

# DINNER AT SMOKE.

*Woodfire Grill*

## STARTERS

SMOKED PORK BELLY - 14  
FRIED GREEN TOMATOES, PIMENTO CHEESE, RED PEPPER-HABANERO JELLY

LUMP CRAB CAKES - 18  
REMOULADE, GREEN TOMATO JAM, ARUGULA, LEMON VINAIGRETTE

FRIED CAULIFLOWER - 12  
KOREAN BBQ SAUCE, HONEY AND SCALLIONS

SMOKE SALMON FLATBREAD - 14  
ARUGULA PESTO, GOAT CHEESE, PICKLED ONION, TOMATO, CAPER

CAJUN PEEL AND EAT SHRIMP - 1/2LB 17 | FULL LB 32  
REMOULADE, COCKTAIL, LEMON

BACON JAM - 12  
HERBED GOAT CHEESE, CROSTINI, PORK RINDS

SMOKED WINGS - 13  
SMOKED AND FRIED WINGS, OKIE WHITE SAUCE, CELERY

GRILLED GULF OYSTERS - 18  
BACON-TABASCO BUTTER, CROSTINI

ARTISAN CHEESE TASTING - 17  
SELECTION OF ARTISAN CHEESES WITH CHEFS' GARNISHES

SAUSAGE AND PIMENTO CHEESE BOARD - 14  
CUCUMBER SALAD, WHOLE GRAIN MUSTARD, GRILLED BREAD

## SOUP & SALAD

GRILLED ROMAINE - 8  
SHAVED PECORINO CHEESE, TOMATO, CROUTONS, CAESAR VINAIGRETTE  
ADD CHICKEN \$6, SALMON \$10 STEAK \$12

KALE AND SHAVED VEGETABLE - 9  
DRIED CRANBERRIES, SUNFLOWER SEEDS, GOAT CHEESE, TABASCO-MAPLE VINAIGRETTE  
ADD CHICKEN \$6, SALMON \$10 STEAK \$12

SMOKE. WEDGE - 11  
HALF A ROMAINE HEART, HOUSE BACON, RED ONION, SCALLIONS, TOMATO, BLUE CHEESE CRUMBLES, CHIPOTLE RANCH

SMOKED TROUT - 16  
ORGANIC GREENS, CANDIED PECANS, DRIED CRANBERRIES, CRISP APPLE, GOAT CHEESE, TABASCO-MAPLE VINAIGRETTE

BLACKENED CHICKEN - 15  
MIXED GREENS, BLACKENED CHICKEN, BACON, TOMATO, BLEU CHEESE, GRILLED ONION, AVOCADO, RED ONION RANCH

STEAK SALAD - 19  
ARUGULA, TOMATO, GRILLED ONIONS, AVOCADO, BLUE CHEESE CRUMBLES, SMOKED TOMATO VINAIGRETTE

HOUSE SALAD - 7  
ORGANIC GREENS, TOMATO, CUCUMBER, RED ONION, PECORINO CHEESE, CROUTONS, SHERRY VINAIGRETTE  
ADD CHICKEN \$6, SALMON \$10 STEAK \$12

