

First Things First

Hot Lump Crab Dip

A signature dish...succulent lump crabmeat with artichokes and spinach in a creamy sauce then topped with cheddar cheese, served with toasted baguettes. 10.99

Fiery Pigs on the Wing

Our trademark "Wings"...The Blues Way. Smoked St. Louis style ribs tossed in our Buffalo style hot sauce and served with bleu cheese dipping sauce and celery. 8.99

Chipotle Calamari

Flash fried chipotle seasoned fresh calamari served with our Carolina Mustard cream sauce 9.99

Fresh Seared Tuna

Black and white sesame encrusted Grade A Tuna seared rare topped with a soy ginger BBQ sauce on a bed of Asian ginger slaw with a side of wasabi cream sauce. 8.99

Nacho's...The Blues Way

Homemade in our kitchen, huge chips each topped with our chopped tender beef brisket, plenty of cheeses, and our smoked green tomato salsa. 8.99

Jack Daniels Wings

Lightly smoked chicken wings using wood from Jack Daniels barrels, flash fried and topped with our Jack Daniels molasses sauce. Or, if you prefer, our hot Buffalo sauce. 8.99

Blues BBQ Sampler

Smoked and grilled sausage links with two St. Louis Pigs on the Wing and two Buffalo Chicken Wings served with bleu cheese dressing. 8.99

Southern Fried Okra

Served with a habanera cream sauce. 6.99

Delmarva Green Tomatoes

Local fried green tomatoes with shaved peccorino romano cheese and our Blues signature dressing. 6.99

Hickman's Spicy Beef Sticks

Our butcher, Bill Hickman, pairs his signature mild and spicy beef sticks with an assortment of his finest cheeses. 6.99

Quarter Rack of Ribs

A sample of our house specialty. Choose between our awesome St. Louis cut ribs or our falling off the bone Baby Back ribs. 7.99

Our Incredible Sliders

3 small sliders served on potato rolls	
Blues Pulled Pork	8.99
Carolina Style Pork	8.99
Pulled Delmarva Chicken	8.99
Tender Beef Brisket	8.99
Fresh Seared Tuna	9.99

Smokehouse Chili

Texas style BBQ chili on top of rice with jalapenos, sour cream, and a blend of cheeses. 4.99

Sides

Baked Beans

The Blues signature beans... Smoked sausage, onions, bacon and pulled pork give this dish its amazing flavor.

Cole Slaw

Purple and green cabbage pair beautifully with slightly tangy apple cider, honey and mayonnaise dressing.

Seasonal Veggies

The chef's choice of the freshest vegetables available.

Braised Greens

Tender braised collard greens flavored with smoked bacon, onions, and vinegar.

Cinnamon Baked Apples

Fresh sliced granny smith apples baked with cinnamon and spices.

Blue's Fries

A heaping pile of thinly cut Idaho potatoes seasoned to perfection.

Garlic Mashed Potatoes

Made with jumbo redskin potatoes.

The Blue's Mac and Cheese

Grandma doesn't have anything on this recipe.

Parmesan Grits

Our southern grits with a touch of parmesan cheese.

Aunt Ginny's Potato Salad

Traditional tater salad with a twist.

Sesame Ginger Slaw

So popular we put it on the menu! Fresh cabbage with sesame seeds, chopped ginger, soy sauce, and rice wine vinegar.

Sussex Medley

A tasty mix of garbanzo beans, diced cucumbers, tomatoes, onions, with chopped cilantro in a light vinaigrette.

Salads

Our Wedge A crisp tower of iceberg lettuce with chopped tomatoes, Roquefort crumbles, smoked bacon, and our creamy bleu cheese dressing. 7.99 Half 4.99

House Salad Mixed spring greens with tomatoes, cucumbers, roasted red peppers, & hearts of palm, tossed in our citrus vinaigrette dressing. 4.99

Spinach Salad Organic baby spinach with caramelized pecans and tart raisin-cranberries, married seamlessly with a balsamic vinaigrette, topped with Roquefort crumbles. 6.99


Southwestern Chopped BBQ Salad Chopped lettuce, piled high with BBQ Chicken, corn, black beans, tomatoes, crispy won tons. 9.99 Half 6.99

Smokehouse Salad A large version of our tossed House or Spinach salad topped with your choice of BBQ: Pulled Chicken, Pulled Pork, Carolina Pork or Beef Brisket. 10.99

Fresh Catch Salad A large version of our tossed House or Spinach salad topped with your choice of: Fresh Sesame Encrusted Grade A Tuna, Grilled Shrimp Skewer, Jumbo Lump Crab Cake, Hand Breaded Fish Fingers Fresh Grilled Salmon or Grilled Jumbo Scallops. 14.99

Headliners

OUR AWARD WINNING RIBS Don't be fooled, you can count 12 to 13 bones on our true full racks unlike some other guys! With any of these entrees please select 2 sides.

 **Hearty St. Louis Ribs** These are what we do best! A traditional southern favorite, our signature St. Louis pork ribs are thick and meaty. We start with our house brown sugar rub, then smoke for hours. The flavor here is truly sensational! If you'd like, you can even slather them up for yourself at the table with one of our award winning sauces. Full Rack 22.99 Half Rack 14.99

Baby Back Ribs More common ribs in these parts. More tender and a bit less meaty. Perfect for those who enjoy sucking the meat off the bone. They are braised, lightly smoked, then basted with our house sauce. Full Rack 22.99 Half Rack 14.99

Rib Sampler Too tough to choose? Have a half rack of St. Louis and a half rack of Baby Back ribs. 22.99

The Blues Deal: Champagne & 'Cue For Two!

Two house salads, a full rack of your choice of ribs, four side dishes, and a bottle of our tasty Schramberg Sparkling Wine. 75

Our BBQ Meats!

 **Pulled Pork Bethany Style** Everyone's favorite! Our pork is smoked for hours and pulled to order.

Carolina Pork We smoke it. We chop it. We sauce it with our vinegar-based Eastern Carolina style sauce.

Saucy Delmarva Chicken Fresh chicken, smoked and seasoned to perfection then brushed with our house sauce.

 **Tender Beef Brisket** Juicy and full of smoked flavor, look for the pink ring around the edge.

Pulled Chicken Tender smoked yard bird, hand pulled from the bone.

 **Smoked Sausage** These spicy numbers are made for us locally! We add the smoke and finish em' on the grill.

1 Item 13.99 **2 Items** 16.99 **3 Items** 21.99 **4 Items** 24.99 **5 Items** 27.99 **The Full Monty (All 6 Items)** 29.99

Look For Some Pink Smoking meats at low temperatures (200 degrees) will cause some of the meats (ribs, chicken, brisket, pork) to have a pinkish tint... this is a good thing! This is what makes us Bethany Blues BBQ! These meats spend anywhere from 4 to 16 hours in our all wood fired smoker.

Delmarva Duo A half rack of our St. Louis ribs then you add any ONE of the six listed BBQ meats. 19.99

Texas Three Step A half rack of our St. Louis ribs and your choice of any TWO of the BBQ meats. 23.99

The Ultimate BBQ Sampler Enough for Two! A plate combining every BBQ item in the Smokehouse! A 1/4 rack of St. Louis Ribs, 1/4 rack of Baby Back Ribs, Pulled Pork, 1/4 Chicken, Smoked Sausage, Beef Brisket, and Carolina Pork. 35.99

Blues Jambalaya Creole style red stew with rice, chicken, shrimp, peppers, onions, and Italian sausage. It's spiced just right, but you can add some of our signature hot sauce to "Heat It Up." 15.99

Steaks


Hickman's Black and Bleu Prime Sirloin Our 8oz Prime Sirloin cut in our butcher shop, blackened and topped with crumbled bleu cheese and fried onions. 19.99

Prime Hearts of Beef Straight from our butcher shop, Hickman's tender succulent medallions of prime beef grilled up to your liking, served with parmesan grits and your choice of 1 side. 17.99

Center Cut Angus Filet A 7oz Black Angus Filet topped with an exotic mushroom demi-glace over garlic mashers with today's seasonal vegetables. 24.99

Hickory Smoked Prime Rib Topped with garlic herb butter and served with garlic mashed potatoes and today's fresh vegetables. Queen cut - 12oz 19.99 King cut - 16oz 22.99

Seafood

 **Tuna-Cue** Grade A tuna encrusted with black and white sesame seeds, seared rare, with wasabi and soy ginger BBQ sauce served over rice with our sesame ginger slaw. 21.99

Cedarplank Salmon Filet Our award winning brown sugar rub caramelized over fresh salmon cooked on a cedar plank for mouth watering flavor, served with rice and today's fresh vegetables. 17.99

Crab Cakes Twin 100% jumbo lump crab cakes either broiled or fried partnered by a sriracha remoulade, served with rice and today's seasonal vegetables. 22.99

Crab and Cow Combo Our 8oz Prime Sirloin and a jumbo lump crab cake over garlic mashers with today's seasonal vegetables. 25.99

Shrimp and Cow Combo Our 8oz Prime Sirloin and a skewer of our Delmarvelous shrimp over garlic mashers with today's seasonal vegetables. 25.99

Sandwiches & Burgers

 **Bethany Style Pork Sandwich** Hand pulled pork piled high on a fresh corn dusted roll. 9.99

Carolina Pork Sandwich Smoked and chopped pork in our vinegar based sauce. Pile your cole slaw on top! 9.99

Pulled Chicken Sandwich Smoked chicken piled high on a fresh corn dusted roll. 9.99

Blues Bacon Cheddar Burger A half pound of ground sirloin topped with a mound of cheddar cheese and apple wood smoked bacon on a fresh baked corn dusted roll. 9.99 (We cook burgers to medium well unless otherwise specified)

Grilled Portabella Burger For those who prefer a vegetarian dish. Balsamic marinated portabella mushroom with roasted red peppers and grilled Bermuda onion. Served with a sweet red pepper aioli on a fresh baked corn dusted roll. 9.99

 Signifies a Bethany Blues Specialty Dish



Bourbons

(R)1 Premium Rye	11
Ancient Age	5.50
American Spirit	5.50
Baker's	9
Basil Hayden	8
Beams Choice	6
Blanton	11
Benchmark 8yr old	5.50
Booker Noe	11
Buffalo Trace 18yr Rye	14
Buffalo Trace 750ml	6
Buffalo Trace Eagle Rare 17yr	14
Buffalo Trace Geo Stag 15yr	14
Buffalo Trace Thom H Handy Rye	14
Buffalo Trace Weller 11yr	14
Bulleit Bourbon	6
George Dickel #12	6
Eagle Rare Single Barrel	7
Elijah Craig 12yr	6.50
Elmer T Lee	7.50
Evan Williams Single Barrel Vint 110	7
Jefferson's 88P	10
Jefferson's Reserve 90.2P	13
Jim Beam Black Label	6
Jim Beam Distiller Edition 7yr 90P	6.50
Jim Beam White Label	6
Jim Beam Rye	5.50
Kentucky Spirit 101P	10
Knob Creek	7
Makers Mark 90P	6.50
Old Forester 100p	6
Old Forester 86p	5.50
Old Grand Dad 86P	5.50
Rebel Yell	5.50
Ridgemont Reserve	7.50
Russell's Reserve Rye 90P	7.50
Russell's Reserve	7.50
Sam Houston 90P	9.50
Ten High	5.50
Van Winkle 15yr	9.50
Van Winkle Old Rip Van 10yr	6.50
Van Winkle Pappy 23yr	42
Van Winkle Pappy Reserve 20yr	18
Van Winkle Rye Family Reserve 13yr	7
Van Winkle Spec Reserve 12yr	9.50
Walker's Deluxe	5.50
Woodford Reserve	8
Wild Turkey 80P	6
Wild Turkey Rare Breed 108.6P	10
Wild Turkey Rye 101P	6.50

Beers

On Tap in our trademark 22oz Schooner's	
Bud Light	4.50
Michelob Ultra	4.50
Dogfish 60 Minute IPA	5
Yuengling Amber Lager	5
Shiner Bock	4.50
Stella Artois Belgian White Ale	5
Widmer Hefeweizen	5
Bass Ale	5

In Bottles

Anchor Steam Liberty	5
Ballantine	4.50
Blue Moon White Ale	4.50
Bud Light Lime	4.50
Budweiser	4
Budweiser American Ale	4.50
Coors Light	4
Corona Light	4.50
DogFish Shelter Pale Ale	4.50
Guinness Stout	5
Heineken	4.50
Heineken Light	4.50
Lefte Blond	4.50
Magic Hat #9	4.50
Mike's Hard Lemonade	4.50
Miller High Life Light	3
Miller Lite	4
MGD64	4
Natural Light	3
Negro Modelo	4.50
New Castle Brown Ale	4.50
Pabst Blue Ribbon Can	3
Saranac Imperial Stout	5
Smirnoff Raw Green Tea	4.50
Steinlager, New Zealand	5
Stone Brewery Smoked Porter (22oz bottle)	9
Yuengling Black & Tan	4.50

Beverages

Panna Spring Water (16oz)	3
San Pellegrino Sparkling Water (16oz)	3
Bottled Organic Root Beer	3.50

Pepsi, Diet Pepsi, Sierra Nevada, Ginger Ale, Diet Dr. Pepper, Mountain Dew, Iced Tea, Raspberry Iced Tea, Pink Lemonade	
Juice: Orange, Cranberry, Apple, Grape, Grapefruit, Pineapple	2.25

Arizona 'Arnold Palmer' Lemonade/Iced Tea (23oz can)	2.50
O'Doul's N/A	3.50
Buckler N/A	4

House

Chardonnay / White Zinfandel / Merlot / Cabernet Sauvignon	California fresh and fruity	5
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Champagne / Sparkling

Korbel Brut Taster (187ml)	For a taste of Korbel's finest sparkling	8
Veuve Clicquot Half Bottle (375ml)	A classic, half bottle for a quick taste	39
Schramsberg Sparkling	100% chardonnay, crisp, complex	50

Lighter Style White Wines

Chateau St. Michelle Reisling	Washington State. Sweet fruit flavors – good for food with heat	19
Pighin Pinot Grigio	Fruili, Italy. Citrus fruit with orange blossoms	8 25
Smoking Loon Viognier	California. Apricot and honey suckle flavors	19
Benziger Sauvignon Blanc	California. Fresh racy citrus fruit	8 24
Cakebread Sauvignon Blanc	Napa. Seamless citrus fruit and acidity	42
Stags Leap Sauvignon Blanc	Napa. Vibrant white peaches and lemon lime flavors	38

More Intense White Wines

Edna Valley Chardonnay	California. Tropical fruit notes rounded out with subtle oak tones	18
Ferrari Carano Fume Blanc	Sonoma. Zesty grapefruit with grassy notes	21
Kendall Jackson Chardonnay	Tropical fruit with long oak finish	30
Sonoma Cutrer Russian River Chard	Sonoma. Pretty aromas of jasmine and rose petal give way to tropical fruits like pineapple and mango	9.50 32
Louis Jadot Pouilly Fuisse	Burgundy. Integrated oak with pear notes	10 36
Conundrum	The perfect ever changing blend, ever so elegant...what a Conundrum!	12 44
Cakebread Chardonnay	A Napa Classic – apple flavors with perfect integrated oak	58

Lighter Style Red Wines

Sterling Vintners Merlot	Napa. Imparts rich cherry notes and a subtle finesse	19
Louis Jadot Beaujolais	Burgundy. Fresh strawberry flavors	23
Wild Rock Pinot Noir	New Zealand. Bright cherry notes with hints of cedar	8 29
La Crema Sonoma Coast Pinot Noir	Sonoma. Dry fruit flavors. Finishes like silk	36
“J” Vineyards Pinot Noir	Aromas of bright red cherries and raspberries balanced with subtle oak	48
Orogeny Pinot Noir	An undiscovered Napa Valley gem!	44
Cakebread Pinot Noir	Napa. Rare beautiful expression of Napa fruit	89

More Full Bodied Red Wines

Yarraman Rip Snorter Shiraz / Cabernet	Bright raspberry and plum flavors with touch of spice	19
Moon Mountain Cabernet Sauvignon	Rich deep aromas, complimented by rich velvety flavors	8 26
Benzinger Merlot	Sonoma. Intense black fruit with oassis	26
Renwood Old Vine Zinfandel	Spicy and drippy black raspberry flavors	9 31
Casa Lapostolle “Classic” Cab Sauvignon	Ripe plum with nuances of black spice and fig	33
Freemark Abbey Cab Sauvignon	St Helena, Napa. Layers of dark fruit flavors blended into a long finish	43
Faust by Quintessa	Rutherford, Napa. Bold, seductive wine	67
Cakebread Cabernet Sauvignon	Rutherford, Napa. Rich black fruit – absolute perfection!	89

BBQ Reds. Plump, Juicy, Yummy!

St. Francis Red Blend (Zin / Merlot / Syrah)	Sonoma. Perfect blend of fruit flavors and tones of oak	18
Colores de Sol Malbec	Argentina. Fresh lively red currants and spice	22
Layer Cake Malbec	Argentina. Intense spice with earth tones, a true hidden treasure	8 27
Rosenblum Zinfandel	This wine loves to be paired with a huge rack of baby back ribs!	27
Francis Ford Coppola Claret	Rutherford. Classic Cabernet with earth tones and cassis	8.50 29

Our BBQ Sauces have won so many awards we can't list them all here, but they helped us win the Delaware State Rib Championship and the Maryland State Chicken Championship! These sauces have also won numerous National Championships in BBQ Competitions... so be sure to enjoy, and take some home with ya when you leave!