



# 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 18 GF

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

### 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 10 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 8 v

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

### Brunswick Stew 9 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, black beans, 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, Maple Apple Cider Vinaigrette (not gluten free)

### Add protein:

Grilled Chicken 7  
Salmon 14  
Falafel 5

Crispy Chicken 7  
Hard Boiled Egg 2  
Avocado 2  
Bacon 3

### Garden Salad 10 v

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

### Caesar Salad 10 v

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

### Heart Healthy Salad 14 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 14 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? Substitute Regular Balsamic Dressing\*

### Pitts'Berg Wedge 15 v GF

Iceberg wedge, cherry tomatoes, bacon, bleu cheese crumbles, purple onions, scallion, crispy shoestring fries.

Pairs best with PA Petal dressing

*Substitute a gluten free roll on any sandwich +2*

### Chesco Chicken 15

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

### Turkey Reuben 15

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

## 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 +2.50

### Unionville Classic Burger 15

*A Hood's favorite!* \*

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

### Black n Bleu Burger 17

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

### BBQ Bison Burger 17

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 17

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, Hickory 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 17

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

### The Ranch Burger 17

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

### Cheesesteak 14 (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 14 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

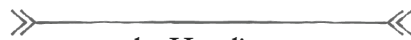
All sandwiches served with house kettle chips. Substitute any Side +2.50

### Turkey Avocado BLT 14

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

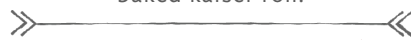
Smoked beef brisket (pulled) on a freshly baked kaiser roll with melted American cheese, PA Petal sauce, pickles, and crispy onion strings. Served with BBQ sauce on the side.



### The Hoodie 13

*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 13

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.

\*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 18 **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 22 **DF GF**

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

#### 1/2 BBQ Chicken(bone-in) 18 **DF GF**

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

#### Smoked Sausage 17 **DF GF**

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

#### Burnt Ends 24 **DF GF**

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

#### BBQ Pulled Chicken 18 **DF GF**

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

#### Add a side house or caesar salad +6

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 36 **DF GF**

Half rack of ribs and half BBQ chicken.

#### Chicken and Two Meat 32 **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 38 **DF GF**

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

#### Picnic Platter 62 **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.

The Picnic Platter could feed 2 to 4 people... Consider adding extra sides and/or appetizers!

## COMFORT CLASSICS

All comfort classics come with choice of two sides and cornbread or a biscuit.  
\*Except for Brisket Skillet\*

#### 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 24 **DF**

Yuengling beer battered haddock fillets served with a side of tartar sauce to dip.

#### Lemon Pepper Salmon 32 **GF**

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

#### Chicken Tenders 18 **DF**

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

\*Buffalo style with Bleu Cheese +1.00

#### Homemade Meatloaf 18

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

#### Coconut Shrimp 20 **DF**

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

#### Brisket Skillet 26

Slow cooked and chopped tender BBQ beef brisket tossed with mac and cheese and served in a cast iron skillet over grilled cornbread. Topped with crispy onions, parmesan peppercorn ranch, and scallions. \*Offered for Dine-In Only\* No Substitutions

## SIDE SADDLES 5

#### BBQ Baked Beans **DF GF**

#### Coleslaw **DF V GF**

#### Sweet Potato Fries **V DF GF**

#### Green Beans **V GF**

#### Broccoli Salad **GF**

#### Potato Salad **V DF GF**

#### French Fries **V DF GF** add cheese +1

#### Onion Petals **V**

#### Macaroni & Cheese **V**

#### Applesauce **V DF GF**

#### 3-Cheese Potatoes **V**

## BEVERAGES

#### Fountain Sodas (Coca Cola Classic & Diet Coke) 3.95

#### Boylan Fountain (Lemon Lime, Root Beer, Ginger Ale) 3.95

#### Homemade Sweet Tea & Unsweetened Tea 3.75

#### Raspberry Iced Tea 3.95

#### Homemade Lemonade 3.75

#### Creekside Coffee 3.50

#### Premium Hot Tea 3.50 (regular, decaf, green)

#### Milk Shakes 9 (vanilla, chocolate, strawberry, seasonal)

\*Full To-Go cup with beverage +\$.50

\*We proudly serve Boylan Soda - Made with Pure Cane Sugar\*  
A local company located in New Jersey, founded in 1891.

## SIGNATURE COCKTAILS 15

\*All Cocktails are Gluten Free\*

#### Strawberry Coconut Mojito

Rum, Strawberries, Coconut, Mint, Lime, Club Soda

#### Caribbean Mule

Spiced Rum, Cinnamon Sticks, Pineapple, Lime, Ginger Beer, Mint

#### Blood Orange Cosmo

Vodka, Cranberry, Blood Orange, Lime, Triple Sec

#### The Gin Rizz

Gin, Raspberry, Lemon, Club Soda, Mint

#### Dirty Uncle Arnie

Vodka, 82 Sweet Tea, Lemon, Mint

#### Irish Coffee 12

Bourbon, Coffee, Whipped Cream, Caramel, Whiskey Hollow Maple Syrup, Nutmeg

## DESSERTS

#### Warm Brownie Sundae 12

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 9

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

#### Triple Chocolate Cake 9

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

## ORDERING TAKEOUT?

Please place your order online at

**HOODSBBQ.COM**

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.

\*For your convenience, gratuity will automatically be added for larger groups.

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

\*BYO outside dessert fee +2 per person -- BYOB is not allowed.