

MARKET BAR-B-QUE'S **PHILOSOPHY**

Market Bar-B-Que opened in June, 1946 offering a unique barbecue brick pit and informal atmosphere. It gave Minneapolis something new and different, aiming to serve a limited number of specialties so delicious, and so well prepared that they could not be surpassed.

Our unique barbecue brick pit is specially constructed so the heat and smoke from the wood penetrates the meat, giving it a unique flavor and texture. This is why we serve our sauce on the side, so you can decide if you need it or not.

We believe that the essentials of good eating are quality foods correctly prepared, a clean restaurant and courteous service. We are sincere about giving each of our customers these very essentials.

Thank you for your patronage.

- Steve & Anthony Polski

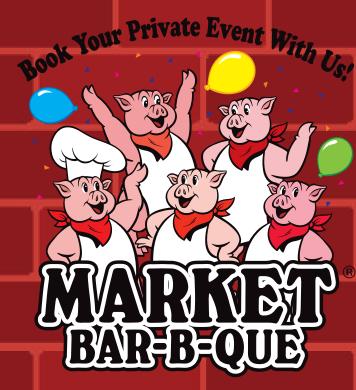


Market Bar-B-Que Food Trucks on a street near you or privately available for your next get-together



Bring your thing to Market Bar-B-Que

Plan your next event or party in one of our private rooms







Locate us here:





612-872-1111 www.MarketBBQ.com

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WHAT SETS **US APART**

The first thing you'll notice about our ribs is that we don't drown them in sauce. You can cover a lot of mistakes with bbg sauce, but we don't have a thing to hide. We serve our sauce on the side, but considering the quality of meat... You may decide you don't need it.



Appetizers are served without sides, see Signature Sides to add on your favorites!

PORK RIB TIPS

1 Pound of our great smoked & chewy tips served naked with sauce on the side \$13

SMOKED WHOLE WINGS 5 mouth-watering jumbo wings pit smoked served with sauce on the side \$13

HOMEMADE ONION RINGS Hand-breaded onion rings fried golden brown \$13 1/2 order \$9

ELLSWORTH CHEESE CURDS

No need to go to the fair to enjoy these masterpieces! \$11

SEASONED CHICKEN WINGS

7 breaded wings with our secret spices \$9

CATFISH BITES

Served breaded with wasabi cucumber sauce \$11

POTATO SKINS

6 potato halves topped with melted cheddar cheese & real bacon bits \$13

HOT BUFFALO WINGS

A pound served with celery & bleu cheese \$13



HONEY DIJON CHICKEN SALAD

Pit-smoked chicken marinated in honey dijon on a huge bed of chopped medley of greens with honey dijon dressing & a garlic breadstick \$15

CAESAR SALAD

Chopped fresh romaine, tossed in our creamy caesar dressing with fresh parmesan & a garlic breadstick \$10 Add chicken \$5

TOSSED DINNER SALAD

\$5 (small) / \$8 (large)



Served with french fries, cole slaw & buttered toast. Sub salad for cole slaw \$3 ~ baked potato for fries \$2



A melt in your mouth, delicious • pit-smoked pork steak \$14

JIMMY HOLLYWOOD RIBEYE

20 ounce bone-in, choice black angus ribeye steak \$39

CAJUN-STYLE PORK CHOP

10 ounce center-cut bone-in, seasoned with cajun spices \$16 Add an extra chop for \$8



FEATURING TREATS ON A TRAY THE MARKET BARBECUE WAY!

Served with french fries, cole slaw & buttered toast. Sub salad for cole slaw \$3 ~ baked potato for fries \$2. No other substitutions, please. * Indicates no toast!

BAR-B-QUE PULLED PORK SANDWICH* OR PLATE

Succulent pork pulled by hand with our sweet blend sauce & served on a toasted bun. **\$12 (SANDWICH) \$18 (PLATE)**

SLICED OR CHOPPED BAR-B-QUE BEEF BRISKET SANDWICH* OR PLATE

Sliced brisket is served on an onion bun, topped with BBQ sauce & caramelized onions. Our chopped brisket sandwich includes the burnt ends and is served on an onion bun & topped with BBQ sauce \$13 (SANDWICH) \$19 (PLATE)

> PLATES ARE DOUBLE THE MEAT SERVED **OPEN-FACED OVER TOAST.**

BAR-B-QUE PORK RIBS

Our signature item!

These ribs don't fall off the bone and it's on purpose!

Hardwood barbecued in our brick pit - the flavor is in it, not on it! Tastes just like bacon on a bone ...

> Full Slab \$28 (approx. 12 ribs) 1/2 **Slab \$19** (approx. 6 ribs)

BAR-B-QUE CHICKEN

Grandiose half chicken smoked in the pit \$16

SOUTHERN-STYLE FRIED CHICKEN FOR \$2 MORE!



