

# DINNER MENU



**SMOKEHOUSE  
AND CATERING**

**Est. 2002**

**743 Route 28, Kingston, NY 12401**

**Phone (845) 338-2424**

**[www.hickoryrestaurant.com](http://www.hickoryrestaurant.com)**



**DAILY FREEMAN  
BEST OF THE HUDSON VALLEY**  
2010 | *Best Ribs*  
2010 | *Best Wings*  
2012 | *Best Ribs*  
2012 | *Best Wings*  
2012 | *Best American Restaurant*



**HUDSON VALLEY MAGAZINE  
BEST OF THE HUDSON VALLEY**  
2004 | *Best Ribs and Pulled Pork*  
2005 | *Best Smoked Sausage*  
2006 | *Best BBQ Chicken*  
2007 | *Readers' Choice - Best Chili*



**ULSTER COUNTY WING FLING**  
2008 | *Best Buffalo Wings*



**KINGSTON CHILI COOK-OFF**  
2006 | *Best Restaurant Chili*  
2006 | *Best In Show*  
2007 | *People's Choice Award*  
2007 | *Best Restaurant Chili*  
2007 | *Best In Show*  
2008 | *Best Restaurant Chili*  
2008 | *Best In Show*  
2009 | *Best Restaurant Chili*  
2009 | *Best In Show*



**INTERNATIONAL CHILI SOCIETY  
HUDSON VALLEY REGIONAL CHILI COOK-OFF**  
2009 | *2nd Place*  
2010 | *3rd Place*

 Find us on  
**Facebook**  
**Hickory.Kingston**

 @HickoryBBQ

**Pinterest**  
*HickoryBBQcue*



**\*We Cater All Parties  
& Pig Roasts Large &  
Small In-house & out**

## STARTERS

BBQ Rib Tips in Sweet Sauce .....	7.95
Hickory's Sourdough Onion Rings .....	5.25
Doc Hickory's Beef Chili .....	3.95
Local, Organic, House Smoked Sausages .....	9.95
Seasonal Selections with Braised Greens .....	7.95
Pulled Pork or Turkey Quesadilla with Pepperjack and Red Beans .....	10.95
"Hickory's Nacho Platter" with Pulled Pork, Chili and All The Fixins' .....	5.95
Hush Puppies with Maple Butter .....	3.25
Soup of the Day .....	4.50
Basket of Pepperjack Fries .....	5.95
with Bacon .....	7.95
with Chili & Bacon .....	8.95
Fried Calamari served with BBQ Cocktail Sauce .....	9.95
Buffalo-Style Fried Calamari served with Bleu Cheese .....	11.95
Hickory's "Starter Sampler" Wings, Hush Puppies and Onion Rings .....	11.95
Hickory's "Super Starter" Platter A Large Platter of Wings, Rib Tips, Onion Rings, Hush Puppies and Pepperjack Fries .....	24.95
Jumbo Wings Choose from: <b>Buffalo, Garlic Buffalo, X-Hot Buffalo</b> all Served with Carrots, Celery and Bleu Cheese Dressing <b>Barbecue</b> served with Buttermilk Ranch <b>Soy Glazed</b> served with Peanut Sauce <b>Spicy Thai</b> served with Sriracha Ranch <b>Caribbean Jerk</b> served with Calypso Sauce <b>PB&amp;J</b> tossed in Peanut Butter Sauce and Sprinkled with Hot Pepper Jelly .....	9.25

## SANDWICHES

### FROM THE GRILL

Grilled, Marinated HVCC Hanger Steak Sandwich topped with Mushrooms and Onions, Served with Sweet Potato Fries .....	13.95
Hickory's 10 oz. Burger with Choice of Cheese, Fresh Cut Fries, Pickles and Ma Hickory's Slaw .....	10.25
Hickory's Grilled Chicken Sandwich with Choice of Cheese, Fresh Cut Fries, Pickles and Ma Hickory's Slaw .....	10.25
Grilled Portobello Burger Served on a Toasted Focaccia Roll and Topped with Your Choice of Cheese, Roasted Peppers, Sprouts and Ranch, with Fresh Cut Fries .....	8.95
Add Bacon, Mushrooms & Onions, Guacamole or Chili to any Burger or Chicken Sandwich for.....	1.75
Grilled Vegetable and Smoked Gouda Wrap on our Homemade Grilled Flat Bread with a Side of Ma Hickory's Roasted Potato or Mac Salad .....	9.50

### FROM THE SMOKER

Hickory's Barbecue Sandwich on a Soft Roll or Wrapped with our Homemade Grilled Flat Bread, Choice of Pulled Pork or Smoked Turkey, Topped with Slaw and Pickles with a Side of Ma Hickory's Roasted Potato or Mac Salad .....	9.95
Slow Smoked Beef Brisket Sandwich with BBQ Onions and Pepperjack or Slaw and Swiss Served with Fresh Cut Fries .....	12.95

\*All sauces, condiments, dressings and pickles are made fresh in house  
except Frank's Red Hot™ and Heinz Ketchup™ (why mess with perfection)



