



Barbecue with all the fixin's at Smoque N' Bones

Barbecue Joints

Savour southern flavour in the big smoke

BY SHAZIA KHAN

Electric Mud BBQ

This hip Parkdale spot shirks tradition—though the picnic-table seating and kitschy decor feel authentically southern. The folks in the kitchen put inventive spins on the standards, such as a signature peanut-and-scallion-covered take on pork ribs. 5 Brock Ave., electricmudbbq.com

Barque Smokehouse

West-enders flock to Barque's spacious, exposed-brick room for a refined take on barbecue. Meals from this Tennessean smoker emphasize nuanced flavour over heavy belly-stuffing quantities. A large kid-friendly menu and ample seating make it ideal for families and groups. 299 Roncesvalles Ave., barque.ca

Smoque N' Bones

In a sleek nook east of Trinity Bellwoods, this tasty barbecue spot

takes wide-ranging inspiration from all over the south, from Memphis to Texas to Kansas and the Carolinas. But the bigger draw may be for libation lovers; the upstairs bar, Kohl, stocks hundreds of whiskies. 869 Queen St. W., smoquenbones.com

Big Crow

Chef Anthony Rose's empire of buzz-worthy restaurants includes this rustic retreat tucked behind his flagship diner, Rose and Sons. Here, they'll wood-fire grill everything from sea bream to Thai pork and serve you the most decadent ice cream sandwich you'll ever encounter. 176 Dupont St., roseandsonsbigcrow.com

Carbon Bar

Fine-dining finesse meets Texan grub within the walls of this boisterous, neon-lit lounge. Though they aim for casual, the grand decor

and elevated dishes fusing Latin flavours with smokehouse staples say otherwise. 99 Queen St. E., thecarbonbar.ca

Cherry Street Bar-B-Que

It's worth the trek to the Portlands to discover what competitive pit master Lawrence La Pianta is smoking. Settle in on an enormous patio for juicy, fall-off-the-bone meats served by the half-pound. Even the Bloody Caesars come topped with a rib. 275 Cherry St., cherrystbbq.com

Adamson Barbecue

This no-frills setup in Leaside honours Texas barbecue in the

truest form, which may explain its popularity—piles of brisket, turkey and pulled pork (all cooked with real wood smoke) routinely sell out ahead of the shop's 2 p.m. closing time. 176 Wicksteed Ave., adamsonbarbecue.com

Stack

Everything is oversized at this uptown restaurant, from the multi-level dining space to a menu ranging from fish tacos to pear-and-brie sandwiches. The star attraction, however, is the 1,200-pound Southern Pride smoker pumping out beautifully seasoned brisket and baby back ribs daily. 3265 Yonge St., stackrestaurant.ca



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