



HOOD'S

MORE THAN JUST BBQ

GOOD DAY

SUN & MON CLOSED

TUES TO SAT 11am 8pm

STARTERS

Corn Fritters 10 v

Lightly battered sweet corn nuggets with local maple syrup to dip.

Dawn's Deviled Eggs 7 GF DF V

A Hood's favorite! ⚡

Six farm fresh deviled egg halves. This award-winning starter needs no explanation!

BBQ Nachos 16 GF

House made tortilla chips smothered with your choice of our shredded BBQ pulled pork, BBQ pulled chicken, or beef brisket, and topped with our signature cheese sauce, pico de gallo, pickled jalapenos, and cilantro lime ranch.

Chicken Wings 16 GF DF

Traditional style (10). Choose your favorite wing sauce. Buffalo, BBQ, Hot Honey Old Bay, Sweet Heat, Garlic Parmesan, or Hood's Honey Mustard.

Grilled Corn Bread 8 v

Thick pieces of our grilled cornbread served with a side of vanilla butter and local four-berry jam.

Sub Grilled Buttermilk Biscuits +1

Fried Green Beans 10 v

Freshly snapped, battered green beans, seasoned & lightly fried. Served with house PA petal sauce.

Fried Pickles 10 v

Kosher dill pickle chips lightly battered and deep fried. Served with a side of our PA petal sauce.

Hush Puppies 9 v

1/2 lb of deep-fried sweet and savory cornmeal bites. Served with a side of Cajun Ranch to dip.

Onion Petals 9 v

Freshly cut, thick sliced sweet vidalia onion strips bathed in a beer batter mixture and golden fried. Served with PA petal sauce.

SOUPS

KSQ Mushroom Soup 7 v

Locally sourced crimini mushrooms topped with green scallions and crispy onions.

Brunswick Stew 8 GF

A Hood's favorite! ⚡

Our twist on the southern delicacy. Slow smoked pulled pork combines in a fire-roasted tomato based sauce with a medley of corn, onions, and lima beans.

GREENS

HOUSE MADE DRESSINGS ALL (GF)

Parmesan peppercorn ranch, bleu cheese, caesar, thousand island, oil and vinegar, raspberry vinaigrette, balsamic vinaigrette.

Add protein:

Grilled Chicken 6
Salmon 10
Falafel 5

Crispy Chicken 6
Hard Boiled Egg 2
Avocado 2
Bacon 3

Garden Salad 9 v

Mixed greens, tomatoes, onions, carrots, cucumbers, and croutons.

Caesar Salad 9 v

Hearts of romaine chopped and topped with parmesan cheese and croutons.

Heart Healthy Salad 13 v GF

A Hood's favorite! ⚡

Mixed greens, strawberries, blueberries, apples, candied walnuts, cran-raisins and feta cheese. Pairs best with raspberry vinaigrette dressing

BLT Cobb Salad 13 GF

Romaine lettuce, tomatoes, bacon, bleu cheese crumbles, hard boiled egg, scallion, avocado, and shredded sharp cheddar cheese.

Pairs best with Parmesan Peppercorn Ranch dressing

Harvest Salad 18 v GF

Spring mix, harvest blended vegetables, orchard apples, cran-raisins, candied walnuts, quinoa, edamame, pumpkin seeds, and feta cheese. Topped with crispy fried falafel.

Pairs best with Maple Apple Cider Vinaigrette dressing
Gluten Free Sub Regular Balsamic Dressing

BURGERS & CHEESESTEAKS

All Burgers are locally sourced 1/2 lb organic PA Angus beef on brioche buns

All sandwiches served with house kettle chips. Substitute any Side +2

Unionville Classic Burger 14

A Hood's favorite! ⚡

Lettuce, tomato, onion, pickles, 1000 island dressing, and American cheese.

Black n Bleu Burger 16

Grilled onions, mushrooms, apple-wood smoked bacon, bleu cheese crumbles, and horseradish mayonnaise.

BBQ Bison Burger 16

Locally sourced Bison Burger (Buffalo Run Ranch) prepared medium-rare and served on a brioche bun with apple-wood smoked bacon, crispy fried onion strings, sharp cheddar cheese, and our BBQ sauce.

The Cowboy Burger 16

Apple-wood smoked bacon, crispy fried onion strings, pickles, PA petal sauce, & American cheese.