**\*Don't miss our  
homemade Southern  
Fried Chicken  
Thursday & Friday  
Nights**

## MAIN COURSES

All Main Courses Come With a Choice of 2 Sides

**\*Many of our choices  
are gluten free.**

**Please ask your server  
to help you put  
together a great meal.**

### FROM THE SMOKER

St. Louis Style Spare Ribs with <i>Doc Hickory's</i> Famous Rub	
Half Rack .....	15.50
Full Rack .....	22.95
Pulled Pork Shoulder Platter .....	15.95
Hickory's Legendary 48-Hour Free Range Chicken .....	16.95
Smoked Turkey Thighs .....	16.95
Slow Smoked Beef Brisket with BBQ Onions and Texas Toast.....	19.95
Hot Smoked Atlantic Salmon with BBQ Remoulade .....	16.95
Chicken and Ribs Combo .....	22.95
The Kingston Trio Turkey Thigh, Beef Brisket and Pulled Pork .....	24.95
Hickory's Barbecue Feast "For the Pork Avenue Crowd" Sampling of Our House Smoked Meats and Sausages with a Choice of Four Sides .....	54.95

(Ask your Server about the "Eat the Feast Challenge")

As traditional barbecue, you will often find a pink ring in the middle of the meat. Don't be alarmed, this coloring is the result of several hours spent in our smoker and means that you are enjoying authentic smokehouse barbecue.

### CLASSIC COMFORT FOODS

Our Homemade Meatloaf smothered in Mushroom Gravy .....	15.95
House Blackened Catfish Platter with BBQ Rémoulade.....	14.95
"Shrimp in the Basket" served with Fresh Cut Fries and Slaw.....	14.95
Grilled 16 oz Ribeye Steak with Garlic, Paprika Butter.....	21.95
A Sample of 5 Sides for Veggie Lovers .....	13.95

### SIDES

- Hickory's Mac and Cheese
- Roasted Potato Salad
- Fresh Cut French Fries
- Braised Green of the Day\*
- Roasted Garlic Mashed Potatoes
- Market Vegetable of the Day

- Ma Hickory's Slaw
- Ma Hickory's Mac Salad
- BBQ Baked Beans\*
- Baked Sweet Potato
- Rice & Pea Medley of the Day
- Ala Carte Sides.....3.50

Sweet Potato Fries 4.25 (.75 to substitute) \*Contains Pork.

### SALADS

Chopped Salad with Romaine, Tomatoes, Cucumber, Red Onion and Herb Vinaigrette.....	4.95
with Goat Cheese .....	5.95
Hickory's BBQ Salad - Choice of Pulled Pork, Smoked Turkey or Freshly Grilled Seasonal Vegetables served with Hickory's BBQ Dressing .....	11.95
Hickory's BBQ Salad - with Smoked Atlantic Salmon Served with Hickory's BBQ Dressing .....	13.95
Grilled Chicken Cobb Salad with Buttermilk Ranch Dressing .....	11.95
Buffalo Chicken Salad with Bleu Cheese Dressing .....	11.95
Grilled HVCC Hanger Steak Salad with Crumbled Bleu and Herb Vinaigrette .....	13.95

Add Grilled Shrimp to any Salad for 4.50 or substitute for 2.50



## HOMEMADE DESSERTS

All of our desserts are made on-premise using the finest local ingredients and are priced accordingly. The menu changes daily and is based solely on the whims of Ma and Doc. Please ask your server to bring our chalkboard by so you may review today's selections.

## BEVERAGES

Virgil's Micro Root Beer.....	2.75	Coke, Diet Coke, Sprite .....	2.25		
Assorted Boylan Artisanal Sodas .....	2.50	Lemonade, Iced Tea, Sweet Tea .....	2.25		
Draft Root Beer .....	2.75	Pitcher 11.00	Coffee, Tea or Hot Chocolate.....	2.00	
Bottled Water, Sparkling or Still		½ Liter.....	2.50	1 Liter.....	4.00

All fountain sodas, lemonade, and iced teas come with free refills.

## The "Hickory" Family Story

**M**a and Doc Hickory came to the Catskills in the early 1970s armed with four children, a smoker and a taste for traditional American barbecue food. With his two eldest sons at his knee, Doc Hickory spent the next thirty years rubbing, smoking, grilling, seasoning, saucing and basting the finest traditional and non-traditional barbecue meats.

Over time, Doc Hickory developed his own dry rubs, sauces and seasonings for spare ribs, chicken, pulled pork, turkey thighs, short ribs of beef and skirt steaks. When these dishes were combined with Ma Hickory's cole slaw, potato salad, and desserts, barbecues at the Hickory house were events to which invitations were treasured. Family and friends ate more than their fill and urged the Hickorys to take their talents to the next level.

As the Hickory boys aged they pursued different careers and started their own little Hickory families. The eldest Hickory son moved to Virginia and soaked up as much southern cooking and hospitality as he could. He traveled to Memphis, South Carolina, Illinois and several other "barbecue hot spots" in pursuit of the tastiest vittles the nation had to offer.

In 2002 the Hickorys decided to answer and honor the family calling and open their first restaurant right here in Kingston. Ma and Doc Hickory can often be seen around the restaurant, and the menu is sprinkled with their creations as well as other authentic smokehouse dishes from the country's most popular barbecue regions.

We celebrate the bountiful resources available to us here in the Hudson Valley. Whenever possible, we use locally raised and sourced protein, dairy and produce. This includes meat from the Hudson Valley Cattle Company, homemade sausage and organic chicken from Fleishers Grass-Fed Meats, dairy from Boice Brother's, beer from Keegan Ales and fresh produce from Davenport's Farm, Gill's Corn Farm and Hanover Farm Stand which is located on Route 28. Our Ice Cream is also made right here in New York State.

The entire Hickory Family is excited to share with you the fruits (and meats) of our labor. Enjoy!

*The Hickorys*

