	11
Bacon Cheddar Hush Puppies chipotle aioli	11
Fried Green Tomatoes habañero ranch dressing	11
Prime Brisket Burnt Ends	12
Blackened Farm Raised Alligator creole mustard sauce	15

SALADS

Smoked Corn & Black Bean Salad avocado, cilantro lime vinaigrette	14
Kale & quinoa Salad almonds, golden raisins, carrots, radishes, parmesan cheese, white balsamic vinaigrette	13
Cobb Salad pulled chicken, bacon, hard-boiled egg, smoked tomatoes, avocado, crumbled bleu cheese, red wine vinaigrette	15
Steakhouse Wedge hanger steak, iceberg lettuce, bacon, grape tomato, cucumber, grilled corn, bleu cheese dressing	16
Watermelon Salad jicama, blackberries, red onion, lime, mint, honey	12

SANDWICHES

Pulled Pork pretzel bun	15
Pulled Chicken brioche bun	16
Prime Sliced Brisket brioche bun	17
Cheeseburger prime brisket blend, brioche bun	16

*all sandwiches served with housemade chips

Housemade BBQ Sauces:
original mild, original spicy, north carolina vinegar & south carolina mustard

CLASSICS

Pulled Pork Shoulder	16
Smoked Chicken your choice of pulled or half	17
Prime Sliced Brisket	23
Baby Back Ribs half/full slab	21/30
St.Louis Ribs half/full slab	19/29
Competition-Style Ribs Your choice of Baby Back or St. Louis	35

COMBOS

q2 one pulled meat + half chicken or half slab	28
q3 two pulled meats + half chicken or half slab	32

The Pit Boss Platter
feeds two, hot link, pulled pork, 3 ribs,
prime sliced brisket, pulled chicken
38



Shrimp & Grits southern grits, tasso ham cream sauce, scallions	23
quesadilla chihuahua cheese, avocado cream sauce, pico de gallo choice of chicken, pork or brisket	17
Buttermilk Fried Chicken 1/2 fried chicken, choice of potato, vinegar barbeque sauce	22
Pitmaster Mac 'n Cheese choice of one meat	16
Butcher's Cut Steak 8oz hanger steak, house cut fries, compound butter	24