Cheese Options: American, Provolone, Swiss, Cheddar, Ghost Pepper-Jack, Feta, Bleu Cheese, Smoked Provolone

Substitute any burger for a Garden Veggie Burger or Grilled Chicken Breast

Smoke House Burger 18

Roasted garlic aioli, smoked hickory provolone cheese, crispy fried onions, apple-wood smoked bacon, and habanero pepper jam.

Southwestern Burger 16 🔥

House-made pico de gallo, avocado, pickled jalapenos, ghost pepper-jack cheese, and cilantro lime ranch.

The Ranch Burger 16

Apple-wood smoked bacon, lettuce, tomato, avocado, melted Swiss cheese, and Parmesan peppercorn ranch.

Cheesesteak 13 (Beef or Chicken)

A Hood's favorite! ⚡

Served on a freshly baked 12" hoagie roll with American cheese.

Buffalo or BBQ Chicken Cheesesteak +1

Portobello Cheesesteak 12 v

Grilled and roasted KSQ portobello mushrooms with marinated red and green peppers, fried onions, melted sharp provolone cheese, and horseradish mayo on a freshly baked hoagie roll. *vegetarian

FROM THE OLD BRICK DELI

All sandwiches served with house kettle chips. Substitute any Side +2

Turkey Avocado BLT 12

Our twist on the classic. We take Applewood smoked turkey breast, pair it with bacon, lettuce, tomato, and add avocado, American cheese, and mayo on your choice of white, wheat, or rye toast.

The Longhorn 15

Smoked beef brisket (pulled) on a freshly baked kaiser roll with melted American cheese, PA Petal sauce, pickles, and crispy onion strings. Served with BBQ sauce on the side.



The Hoodie 12

A Hood's favorite! ⚡

The signature sandwich that started it all. Our BBQ pulled pork topped with sweet & tangy coleslaw, and sharp provolone cheese on a freshly baked kaiser roll.



The Fire Bird 12 🔥

BBQ Pulled Chicken tossed in our sweet heat sauce, topped with our firecracker coleslaw (vinegar based), and ghost pepper-jack cheese on a freshly baked kaiser roll.

Chesco Chicken 13

Crispy fried chicken breast on a buttery brioche bun with lettuce, tomato, pickles, cheddar cheese, and Cajun Ranch dressing.

Turkey Reuben 13

Our twist on the classic. Applewood smoked turkey on grilled rye bread with our creamy coleslaw, melted swiss cheese, and house made 1000 island dressing.

Add Ons: fried onions+.50, pickles+.50, hot or sweet peppers+.50, mushrooms+.50, jalapeno peppers+.75, bacon+3, avocado+2, extra cheese+2

*Item may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Please let us know if you have an allergy!

DF = DAIRY FREE

GF = GLUTEN FREE

V = VEGETARIAN

🔥 = SPICY

HOME TOWN BBQ PLATTERS

All BBQ platters, combos, and comfort classics come with choice of two sides and cornbread or a biscuit.

The Platters below are intended for 1 person

PLATTERS

BBQ Pulled Pork 17 **DF GF**

A Hood's favorite! ⚡
Slow cooked for hours. Our mouthwatering house favorite.

BBQ Baby Back Ribs **DF GF**

(half 26) (full 42)

Dry rubbed and slathered with our BBQ sauce.

Smoked Beef Brisket 20 **DF GF**

Dry rubbed with our signature spices and smoked low and slow. Sliced.

1/2 BBQ Chicken(bone-in) 17 **DF GF**

Bone-in 1/2 Chicken roasted over hot coals and sprayed with Larry's secret sauce.

Smoked Sausage 16 **DF GF**

Hood's own recipe made by a Chester County butcher. Two smoked sausages grilled and basted to perfection.

Burnt Ends 20 **DF GF**

So nice they're smoked twice! Brisket ends chunked and tossed in our BBQ sauce.

BBQ Pulled Chicken 17 **DF GF**

Slow roasted for hours. Pulled and tossed in our signature BBQ sauce.

Add a side house or caesar salad + 5

Our BBQ is seasoned to perfection and slow roasted for up to 16 hours. We use a combination of locally-sourced hickory logs & fruit woods to create our signature flavor.

BBQ COMBOS

BBQ combos could be shared (2 people)
Consider adding an extra side or two

Ribs and Chicken 34 **DF GF**

Half rack of ribs and half BBQ chicken.

Chicken and Two Meat 30 **DF GF**

Half BBQ chicken and two of the following: BBQ pulled pork, beef brisket, BBQ pulled chicken, or smoked sausage.

