



ARLINGTON

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WEST NEWTON

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SANDWICHES

SANDWICHES ARE SERVED WITH YOUR CHOICE OF TWO SIDES.

North Carolina Pulled Pork	\$8.99	St. Louis Cut Ribs	\$8.49
Pork shoulder, smoked for 14 hours until it falls apart, mixed with vinegar-based BBQ sauce like you would find in eastern North Carolina.		Two St. Louis style trimmed pork spareribs, dry-rubbed, smoked for hours until tender, then lightly glazed with secret sauce. Served on two slices of white bread.	
Pulled Chicken	\$8.99	Johnny's Combo	\$10.49
Dry-rubbed boneless chicken thighs smoked until falling apart, mixed with a little North Carolina vinegar BBQ sauce.		Kansas City burnt ends and red hot smoked sausage topped with gold sauce, cole slaw and pickles.	
Kansas City Burnt Ends	\$10.99	Triple Play Sliders	\$9.99
Beef brisket, smoked 14 hours with oak & hickory, chopped and cooked in our sweet BBQ sauce until the meat is caramelized and fall-apart tender.		North Carolina pulled pork, pulled chicken and Kansas City burnt ends sliders for those who can't decide.	
Texas Sliced Beef Brisket	\$10.99	Hot Open-Faced Brisket	\$12.49
Smoked for 14 hours until very tender, sliced across the grain and lightly sauced with sweet BBQ sauce.		Beef brisket served with mashed potatoes, pan gravy, green beans & cornbread.	
Red Hot Smoked Sausage	\$7.99	Spicy Chicken Salad Roll-Up	\$8.49
A locally made, very spicy pork sausage, smoked at Blue Ribbon and topped with gold sauce.		Served with lettuce, tomato, shredded cabbage and cilantro in a giant flour tortilla.	

PLATTERS

PLATTERS ARE SERVED WITH YOUR CHOICE OF TWO SIDES AND CORNBREAD.

North Carolina Pulled Pork	\$12.49	St. Louis Cut Ribs	\$13.99 ^{1/3 slab} \$17.49 ^{1/2 slab}
Pork shoulder, smoked for 14 hours until it falls apart, mixed with vinegar-based BBQ sauce like you would find in eastern North Carolina.		St. Louis style trimmed pork spareribs, dry-rubbed, smoked for hours until tender, then lightly glazed with secret sauce. ^{1/3} slab is 4 ribs. ^{1/2} slab is 6 ribs.	
Pulled Chicken	\$12.49	Barbecued Chicken	\$7.99 ^{1/4 chicken} \$12.49 ^{1/2 chicken}
Dry-rubbed boneless chicken thighs smoked until falling apart, mixed with a little North Carolina vinegar BBQ sauce.		Dry-rubbed with Blue Ribbon's own 15-spice blend, smoked until tender & juicy.	
Kansas City Burnt Ends	\$14.49	Jamaican Jerked Chicken	\$7.99 ^{1/4 chicken} \$12.49 ^{1/2 chicken}
Beef brisket, smoked 14 hours with oak & hickory, chopped and cooked in our sweet BBQ sauce until the meat is caramelized and fall-apart tender.		Dry-rubbed with our own spicy Jamaican jerk rub, smoked until tender & juicy.	
Texas Sliced Beef Brisket	\$14.49	Barbecue Duo Combo	\$15.99
Smoked for 14 hours until very tender, sliced across the grain and lightly sauced with sweet BBQ sauce.		Choose two meats: pulled pork, pulled chicken, smoked sausage, barbecued chicken, jerked chicken, St. Louis ribs, beef brisket (+50¢) or burnt ends (+50¢).	
Red Hot Smoked Sausage	\$11.99	Barbecue Trio Combo	\$17.49
A locally made, very spicy pork sausage, smoked at Blue Ribbon and topped with gold sauce.		Choose three meats: pulled pork, pulled chicken, smoked sausage, barbecued chicken, jerked chicken, St. Louis ribs, beef brisket (+50¢) or burnt ends (+50¢).	

BULK MEAT

North Carolina Pulled Pork	\$6 ⁹⁹ ½ pint	\$12 ⁹⁹ pint	\$24 ⁹⁹ quart
Pulled Chicken	\$6 ⁹⁹ ½ pint	\$12 ⁹⁹ pint	\$24 ⁹⁹ quart
Kansas City Burnt Ends	\$7 ⁹⁹ ½ pint	\$14 ⁹⁹ pint	\$28 ⁹⁹ quart
Texas Sliced Beef Brisket	\$7 ⁹⁹ ½ pint	\$14 ⁹⁹ pint	\$28 ⁹⁹ quart
Red Hot Smoked Sausage	\$6 ²⁹ ½ pint	\$11 ⁹⁹ pint	\$23 ⁴⁹ quart
St. Louis Cut Ribs	\$2 ⁸⁹ 1 Bone	\$5 ⁶⁹ 2 Bones	\$8 ³⁹ 3 Bones
1/3 slab is 4 ribs. 1/2 slab is 6 ribs. Full slab is 12 ribs.	\$10 ⁹⁹ 1/3 Slab	\$14 ⁴⁹ 1/2 Slab	\$23 ⁹⁹ Full Slab
Barbecued Chicken	\$4 ⁹⁹ ¼ Chicken	\$8 ⁹⁹ ½ Chicken	\$15 ⁹⁹ Whole
Jamaican Jerked Chicken	\$4 ⁹⁹ ¼ Chicken	\$8 ⁹⁹ ½ Chicken	\$15 ⁹⁹ Whole