SIGNATURE SIDE ITEMS

BAKED BEANS WITH CHOPPED BACON	\$4	MINI CORN BREAD LOAF (SERVES 1-2)	\$6
COLLARD GREENS (INCLUDING POT LICKER)	\$4	DELICIOUS SHOE-PEG CORN (OFF THE COB)	\$3
HOT LINK (EACH)	\$4	CHICKEN TENDERS (5 PIECES)	\$8
CAJUN BROILED SHRIMP (EACH)	\$5	HUSH PUPPIES	\$7
FRIED SHRIMP (EACH)	\$4	DORITOS (STYLE) DUST PORK RINDS	\$5
MAC N CHEESE	\$4	SIDE OF BRISKET (SLICED OR CHOPPED) TOPPED WITH CLASSIC BBQ SAUCE; SLICED BRISKET IS SERVED WITH CARAMELIZED ONIONS	\$8
CANDIED YAMS with marshmallows	\$4	SIDE OF PULLED PORK	\$8
SWEET CINNAMON TOAST	\$2	TOPPED WITH SWEET BLEND BBQ SAUCE	ФО
MASHED POTATOES & GRAVY	\$6		

With french fries & cole slaw.**This excludes chili & the BBQ Beef Commercial Sub salad for cole slaw \$3 ~ baked potato for fries \$2. Add cheese \$1 - American, cheddar, swiss, jack or pepper-jack. Add bacon \$2 Make it deluxe-style with lettuce, tomato & mayo for \$1 more. No other substitutions, please.

MARKET HAMBURGER

Half-pound Certified Angus BeefTM hamburger patty served on a buttered toasted bun \$11 YOU'RE THE BOSS OF HOW THIS BURGER IS **BUILT - PLEASE CHOOSE ANY OF THE ADD-ONS** YOU WOULD LIKE FROM OUR CHOICES ABOVE

TEX-JACK

Sliced beef, sautéed onions, bacon, american & monterey jack cheeses on a toasted hoagie \$15

BBO BEEF COMMERCIAL

Open faced roast beef served on bread pit-smoked with mashed potatoes & gravy \$15

SMOKED TURKEY

Sliced, pit smoked turkey topped with crisp bacon, lettuce & tomato tucked into a hoagie \$15

SIGNATURE MARKET BBQ CHILI **

Our secret recipe available seasonally \$9

FRENCH DIP

Made with a half pound of our pit-smoked roast beef, dipped in au jus & served on a french hoagie. Served with a side of homemade au jus for dipping \$15

MARKET QUE-BAN "CUBAN"

Warmed pulled pork on top of sliced ham with melted pepperjack cheese, pickles, mustard & smothered with our signature sweet BBQ sauce hand pressed in our gourmet cuban bread \$16

BAR-B-QUE CHICKEN BREAST

The breast that chickens gave up for our toasted buns! This is a large skin-on breast \$12

BUFFALO STYLE - tossed in buffalo sauce and topped with pepper-jack & caramelized onions for \$1 more!

"BOSS HOG" PORK BURGER

Ground pork seasoned, then smoked in the pit. Glazed with our special sauce before serving \$13

BIGGEST WIENER IN TOWN

Half-pound kosher all-beef natural skin dog, served with all of the condiments. \$13

PIT-SMOKED **TURKEY BURGER**

Half-pound of the juiciest smoked turkey burger in town, topped with lettuce and tomato and served on an onion bun \$13

BLT

House smoked bacon with lettuce and tomato served on our toasted hoagie. Mayo served on the side.

IMPOSSIBLE BURGER

Served with lettuce and tomatoes on an onion bun. \$14

GARDEN BURGER

Veggie patty topped with lettuce & tomato \$11

Served with french fries, cole slaw & buttered toast Sub salad for cole slaw \$3 ~ baked potato for fries \$2

RIBS & CHICKEN

A great combo! half bar-b-qued chicken with 3 spare ribs \$24 Also available Southern-style fried chicken for \$2 more!

RIBS & SHRIMP

4 spare ribs paired up with 3 breaded, golden shrimp \$24 Upgrade to cajun or broiled shrimp for \$5 more

CHICKEN & SHRIMP

Half bar-b-qued chicken with 3 breaded, golden shrimp \$24
Also available Southern-style fried chicken for \$2 more! Upgrade to cajun or broiled shrimp for \$5 more

SLICED BRISKET & PULLED PORK

Our delicious sliced brisket served open-faced with barbecue sauce & caramelized onions paired with our hand-pulled pork served with our signature sweet blend sauce open-faced side by side \$21

Served with french fries, cole slaw & buttered toast. Sub salad for cole slaw \$3 ~ baked potato for fries \$2

BROILED JUMBO SHRIMP

5 butterflied shrimp served regular or cajun-style \$26

FRIED JUMBO SHRIMP

5 scrumptious delights & homemade cocktail sauce \$24

FISH N' CHEESE HOAGIE

Jumbo deep-fried cod served on a hoagie bun with lettuce, tomato & tartar sauce \$16



THIS LITTLE PIGGY HEAD DENOTES THE ITEM IS GLORIOUS.