

LUNCH 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 - 1/2 LB 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

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, CHEDDAR CHEESE, CRISPY TORTILLA STRIPS

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

SMOKE. SIGNATURE SANDWICHES

SERVED WITH HOUSE CUT FRIES OR HOUSE SALAD +3
GLUTEN FREE BUN + 1.50

SMOKE BURGER - 14
10 OUNCE WOOD GRILLED PATTY, AMERICAN CHEESE, LETTUCE, TOMATO, ONION, CREOLE MUSTARD, BRIOCHE BUN
ADD THICK CUT HOUSE BACON - 2

GRILLED CHICKEN CLUB - 14
LETTUCE, TOMATO, BACON JAM, AVOCADO, SMOKED GARLIC AIOLI, BRIOCHE BUN

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

REUBEN - 14
HOUSE MADE CORNED BEEF, SAUERKRAUT, PROVOLONE, HORSERADISH CREAM, MARBLED RYE

CATFISH Po Boy - 17
CORNMEAL FRIED CATFISH, LETTUCE, TOMATO, PICKLED OKRA, REMOULADE

LAMB SLIDERS - 15
HERB GOAT CHEESE, PICKLED RED ONION, BRIOCHE BUN, SMOKED FRENCH ONION JUS

BLACKENED SALMON - 17
BLACKENED GRILLED SALMON, LETTUCE, TOMATO, RED ONION, REMOULADE, BRIOCHE BUN

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. SIDES

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

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

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

SMOKE. SIGNATURE LUNCH ENTREES

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

SMOKED BRISKET MAC AND CHEESE - 16
HATCH CHILI AND CHEDDAR CHEESE SAUCE, CAVATAPPI PASTA, CHOPPED BRISKET, PICO DE GALLO, HOUSE BBQ SAUCE, CRISPY ONIONS AND JALAPENOS

FISH TACOS - 16
FLOUR TORTILLAS, BATTER FRIED COD, SHAVED CABBAGE, CHIPOTLE CREMA, PICO, LIME, BLACK BEANS, CHIPS & SALSA

SMOKED BRISKET TACOS - 14
FLOUR TORTILLAS, CHEDDAR CHEESE, HOUSE BBQ, LETTUCE, PICO DE GALLO, BLACK BEANS, CHIPS & SALSA

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

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

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

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

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

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

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.

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**WOODFIRE
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