🕼 · · · STARTERS · · · 🕬

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14

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Buffalo Fried Oysters

Crispy corn fried oysters tossed in a house buffalo sauce, crumbled Danish blue cheese and green onion

Apple Wood Smoked Scallops

Seared cold smoked sea scallops and spicy pickled cabbage

Bacon App

Apple wood smoked pork belly with whole grain mustard and fig sauce

Goat Fritz

Jumbo shrimp simmered in a tarragon Sambuca sauce with plum tomatoes over a grilled polenta

Kahlua Pig Roll Slow roasted Hawaiian Kahlua pig in a wonton wrapper with pickled cabbage, grilled scallion and toasted sesame seeds

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Cold Smoked Salmon

With capers, red onions and egg

💽 · · · SALADS · · · 🖘

Peach	and	Prosci	utto Sa	alad
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Baby spinach, brown butter poached peaches and prosciutto

Chopped Salad

Chopped iceberg, tomatoes, onion, cucumbers, ginger, radish and roasted red pepper in a balsamic vinaigrette

Berry Salad

Arugula, strawberries, chopped bacon, candied walnuts and cherry tomatoes in a berry vinaigrette

Smoked Ancho Caesar Salad

Romaine with a smoked ancho caesar dressing

French Onion Soup

Sweet vidalia onions, sourdough crostini and a smoked gruyere cheese

Smokehouse Chili

Smokey sweet pork and beef chili topped with red onion and smoked cream

📧 · · · LARGE SALADS · · · 🕬

Marinated Portobello Salad

Grilled portobello mushrooms over spinach, roasted red peppers, candies walnuts and Danish blue cheese in berry vinaigrette

Pulled Pork/Chicken Salad

Pulled pork or chicken, black beans, roasted corn, shredded jack cheese and chopped tomatoes in a crispy tortilla bowl

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



20

22

24

17

16

17

15

20 oz

33

24

25

24

18

23

19

16oz

29

12 oz

24

Duroc Pork Loin

Kona rubbed duroc pork loin with a creamy polenta and Patron Café XO sauce

Short Ribs

Slow cooked short rib with carrots, asian radish and sweet potato with a sweet soy glaze and wasabi cream sauce

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Apple Wine Smoked Ribs

Apple wine glazed smoked	baby back ribs with han	d cut fries and Carolina slaw

Smoked Brisket

Dry rubbed, slow smoked beef brisket and pancetta mac and cheese

Beer Belly Chicken Beer and herb roasted chicken with grilled leek potato mash

Marinated Portobello Napoleon

Grilled portabellas, tomatoes and buffalo mozzarella with a balsamic reduction

Pulled Pork/Chicken Platter

Slow smoked pulled pork or chicken, Carolina slaw and crispy fried onions and fries

STEAKS AND CHOPS 6 0 A) a

roked Prime Rib rseradish crusted smoked prime rib with grilled leek potato mash	
et Mignon In fried asparagus and cajun crawfish hollandaise	
ack Angus Ribeye rcini rubbed ribeye and bacon sprouts with a zesty red wine sauce	

Lamb Chops

Lamb chops with creamy polenta and a blueberry wine sauce

SEAFOOD ۲ QA

Garlic Ginger Teriyaki Shrimp

Marinated shrimp and vegetables over a coconut jasmine rice

Chipotle Sea Bass

Chipotle seasoned sea bass over butter poached portobello mushrooms in a miso broth

Smoked Salmon

Alder plank smoked salmon and bacon sprouts

• • A LA CARTE SIDES 15 2

Pancetta Macaroni and Cheese	5	Cream Spinach	4	\prod
Carolina Slaw	4	Sauteed Portobello Mushrooms	4	
Bacon Sprouts	4	Fried Asparagus	5	
Tobacco Onions	4	French Fries	4	
Grilled Leek Potato Mash	4	Collard Greens	4	
Coconut Jasmine Rice	4	Iron Skillet Hash Browns	4	

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