

## the SMOKE RING

### CRAFT COCKTAILS

#### **HOG TIE TEA ...\$9**

House Infused Vodka, Bombay Sapphire Gin, Herradura Silver Tequila, Bacardi Rum, Fresh Squeezed Lemon & Lime, House Peach Tea

#### **EL RANCHERO ...\$8**

Herradura Reposado Tequila, Fresh Watermelon, Fresh Lime, House Agave Syrup

#### **GINGERITA ...\$8**

Herradura Silver Tequila, House Ginger Syrup, Fresh Lime, Ginger Ale

#### **CASTLEBERRY COCKTAIL ...\$8**

Deep Eddy's Grapefruit Vodka, Fresh Lemon, Prickly Pear Puree, Fresh Basil

#### **LIGHTNING BUG ...\$8**

Sweet Tea Vodka, Ginger Puree, Fresh Mint, Fresh Lemon, Honey Clover

#### **BOOZEY BLUES ...\$8**

Titos Vodka, Fresh Muddled Blueberries, Fresh Basil, Lemon, Rosemary Infused Simple Syrup

#### **BOILED PEANUT MARTINI ...\$8**

Cinco Vodka, Juice From our House Boiled Peanuts, Cajun Rim

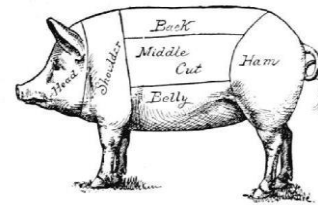
#### **MULE ...\$8**

American Spirit, Ginger Beer, Fresh Lime, Bitters

#### **THE MODERN ...\$9**

House Infused Woodford Reserve Bourbon, Orange Bitters, Farmers Market Cherries

#### **BOOTLEGGERS COMPANION ...\$8**



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Seasonal Moonshine, Fresh Fruit, Lemonade

#### **WHISTLIN' PIG...\$9**

Whistle Pig Straight Rye Whiskey, Orange Bitters, Luxardo

#### **TOMMY GUN....\$9**

Makers Mark Bourbon, Kahlua, Sweet Vermouth

#### **PORCH SWING....\$9**

House Made Black Tea Vodka, Local Honey, Fresh Lemon Juice

#### **CHERRY LIMEADE....\$8**

Bacardi Torched Cherry, Fresh Squeezed Lime, Muddled Cherries, Splash of Sprite

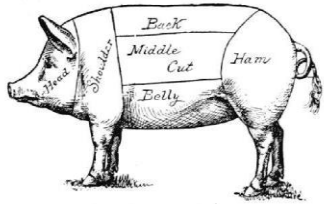
#### **BROWN DERBY....\$8**

Bourbon, Grapefruit Juice, Honey water

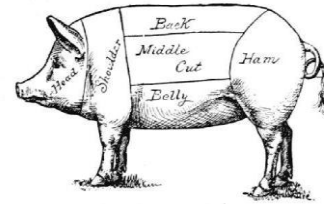
#### **ASK ABOUT OUR "PICKLE BACKS"**

**BLOODY MARY BAR EVERY SATURDAY AND SUNDAY FEATURING HOMEMADE MIXES AND CHEF'S PICKLED VEGGIES!**

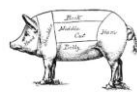
BEVERAGE MANAGER – erin wakefield



the SMOKE RING



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# the SMOKE RING

*In the world of barbecue the smoke ring is one of the most sought after properties of smoked meats. It is believed to show that you have done a good job and properly low and slow smoked the meat in question.*

## SNACKS & SHARTED PLATES

- SPICY PORK RINDS - ...\$3 (g)
- FRIED DILL PICKLE CHIPS - Chipotle Ranch...\$5 (v)
- CRISPY PIG EAR "FRIES" - Chipotle Dusted with Guinness Mustard BBQ Sauce ...\$5 (g)
- FRIED LOCAL OKRA - Chipotle Ranch ...\$4 (v)
- HAND CUT FRIES - Roasted Garlic & Smoked Tomato Mayo ...\$3 (v) (g)
- BBQ DEVILLED EGGS - BBQ Seasoning, Bacon & Bourbon Marmalade, Green Onion ...\$4 (g)
- SMOKED CHICKEN WINGS - 8 Wings, White BBQ Sauce ...\$9 (g)
- SMOKED SALMON CAKES - Lemon Tarragon Mayo, Green Onion ...\$7
- TEMPURA FRIED SMOKED RIBS - Smoked Salsa Verde ...\$8
- MINI AHI TUNA TACOS - Micro Arugula, Smoked Tomato Aioli ...\$8
- PIG STY NACHOS - Waffle Fries, Smoked Brisket, Queso, Brunswick Stew, Lettuce, Pico, Cilantro Sour Cream & Jalapeno ...\$10 (g)
- FRIED GREEN TOMATOES - Goat Cheese, Chow-Chow, & Red Pepper Jam ...\$7 (v)
- SMOKED GEORGIA TROUT DIP - Banana Peppers, Grilled Pita ...\$8
- SMOKED & FRIED CHICKEN TENDERS - Honey Mustard & BBQ Sauce ...\$8

