Yes, barbecue has a great historical tradition and many BBQ cooks use techniques several hundred years old. That said, you can't keep restaurateurs from experimenting. Here's what innovative restaurant chefs are doing with barbecue these days.

BBQ Omelet ($9.50): Slow-roasted pulled pork and smoked Gouda cheese folded into an omelet.
--Old Vine Cafe, Costa Mesa, Calif.

Pulled Rib and Brisket Chili ($5.95): Award-winning chili with beef and pork, loaded with sour cream, Cheddar cheese, onions and jalapeños.
BBQ Quesadilla ($9.95): Tortilla stuffed with chopped brisket, pulled pork or chicken, with peppers, onion, Cheddar cheese, Memphis sauce, guacamole, sour cream and pico de gallo.
--Old Glory Bar-B-Que, Washington, D.C.

BBQ Spring Rolls ($7.95): Rolled chopped barbecue served with chili glaze.
The North 40 Salad ($9.95): Brisket, Jack cheese, bacon and mesclun greens.
--Jake's Dixie Roadhouse, Waltham, Mass.

Dixie Chips ($6.95): Tri-color tortilla chips with pulled pork spiced with a blend of chili seasonings and mixed with black beans, corn, barley and tomatoes. Salsa, jalapeños, sour cream and Cheddar cheese top it off.
Bar-B-Q Rueben ($7.50): A traditional Reuben sandwich with a twist: smoked corned beef.
--One-Eyed Jacks Mokehouse Grill, Lockport, N.Y.

Brisket Chowder ($2.99): Slow-cooked brisket, potatoes, green onions and sour cream.
--Brisket Basket, St. Petersburg, Fla.

Lone Spur Pasta ($11.50): Smoked chicken or Cajun shrimp with penne pasta and fajita vegetables in chipotle-Alfredo sauce; served with Texas toast.
--Lone Spur Grill and Bar, Minnetonka, Minn.

Rattler's Minis ($6.99): Barbecued meatballs or barbecued tri-tip on a freshly baked roll.
--Rattler's Bar B Que, Santa Clarita, Calif.

Pig Skins ($6.99): Four half potato skins filled with pulled pork, cheese and jalapeños with a side of barbecue sauce.
--Hog Heaven Open Flame BBQ, multiple locations

BBQ Nachos ($9.95): A huge portion of fresh tortilla chips topped with BBQ beans, Cheddar cheese, barbecue sauce, sour cream, guacamole and house-made pico de gallo.
--Southern Hospitality, New York City

Toasted Ravioli "St. Louis Style" ($11.95): ravioli with braised pork and smoked-tomato sauce.
--Blue Smoke, New York City