Ribs and Two Meat 36 **DF GF**

Half rack of baby back ribs and two of the following: BBQ pulled pork, beef brisket, BBQ pulled chicken, or smoked sausage.

The Picnic Platter could feed 2 to 4 people... Consider adding extra sides

Picnic Platter 60 **DF GF**

Half rack baby back ribs and half BBQ chicken with all of the following: BBQ pulled pork, beef brisket, BBQ pulled chicken, smoked sausage, and four side choices. Served with four pieces of cornbread or four biscuits.

COMFORT CLASSICS

All comfort classics come with choice of two sides and cornbread or a biscuit.
Except for Tacos

Honey Stung Fried Chicken 18

A Hood's favorite! ⚡

Four pieces of breaded chicken made with select spices and fried crisp. We add a touch of local honey to our batter to give it that signature taste.

Beer Battered Haddock 18 **DF**

Yeungling battered haddock filets served with a side of tartar sauce to dip.

Lemon Pepper Salmon 26 **GF**

Wild caught, Jail Island (New Brunswick, Canada), 8 oz filet served over fire cracker slaw.

Chicken Tenders 17 **DF**

Crispy chicken tenderloins served with a side of Hood's honey mustard to dip.

**Buffalo style with Bleu Cheese +1.00*

Homemade Meatloaf 17

Just like your Momma used to make. Topped with scratch made KSQ mushroom brown gravy.

Coconut Shrimp 18 **DF**

Lightly breaded and deep-fried Tiger shrimp. Served with sweet zesty chili sauce to dip.

Brisket Tacos 18 **GF**

Slow cooked and pulled tender beef brisket tossed in our sweet heat sauce on corn tortillas with pickled slaw, cotija cheese, pico de gallo, and cilantro lime ranch. Served with French fries.

SIDE SADDLES 5

BBQ Baked Beans **DF GF** French Fries **V DF GF**

Coleslaw **DF V GF** add cheese +1

Sweet Potato Fries **V DF GF** Onion Petals **V**

Green Beans **V GF** Macaroni & Cheese **V**

Broccoli Salad **GF** Applesauce **V DF GF**

Potato Salad **V DF GF** 3-Cheese Potatoes **V**

BEVERAGES

Soda (pepsi, diet pepsi, mtn dew, starry, ginger ale, root beer) 3.75

Homemade Sweet Tea & Unsweetened Tea 3.50

Raspberry Iced Tea 3.75

Homemade Lemonade 3.50

Creekside Coffee 3.25

Premium Hot Tea 3.25 (regular, decaf, green)

Milk Shakes 8 (vanilla, chocolate, strawberry, seasonal)

Local Pennsylvania Made Craft Beer, Cider, Wine, & Cocktails

SIGNATURE COCKTAILS

Apple Cart Mule 14 **GF**

Vodka, Lime, Apple Soda, Mint, Cinnamon

Lawn Chair Lemonade 15 **GF**

Gin, Lemonade, Lime, Watermelon, Club Soda

Blood Orange Mojito 16 **GF**

Rum, Blood Orange Liqueur, Lime, Angostura Bitters, Tajin

Lavender Lush 16

White Whiskey, Lemon, Lavender, Egg Whites, Herbal Bitters

Dirty Uncle Arnie 14 **GF**

Vodka, 82 Sweet Tea, Lemon, Mint

Ye Olde Fashioned 15

Whiskey, Orange, Sugar, Bourbon Cherry, Bitters

ORDERING TAKEOUT?

Please place your order online at
HOODSBBQ.COM

DESSERTS

Warm Brownie Sundae 10

End your meal with our blue ribbon warm fudge brownie paired with Woodside Farm's vanilla ice cream and topped with whipped cream, chocolate drizzle, and a cherry on top!

Carrot Cake 8

Dawn's done it this time! Spiced carrot cake and cream cheese icing. It's a match made in heaven.

Triple Chocolate Cake 8

Decadently sweet and simply divine. It's a chocolate lover's dream. Also available as **GF**

Apple Pie a la Mode 8

An American classic!

Woodside Farm's Ice Cream 6

Vanilla, Chocolate, Strawberry, or Seasonal

Our products may contain wheat, egg, dairy, soy, or fish allergens. Please be advised consuming raw, cooked to order or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Please let us know if you have an allergy.

**We apologize in advance for being unable to split checks.*

**Menu prices are subject to change according to the market conditions.*