

SMOKEHOUSE & BAR

Appetizers

Soup Du Jour \$10 Smoked Wings \$16

wet rub, bourbon bba

Beer Braised Wings \$16

beer braised, buffalo sauce

Beef Chili \$18

with corn bread

Nashville Hot Chicken Bites \$17

spicy buffalo, pickles, chipotle,

scallions

Loaded Fries \$20

pickled red onions, pickled jalapeños, bacon bits, chili, garlic aioli

Brussels Sprouts \$16

veal bacon, garlic, red wine vinegar, honey, ginger

Burnt Ends \$28

cole slaw, bourbon bbq

Brisket Sliders \$22

coleslaw, carolina gold, brisket

Tongue Crisps \$26

wonton crisp, onion jam, black garlic, chipotle, arugula

Potato Croquettes \$16

pastrami, potato, carolina gold, black garlic

Korean Chicken and Waffle \$24

scallion waffle, korean fried chicken, kimchi, bourbon maple, black garlic

Pastrami Pancake Bites \$18

pancake, bourbon maple, arugula, pastrami, pickled red onions, pickled jalapeños

Potato Puffs \$16

puff pastry, potato, sautéed onions, scallions, carolina gold

Crosscut Shortrib \$18

bourbon bbq, carolina gold

Smoked and Sliced

half a pound with two sides

Brisket \$34

Smoked Veal \$38

Pastrami \$34

Veal Pastrami \$38

Smoked Prime Rib \$58

served medium rare

BBQ Platter \$175

served with 2 sides

On the Bone

rubbed and smoked, two sides

Beef Baby Back Ribs \$48

Boneless Flanken \$42

Veal Ribs \$52

Half a Chicken \$30

Southern Fried Chicken \$34

Non-Smoked Entrees

12oz Ribeye \$58

Marinated Chicken Breast \$29

Chicken Parm \$32

served with side salad, and choice of 1 side

Chicken Fried Steak \$32

served with gravy mashed potatoes, string beans

Sides and Extras \$8

Gravy Mashed Potatoes French Fries

Cole Slaw
Mushrooms

Onion Rings

Sweet Potato Fries

Smoked Onion Macaroni + cheeze Corn Bread Corn on the Cob

BBQ Beans

Collard Greens

String Beans

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne ill<mark>ness</mark> for parties of 5 or more a %20 gratuity is added for your covenience



SMOKEHOUSE & BAR

Salads

Grain Bowl \$20

quinoa, tomato, corn, chickpea, cucumber, pickled red onion, smoked meat, garlic aioli

Mixed Green Salad \$14

mixed green, black olive, tomato, red onion, cucumber, feta, italian red wine vinaigrette

Baby Arugula \$15

arugula, shaved apple, pickled radish, sweet potato, dried cranberry, toasted pecan, balsamic glaze

Caesar Salad \$13

romaine, croutons, caesar

Add to any salad grilled chicken \$12, fried chicken \$12, prime rib \$17, brisket \$17

Burgers

5oz served medium rare / medium with one side

Beef Burger \$15

lettuce,tomato, onion, pickle

Sunny Isles \$19

black garlic, mango salsa, arugula

Cheezeburger \$19

lettuce, onion, pickle, cheeze

S.O.T.B \$21

guacamole, pico de gallo, lamb bacon for a double add \$9

Carolina Gold Brisket Burger \$26

80z

beef burger, topped with smoked brisket

for a double add \$15

On A Bun \$22

with one side

Fried Chicken

lettuce, tomato, carmelized onion, pickles, alabama white, BBQ

Brisket

coleslaw, bourbon BBQ

Pastrami

coleslaw, pastrami, carolina gold

Desserts \$13
Apple Pie, Lemon Mousse,
Cinnamon Bun, Zeppole, S'mores, Pecan Pie