## SALADS N SOUPS

- ARTISAN SALAD - Watermelon Radish, Pork Belly Croutons, Shaved Parmesan, Warm Bacon Vinaigrette ...\$7
- GEORGIA BIBB LETTUCE- Rogue Valley Smokey Bleu, Peppadew Peppers, Spiced Cashews & Tomato & Basil Vinaigrette ...\$8 (v)
- GRILLED AHI TUNA SALAD- Organic Spinach, Shaved Almonds, Heirloom Cherry Tomatoes, Goat Cheese & Orange-Ginger Vinaigrette ...\$13
- SMOKED PORK BRUNSWICK STEW - Jalapeno & Bacon Cornbread ...\$8 (g)
- ASHLEY FARMS CHICKEN CHILI- White Chili, Tempura Jalapeno, Pepper Jack ... \$7

## SLIDERS (2 Sliders served with Hand Cut Fries)

- THE TRACTOR PULL - Smoked Pork, Pickle, Cole Slaw & Ancho BBQ ...\$8
- EL POLLO LOCO- Smoked Chicken, Pepper Jack Cheese, Tobacco Onions, Pickled Jalapenos, White BBQ Sauce ...9
- "GAME" CHANGER- All Natural Bison, Brunswick Stew, Tobacco Onion, Over Easy Quail Egg, Shredded Cheddar ...\$9
- THE UNDERBELLY- Crispy Pork Belly, Guinness Mustard, Caramelized Onions & Bacon Marmalade ...9
- THE DIRTY BIRD - Brasstown Beef, Foie Gras, Fried Cheese, Micro Arugula, Peppadew Peppers & Jalapeno Marmalade ...\$12

**DON'T FORGET TO ASK ABOUT CHEF'S DAILY TACO SPECIAL!**

## BBQ PLATES

(Served with 2 Sides & Buttermilk Biscuit)

Can't Decide??...Two Meats & Two Sides for \$15

PULLED PORK	BRISKET	½ CHICKEN	SPARE RIBS	WINGS
\$11	\$13	\$12	\$13	\$11

## BABY BACK RIBS

HALF RACK	FULL RACK	¼ RACK & OTHER MEAT
\$14	\$22	\$16

## MAKE IT A SANDWICH!

(On an Sesame Bun with a Choice of Side)

PULLED PORK	BRISKET	CHICKEN
\$10	\$12	\$10

## SANDWICHES & SUCH

- SMOKED CHICKEN SALAD SANDWICH - Grilled Croissant, White Raisins, Rocket Greens, and Beef Steak Tomato, Choice of Side ...\$10 (or it in a Lettuce Wrap!)
- SMOKE RING BURGER - Warm Caramelized Onions, Frisee, Melted Fontina, & House Steak Sauce, On Grilled English Muffin, Choice of Side ...\$12 (Add Bacon for \$1)
- SMOKED PORTABELLA SANDWICH - Local Greens, Fire Roasted Tomato's, Grilled Asiago, Spicy Dukes Mayo, Choice of Side ...\$10 (v)
- BACON WRAPPED KOBE BEEF HOTDOG - on Sesame Bun, Grilled Onions - Add Brunswick Stew/Chili/Cheddar for \$1 Each, Choice of Side ...\$8
- ULTIMATE GRILLED CHEESE SANDWICH - House Pimento Cheese, Applewood Bacon Marmalade, Grilled Tomato's, & Buttered Sour Dough, Choice Side...\$10
- THE SHOW STOPPER - Pulled Pork, House Cured Bacon, Melted Pimento Cheese, Bibb Lettuce, Tomato, Jalapeno Marmalade & Ancho BBQ, Choice of Side ...\$13
- NIMAN RANCH "SHAKE & BAKE" - Panko Crusted Pork Chop, 3 Cheese Mac & Cheese, Braised Collards & Wild Mushroom Gravy ...\$16 (v)
- SMOKED BRISKET BURRITO - Grilled Tortilla, Cole Slaw, Queso, Smoked Salsa Verde, Tobacco Onions, Pico de Gallo & Micro Greens...\$15
- TAKE YOUR PICK! - Choice of Three Sides ...\$10 (Add a 4<sup>th</sup> for \$3)

## SIDES

- CORN ON THE COB w/ COTIJA (v) (g) - JALAPENO & BACON CORNBREAD - HAND CUT FRIES (v)
- HOCK COLLARDS (g) - BURNT END & MOLLASSES BAKED BEANS (g) - 3 CHEESE MAC & CHEESE (v)
- COLE SLAW (v) (g) - BRUNSWICK STEW (g) - BACON & BLEU CHEESE POTATO SALAD (g) - SMOKED ONION RINGS (v) - SWEET POTATO WEDGES (v) (g) - TRIPLE CREAMED CORN - WAFFLE FRIES (v) (g)
- CRISPY BRUSSEL SPROUTS & MAPLE SYRUP (v) (g) - SIDE SALAD

## DESSERTS

- CAST IRON PEACH COBLER- Homemade Vanilla Ice Cream ...\$6
- ICE CREAM SANDWICH- Homemade Vanilla Ice Cream b/t 2 Double Chocolate Chip Cookies ...\$5
- HOMEMADE BANANA PUDDING- Vanilla Wafer Crisps ...\$6
- MISSISSIPPI MUD CAKE- Chocolate & Caramel ...\$5

OH YEA! FUDGE POPS & COKE FLOATS, \$2 EACH!

## EXECUTIVE CHEF - JORDAN WAKEFIELD

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness