

WINGS®

OR FINGERS

Crispy Naked
Original BBQ
Buffalo
Chipotle
Nashville Hot

BASKET FOR 13.5
BUCKET FOR 24

SLIDERS

Cheeseburger
pickle

Buffalo Chicken
blue cheese, lettuce

 Pulled Pork
coleslaw, pickle

BBQ Brisket
pickles

Pulled Chicken
original bbq sauce

3 of ONE KIND 14.50

SIDES - 6.5

macaroni & cheese
tater tots
collard greens
basket of cornbread
carolina style coleslaw
hand cut french fries
fried brussel sprouts

STARTERS

{ BASKET / BUCKET }

Hush Puppies - maple butter 9.5 / 16
Frickles - horseradish sauce..... 9.5 / 18
BBQ Rib Tips - wet or dry 13 / 25
Popcorn Shrimp - cajun or buffalo style..... 12 / 24

HUMONGOUS NACHOS



CHOCICE pulled pork, pulled chicken
or brisket -18

Loaded Hand-cut Fries or Tots - 12
add pork, chicken or brisket +4
Quesadilla - salsa, sour cream..... 10
add pork, chicken, veggie or brisket +4
Roasted "Buffalo" Cauliflower - blue cheese 14

SALADS

+4 ADD

Chicken, Pork
Shrimp, Brisket,
or Turkey

Southern Cobb © - 14

seasonal greens, tomato, crumbled blue cheese,
smoked bacon, avocado & onion

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BJ's Signature Carolina Pulled Pork ©- 18.5

brother jimmy's carolina clear bbq sauce

Low Country BBQ Mac & Cheese - 17

slow smoked pulled pork, creamy cheese sauce

Pulled BBQ Chicken ©- 18

brother jimmy's sweet bbq sauce

Country Catfish - 20

cornmeal crusted or simply grilled
w/tomato tartar sauce

BJ's Legendary Fried Chicken - 18

fried to order. please allow 20 minutes

Southern Seafood Boil

1/2 LB. Shrimp - 17
1/2 LB. Snow Crab - 20
1/2 LB. Crawfish - P/A

Award Winning Ribs

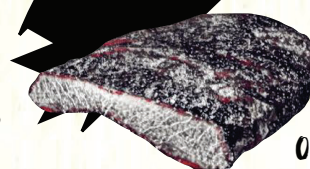
"Wet" st. louis style, smoked, grilled, baked ©- 23

"Dry Rub" 21 spice ribs, smoked 11 hours ©- 23

"Half & Half" half wet & half dry rub ribs ©- 24

Till sold out

BRISKET



Our Beloved
Brother Jimmy's
Competition Winning
Black Angus Brisket
Smoked For Up To 14 Hours
CHOICE of Lean or Marbled - 25

MAINS COME WITH ONE SIDE - ADD ONE FOR +3

SANDWICHES & BURGERS

Served with one side
& pickles

BJ's Pulled Pork BBQ Sandwich - 15.5

pulled pork & slaw, our signature sandwich

Bourbon Brisket Press - 16.5

cheddar, onion rings, bourbon bbq sauce

Grilled Chicken Sandwich - 15

original BBQ sauce, lettuce, tomato, onion

Fried Catfish - 15

cornmeal crust, roasted tomato tartar
sauce, avocado or simply grilled

Sloppy Jimmy - 14.5

our homemade bbq beef & pork sloppy joe

Pulled Chicken - 14.5

tossed in bj original bbq sauce

Sliced Brisket © - 16.5

smoked 14 hours

Grilled Mac & Cheese - 14

pressed & melted on texas toast
ADD pulled pork, pulled chicken or brisket +2

BJ's Burger - 15

brisket blend burger, lettuce, tomato,
cheddar or swiss

Chipotle Burger - 16.5

brisket blend burger, chipotle bbq sauce,
fried onions, cheddar & onion rings

Dixie Chicken - 15.5

fried chicken, jalapeño jack cheese, onion rings



ADD
SMOKED BACON
+2

*Before placing your order, please inform your server or bartender if a person in your party has a food allergy.

HISTORIC SPECIALS

Let Us Host your next Party!

Corporate Events, Birthday Parties
Baby Showers, Bachelor/ette,
Watch Parties, Holiday Gatherings
EVENTS@BROTHERJIMMYS.COM

MY FAVORITE PLACE IN
THE WHOLE WIDE WORLD!



EVERYDAY

**Kids 10
& under
Eat FREE***

*2 kids per 1 adult meal

30 years later by Brother Jimmy

Who knew that a kid from NYC attending Duke & Carolina (yes both) would return to NYC with such love and appreciation for Southern culture (BBQ, Beer and College Basketball) that he would open up the 1st Brother Jimmy's on Manhattan's Upper East Side shortly after college. What started out as a fun Southern inspired college bar & restaurant in 1989, has really become the NYC restaurant that reminded transplanted Southerners what good 'ol Southern hospitality is all about, and showed Northerners just what they'd been missing all these years. For thirty years, Jimmy's has been the place to go to celebrate when things are going great, and the place to go when you're having a tough day; your boyfriend dumps you, having a bad hair day, or your favorite team got blown out. We are 100% about comfort, warmth and quality.

-Jimmy Goldman "AKA Brother Jimmy" Founder / ACC Fan / BBQ Enthusiast / Beer Drinker

Catering (TO-GO ONLY)

MAKE OUR SMOKED MEATS INTO A PLATTER

Pulled Pork	\$10	for	1/2 LB
Pulled Chicken	\$10	for	1/2 LB
Sliced Brisket	\$12	for	1/2 LB
Spare Ribs	\$3	per	BONE
WET OR DRY			

REMEMBER OUR AWESOME SIDES \$6

WEEKLY SPECIALS

MONDAY

WINGS, TIPS, AND BEER

All U Can Eat & Drink \$26.95*

Choice of Miller Lite or Coors Light

*UP TO 2 HOURS

TUESDAY

LOUISIANA SEAFOOD BOIL \$12

Choice of Crawfish or Head on Shrimp with Potatoes & Corn

Pitchers of Coors Light \$15 (dining room only)

WEDNESDAY

SOUTHERN APPRECIATION

25% OFF Food with a valid Southern ID

*UP TO 2 HOURS

SUNDAY

A 30 YEAR TRADITION. END THE WEEKEND RIGHT!

RIBS & BEER

ALL U CAN EAT & DRINK \$29.95*

Choice of Miller Lite or Coors Light

FRANCHISING

I am proud to say that we now have locations in Westchester County, Connecticut, Florida & D.C. We are getting ready to spread the gospel of real BBQ done right, cold beer and college hoops across America. Come join our crusade. Brother Jimmy's is Franchising. I might not be Colonel Sanders, but I am Brother Jimmy and we have a great place. I invite you to let us know about markets you think we belong in and if you know of anyone who wants to either join our team or wants to open their own Brother Jimmy's. For further info on that stuff speak with a manager or send an email to franchising@brotherjimmys.com. My god, when we all began email was so rare.