

# DINNER

## STARTERS

### Buffalo Fried Oysters

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

8

### Apple Wood Smoked Scallops

Seared cold smoked sea scallops and spicy pickled cabbage

9

### Bacon App

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

8

### Goat Fritz

Roasted potatoes, shallots, leeks, goat, ricotta and mascarpone cheeses with a crispy panko top

8

### Sambuca Shrimp

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

9

### Kahlua Pig Roll

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

8

### Cold Smoked Salmon

With capers, red onions and egg

8

## SALADS

### Peach and Prosciutto Salad

Baby spinach, brown butter poached peaches and prosciutto

7

### Chopped Salad

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

6

### Berry Salad

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

7

### Smoked Ancho Caesar Salad

Romaine with a smoked ancho caesar dressing

6

## SOUPS

### French Onion Soup

Sweet vidalia onions, sourdough crostini and a smoked gruyere cheese

5

### Smokehouse Chili

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

6

## LARGE SALADS

### Marinated Portobello Salad

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

14

### Pulled Pork/Chicken Salad

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

14

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# DINNER

## BIG PLATES

### Duroc Pork Loin

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

20

### Short Ribs

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

22

### Apple Wine Smoked Ribs

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

24

### Smoked Brisket

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

17

### Beer Belly Chicken

Beer and herb roasted chicken with grilled leek potato mash

16

### Marinated Portobello Napoleon

Grilled portobellas, tomatoes and buffalo mozzarella with a balsamic reduction

17

### Pulled Pork/Chicken Platter

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

15

## STEAKS AND CHOPS

### Smoked Prime Rib

Horseradish crusted smoked prime rib with grilled leek potato mash

12oz	16oz	20oz
24	29	33

### Filet Mignon

With fried asparagus and cajun crawfish hollandaise

24

### Black Angus Ribeye

Porcini rubbed ribeye and bacon sprouts with a zesty red wine sauce

25

### Lamb Chops

Lamb chops with creamy polenta and a blueberry wine sauce

24

## SEAFOOD

### Garlic Ginger Teriyaki Shrimp

Marinated shrimp and vegetables over a coconut jasmine rice

18

### Chipotle Sea Bass

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

23

### Smoked Salmon

Alder plank smoked salmon and bacon sprouts

19

## A LA CARTE SIDES

### Pancetta Macaroni and Cheese

5

### Carolina Slaw

4

### Bacon Sprouts

4

### Tobacco Onions

4

### Grilled Leek Potato Mash

4

### Coconut Jasmine Rice

4

### Cream Spinach

4

### Sauteed Portobello Mushrooms

4

### Fried Asparagus

5

### French Fries

4

### Collard Greens

4

### Iron Skillet Hash Browns

4

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# LUNCH

## STARTERS

### French Onion Soup

Sweet vidalia onions, sourdough crostini and a smoked gruyere cheese

5

### Smokehouse Chili

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

6

### Chopped Salad

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

6

### Cold Smoked Salmon

With capers, red onions and egg

8

### Smoked Ancho Caesar Salad

Romaine with a smoked ancho caesar dressing

6

### Bacon App

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

8

### Kahlua Pig Roll

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

8

## SANDWICHES SERVED WITH FRIES

### Pulled Pork/Chicken Sandwich

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

10

### Cuban Sandwich

Duroc pork loin, grilled ham, smoked bacon, smoked cheese, whole grain mustard and sliced pickle

10

### Cho'gall (Beef and Pork)

Sliced brisket, pulled pork, lettuce, grilled onions and chipotle mayo

10

### The EPIC Burger

Blend of ground pork and beef, bacon, smoked gruyere cheese and an apple wine homemade BBQ sauce with fries

10

### Smoked Turkey Breast Sandwich

Smoked turkey, bacon, smoked gruyere cheese, cranberry relish and a chipotle mayo

9

### Shrimp/Oyster Po Boy Sandwich

Fried Shrimp or Oyster and a roasted Anaheim relish

11

### Big Kahuna Burger

Teriyaki burger and grilled pineapple with fries

10

### Pork Tacos

Pulled pork, pico de gallo and Anaheim relish in a corn tortilla

10

## ENTREE SALADS

### Salmon Salad

Blackened salmon on an arugula salad with candied walnuts, chopped bacon and Danish blue cheese tossed in berry vinaigrette

13

### Marinated Portobello Salad

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

11

### Pulled Pork/Chicken Salad

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

11

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# LUNCH

## ENTREES CHOICE OF 1 SIDE

<b>Smoked Brisket</b> Slow smoked beef brisket	12
<b>Beer Belly Chicken</b> Beer and herb roasted chicken	12
<b>Apple Wine Smoked Ribs</b> Apple wine glazed smoked baby back ribs	15
<b>Smoked Combo</b> Brisket, ribs and ¼ chicken	13
<b>Steak and Fritz</b> Porcini rubbed New York strip and fries with a red wine sauce	15

## SIDES

<b>Pancetta Macaroni and Cheese</b>	3
<b>Carolina Slaw</b>	2
<b>Bacon Sprouts</b>	2
<b>Tobacco Onions</b>	2
<b>Grilled Leek Potato Mash</b>	2
<b>Coconut Jasmine Rice</b>	2
<b>Cream Spinach</b>	2
<b>Sauteed Portobello Mushrooms</b>	2
<b>Fried Asparagus</b>	3
<b>French Fries</b>	2
<b>Collard Greens</b>	2

## BAR HAPPY HOUR

**\$5 BAR APPETIZERS AND \$8 BURGERS BETWEEN 4:30PM-6:30PM, MONDAY THRU FRIDAY**

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# BAR MENU

## Buffalo Fried Oysters

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

8

## Apple Wood Smoked Scallops

Seared cold smoked sea scallops and spicy pickled cabbage

9

## Taco Trio (Beef, Pork, Tuna)

Served in a crispy wonton wrapper with a Sriracha mayo

8

## Kahlua Pig Roll

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

8

## Smoked Pork Dumplings

Fried smoked pork dumplings with a coconut lemon grass sauce

7

## Smoked Onion Dip

With homemade corn chips

6

## Stuffed Papadew Peppers

Chorizo stuffed tempura papadew peppers

7

## Lamb Lollipop

Lamb chop with sweet smoked tomato chutney

8

## Soft Pretzels with Guinness Cheese Sauce

Creamy homemade cheese sauce with guinness

7



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# BAR MENU

## BURGERS

### The EPIC Burger

10

Blend of ground pork and beef, bacon, smoked gruyere cheese and an apple wine homemade BBQ sauce with fries

### Big Kahuna Burger

10

Teriyaki burger and grilled pineapple with fries

## SPECIALTY DRINKS

### Bacon Bourbon Old Fashion

10

Bacon Infused Bourbon with muddle orange, cherry and simple syrup

### Blackberry Lemonade

10

Fresh blackberries muddle in simple syrup with fresh squeezed lemonade

### Berrytini

10

Fresh berry coulis with blueberry vodka and sour mix

### Apricot Ice Pick

10

Apricot ice tea with Maker's Mark

### Grape Martini

10

Stoli Vodka with grape pulp

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