SMOKED CHICKEN TORTILLA SOUP - 8  
SMOKED CHICKEN, TOMATO, BLACK BEANS, CORN, CILANTRO, AVOCADO, CRISPY TORTILLA STRIPS

PORK GREEN CHILI STEW - 8  
GREEN CHILIES, TOMATILLOS, TENDER PORK, CHEDDAR CHEESE, SOUR CREAM

## SMOKE. WOOD GRILLED SPECIALTIES

FRESH MARKET FISH - \$MKT  
SEASONAL PREPARATION

RED BIRD FARMS AIRLINE CHICKEN BREAST - 21  
ARTICHOKES, CASTELVETRANO OLIVES, LEMON, ORZO PASTA, HERB CHICKEN JUS

WAGYU MEATLOAF - 19  
MASHED POTATOES, GREEN BEANS, BRANDY-PEPPERCORN SAUCE

WOOD GRILLED SALMON - 23  
COAL ROASTED BBQ CARROTS, GARLIC CREAMED SPINACH, SPICED HONEY

BONE IN PORK CHOP - 22  
CHARRED SCALLION RISOTTO, GREEN BEANS, BOURBON PEACH SAUCE

LAMB LOIN CHOPS - 29  
CRISPY FINGERLING POTATOES, BRUSSELS SPROUTS, ROMESCO

MUSHROOM BOLOGNESE - 16  
WOOD GRILLED MUSHROOM & TOMATO RAGU, FETTUCCHINE PASTA, SHAVED PARMESAN

WAGYU BURGER - 17  
SMOKED GOUDA, CARAMELIZED ONIONS, HOUSE STEAK SAUCE, PARMESAN FRIES

WOOD GRILLED VEGETABLE GUMBO - 16  
SQUASH, MUSHROOMS, PEPPERS, ONION, CELERY, PICKLED OKRA, BASMATI RICE

## HAND CUT CREEKSTONE FARMS BEEF

SERVED ALA CARTE

8 OUNCE TENDERLOIN - 38  
10 OUNCE TENDERLOIN - 47  
12 OUNCE NEW YORK STRIP - 42  
16 OUNCE RIBEYE - 56

ALL TOPPED WITH SMOKED GARLIC BUTTER AND SERVED WITH CHOICE OF SAUCE.  
CHIPOTLE BÉARNAISE  
BRANDY-PEPPERCORN SAUCE  
HOUSE MADE STEAK SAUCE

## SMOKE. SEASONAL SPECIALTIES

POTATO GNOCCHI - 16  
ZUCCHINI, SHALLOT, GARLIC, MUSHROOM, TOMATO, SMOKED TOMATO CREAM

CORNMEAL FRIED CATFISH - 20  
BUTTERY CRAB RICE, GREEN BEANS, SMOKED TOMATO CREOLE SAUCE

SHRIMP AND GRITS - 23  
GULF SHRIMP, ANDOUILLE SAUSAGE, TOMATOES, SCALLIONS, GARLIC, SMOKED TOMATO CREOLE SAUCE, CHEDDAR GRITS

SMOKED CHICKEN PASTA - 16  
TOMATO, BACON, MUSHROOMS, GARLIC, SHALLOT, CAVATAPPI PASTA, CAJUN CREAM SAUCE

BLACKENED REDFISH - 22  
SMOKED TOMATO RISOTTO, GREEN BEANS, CHIPOTLE BÉARNAISE

## SMOKE. SIDES

CRISPY BRUSSEL SPROUTS - 8  
APPLE, BACON, SHALLOTS, MAPLE-TABASCO VINAIGRETTE

RISOTTO - 9  
CHARRED SCALLION OR SMOKED TOMATO

WOOD GRILLED CREMINI MUSHROOMS - 9  
GARLIC, SHALLOT, BUTTER, PEPPERCORN DEMI-GLACE

HORSERADISH-CHEDDAR POTATO CROQUETTE - 8  
PANKO FRIED MASHED POTATOES WITH HORSERADISH, CHEDDAR AND SCALLIONS

HATCH CHILI MAC AND CHEESE - 8  
CAVATAPPI PASTA, HATCH CHILI AND CHEDDAR CHEESE SAUCE

SMOKED BRISKET MAC AND CHEESE - 12  
SMOKED BRISKET, PICO, BBQ SAUCE, CRISPY ONIONS AND JALAPENOS

LOADED CROQUETTE - 12  
HORSERADISH-CHEDDAR CROQUETTE, SMOKED BRISKET, BBQ SAUCE, SOUR CREAM, CRISPY ONIONS AND JALAPENOS

LOADED MASHED POTATOES - 8  
CHEDDAR CHEESE, BACON, SCALLIONS, SOUR CREAM

MASHED POTATOES - 6  
CREAM AND BUTTER

PARMESAN-ROSEMARY FRIES - 6  
SMOKED GARLIC AIOLI

GARLIC GREEN BEANS - 6

CREAMED SPINACH - 8  
GARLIC, PARMESAN CREAM

## CHEFS' BUTCHER BLOCK - \$95

12 OUNCE NEW YORK STRIP, BONE IN PORK CHOP, SALMON FILET AND ANDOUILLE SAUSAGE. SERVED WITH HORSERADISH POTATO CROQUETTE, CRISPY BRUSSELS SPROUTS, GREEN BEANS, BRANDY-PEPPERCORN SAUCE, CHIPOTLE BÉARNAISE AND HOUSE MADE STEAK SAUCE

SMOKE.  
*Woodfire Grill*

\*PLEASE BE ADVISED THAT THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS AND SHELLFISH MAY INCREASE THE RISK OF FOODBORNE ILLNESS.\*

20% GRATUITY WILL BE APPLIED TO PARTIES OF EIGHT OR MORE