SIDE DISHES

Baked Beans	Green Beans	Black-Eyed Corn	\$2 ⁹⁹ ½ pint
Cole Slaw	Collard Greens	Dirty Rice	\$5 ⁴⁹ pint
Mashed Potatoes	Rice & Beans	Potato Salad	\$9 ⁹⁹ quart

SPECIALTIES

Soup	\$4 ⁹⁹ regular with cornbread	\$8 ⁹⁹ quart
Delicious, homemade soup of the day.		
Soup and Slider Combo		\$6 ⁴⁹
Soup of the day served with your choice of a North Carolina pulled pork, pulled chicken or Kansas City burnt ends slider sandwich.		
Burrito		\$5 ⁹⁹
Large flour tortilla stuffed with rice & beans, cabbage, salsa, cilantro & sour cream. Add pork (+\$1), chicken (+\$1), beef brisket (+\$1.50) or burnt ends (+\$1.50).		
Big Green Salad		\$5 ⁹⁹
Spring greens, tomatoes, cucumbers, carrots, red peppers and shredded cabbage. Served with cornbread and your choice of Caesar dressing or balsamic vinaigrette. Add pulled chicken (+\$1.60) or spicy chicken salad (+\$1.60).		
Side Dish Platter		\$7 ⁴⁹
Your choice of three side dishes. Served with cornbread.		

GOT A LOT OF MOUTHS TO FEED?

BLUE RIBBON BBQ CATERERS! FOR SMALLER GATHERINGS, CHOOSE ONE OF THESE GREAT VALUES AVAILABLE IN OUR RESTAURANTS.

Greensboro Brown Bag	\$39 ⁹⁹	Feedbag for 4	\$59 ⁹⁹	Supper for 6	\$99 ⁹⁹
(2) pints pulled pork, pulled chicken, smoked sausage, burnt ends (+\$2) or beef brisket (+\$2)		(1) slab of St. Louis cut ribs		(1 ½) slabs of St. Louis cut ribs	
(2) pints side dishes of your choice		(1) barbecued or Jamaican jerked half chicken		(2) barbecued or Jamaican jerked half chicken	
(8) sandwich rolls		(1) pint pulled pork, pulled chicken, smoked sausage, burnt ends (+\$2) or beef brisket (+\$2)		(2) pints pulled pork, pulled chicken, smoked sausage, burnt ends (+\$2) or beef brisket (+\$2)	
(4) pieces of cornbread		(2) pints side dishes of your choice		(2) quarts side dishes of your choice	
½ pint homemade pickles		(4) sandwich rolls		(6) sandwich rolls	
½ pints sweet, hot & gold BBQ sauces		(4) pieces of cornbread		(6) pieces of cornbread	
		½ pint homemade pickles		½ pint homemade pickles	
		½ pints sweet, hot & gold BBQ sauces		½ pints sweet, hot & gold BBQ sauces	

DESSERTS

Homemade Pie	\$3 ⁹⁹ Slice
Choose Key Lime or what Boston Magazine says is "Boston's Ultimate" Pecan Pie.	\$16 ⁹⁹ Whole Pie (Serves 8)
Homemade Dessert Bars	\$3 ⁴⁹ each
Choose Chocolate Chip Brownie, Congo Bar or Dream Bar.	
Homemade Fruit Cobbler	\$3 ⁹⁹ each
Delicious, fresh cobbler baked with a biscuit topping. Assorted flavors daily.	

EXTRAS

Cornbread	99¢ each
NC Vinegar, Sweet, Hot or Gold Sauce	\$5 ⁹⁹ pint
Homemade Pickles	\$2 ⁹⁹ ½ pint
Blue Ribbon Pan Gravy	\$4 ⁹⁹ pint
T-Shirt, Hat or Apron	\$15 ⁰⁰ each

Inspired by the classic roadside barbecue joints that dot the American South, Blue Ribbon BBQ offers you the best of authentic Southern regional barbecue. All of our barbecue is cooked at low temperatures for long periods of time over oak & hickory hardwoods, producing moist, flavorful meats and the distinctive pink smoke ring which is a sign of real barbecue.

• Like us on Facebook to get daily specials or see chalkboards in stores. •

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.