



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 8 **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 (+2), 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.

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

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

FROM THE OLD BRICK DELI

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

Turkey Avocado BLT 15
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 16
Smoked beef brisket (chopped) 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.

Grilled Corn Bread 9 **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 10 **V**
Freshly cut, thick sliced sweet vidalia onion strips bathed in a beer batter mixture and golden fried. Served with PA petal sauce.

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 parmesan peppercorn ranch.

The Ranch Burger 17
Apple-wood smoked bacon, lettuce, tomato, avocado, melted Swiss cheese, and Parmesan peppercorn ranch.

Cheesesteak 15 (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**

»—————«
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

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:	Crispy Chicken 7
Grilled Chicken 7	Hard Boiled Egg 2
Salmon 14	Avocado 3
Falafel 6	Bacon 4

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 15 **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 15 **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**
Mixed greens, 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

Southwestern BBQ Bowl 22 **GF**
Romaine, Tomatoes, Onions, Black Beans, Roasted Corn, Avocado, Pico de Gallo, Mango, Cotija Cheese, Crispy Tortillas, & Topped with BBQ Burnt Ends
Pairs best with Cilantro Lime Ranch 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 +4, avocado +3, extra cheese +3, extra meat +5

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 28) (full 44)

Dry rubbed and slathered with our BBQ sauce.

Smoked Beef Brisket 24 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 26 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 (leg, breast, wing, thigh) 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 DF

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 28

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

French Fries V DF GF
add cheese +1

Coleslaw DF V GF

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

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 Re-Fill 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 GF

Campfire Old Fashioned

Rye Whiskey, Toasted Marshmallow, Cocoa Bitters, Maple Syrup, Orange, Bourbon Cherry, Wood Smoke

Fireside Mule

Wigle Cinnamon Whiskey, Spiced Apple Cider, Cinnamon Sticks, Lime, Ginger Beer, Mint

Blood Orange Cosmo

Stateside Vodka, Cranberry, Blood Orange, Lime, Triple Sec

Gettin' Figgy Wit It

Bluecoat Gin, Fig Jam, Lemon, Orange Juice, Tonic, Mint, Cinnamon Stick

Spiced Cherry Smash

Hidden Still Spiced Rum, Amaretto, Bourbon Cherry, Lime, Pineapple

Southern Comfort Coffee 12

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

FEATURED DESSERT SPECIAL

The Funky Monkey Chunky Sundae 16

Dawn's done it this time! Homemade banana cake and vanilla bean cream cheese icing served warm in a cast iron skillet topped with banana ice cream, chocolate chunks, walnuts, whipped cream, chocolate drizzle, and a cherry on top. You'll go BANANAS for this one!

Check out our other daily desserts!

At meals end, your server will bring you our daily dessert board to cure that sweet tooth of yours - There is a rotating selection of house-made desserts to choose from, as well as, local ice cream from Hangry Bear in Kennett. Make sure to save room - you don't want to miss these!

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.