

SMOKE.

on Cherry Street

LUNCH

STARTERS

CRISPY QUAIL LEGS - 14

SAMBAL HONEY SAUCE, CARROT AND CELERY SALAD, BLUE CHEESE

BACON JAM - 10

BACON JAM, HERB GOAT CHEESE, ARUGULA, LOCAL TOMATOES, CROSTINI

CRAB CAKES & FRIED GREEN TOMATOES - 13

TABASCO-OLD BAY AIOLI, GREEN TOMATO JAM

TEMPURA FRIED CAULIFLOWER - 10

KOREAN BBQ SAUCE, SCALLIONS, HONEY

GRILLED SAUSAGE & PIMENTO CHEESE BOARD - 12

PICKLED CUCUMBER SALAD, WHOLE GRAIN MUSTARD, GRILLED CIABATTA

CARAMELIZED ONION & BLUE CHEESE FLATBREAD - 9

APPLE, ARUGULA, SPICED WALNUTS

DIPS AND BREADS - 11

BLACK BEAN HUMMUS, PIMENTO CHEESE, SMOKED TROUT & HORSERADISH DIP, GRILLED BREADS AND CROSTINI

SALADS

STEAK SALAD - 16

ARUGULA, GRILLED ONION, BLUE CHEESE, GRAPE TOMATOES, AVOCADO, SMOKED TOMATO VINAIGRETTE

SMOKED TROUT SALAD - 12

MIXED GREENS, CANDIED PECANS, CRISP APPLE, GOAT CHEESE, DRIED CRANBERRIES AND TABASCO VINAIGRETTE

GRILLED ROMAINE - 9

ROMAINE HEART, SHAVED MANCHEGO, CROUTON, CAESAR VINAIGRETTE

ADD GRILLED CHICKEN - 4 GRILLED SALMON - 8
ADD STEAK - 10

WOOD - GRILLED SALMON SALAD - 13

ARUGULA AND SPINACH, TOMATO, FETA CHEESE, SPICED WALNUTS, WARM APPLE CIDER AND BACON VINAIGRETTE

SMOKE. HOUSE SALAD - 7

ORGANIC GREENS, CROUTON, LOCAL TOMATOES, CUCUMBER, PECORINO, SHERRY VINAIGRETTE

SPICY BLUE CHEESE AND TOMATO BISQUE - 6

SOUP AND HOUSE SALAD - 10

FRESH GROUND BLACK ANGUS BURGER - 12

A BLEND OF RIBEYE, TENDERLOIN, SIRLOIN AND BRISKET GROUND FRESH DAILY

LETTUCE, TOMATO, PICKLE, RED ONION, AMERICAN CHEESE, WHOLE GRAIN MUSTARD

ADD HOUSE SMOKED BACON - 2

SMOKE. SIGNATURE SANDWICHES

SANDWICHES SERVED WITH CHOICE OF FRESH CUT FRIES, PASTA SALAD OR CREAMY TABASCO SLAW

LAMB SLIDERS - 13

TWO THREE OUNCE LAMB PATTIES, HERB GOAT CHEESE, ARUGULA, PICKLED RED ONIONS

REUBEN - 10

HOUSE-MADE CORNED BEEF, SWISS CHEESE, PICKLED CABBAGE, PICKLED MUSTARD SEED AIOLI

WOOD - GRILLED CHICKEN CLUB - 10

GRILLED CHICKEN, AVOCADO, BACON JAM, TOMATO, LETTUCE, SMOKED GARLIC AIOLI

SMOKED BRISKET OR PULLED PORK SANDWICH - 10

HAND CUT FRIES, TABASCO SLAW AND HOUSE BBQ SAUCE

PRESSED PORK SANDWICH - 11

SMOKED PULLED PORK, SWISS CHEESE, PICKLES, MUSTARD

WOOD GRILLED VEGGIE BURGER - 10

HOUSE MADE WOOD GRILLED VEGGIE PATTY, PEPPER JACK CHEESE, ARUGULA, TOMATO, AIOLI

SMOKED CHICKEN MELT - 10

SMOKED CHICKEN, PIMENTO CHEESE, HOUSE BBQ, FRIED ONIONS, JALAPEÑOS, SOURDOUGH

SMOKED PORK BELLY BLT - 12

LETTUCE, FRIED GREEN TOMATO, SMOKED GARLIC AIOLI

OPEN FACED SMOKED SALMON SALAD MELT - 12

WITH MELTED PEPPER JACK AND SERVED WITH FRESH GREEN SALAD

SMOKE. SIGNATURE LUNCH ENTREES

FISH AND CHIPS - 12

BEER BATTERED COD, HAND CUT FRIES, TABASCO SLAW, CREOLE REMOULADE

SMOKED PORK TACOS - 9

PULLED PORK, CORN TORTILLAS, ONION, CILANTRO, LIME, FETA CHEESE, AVOCADO SALAD, CHIPOTLE SALSA

SMOKED BRISKET MAC AND CHEESE - 11

GREEN CHILI MAC AND CHEESE, PICO DE GALLO, HOUSE BBQ SAUCE

GOAT CHEESE GNOCCHI - 16

WILD MUSHROOMS, LEEKS, TOMATO, KALE, MANCHEGO, SMOKED TOMATO CREAM

LAMB BOLOGNESE - 16

TOMATO AND WINE BRAISED LAMB, PAPPARDELLE PASTA, SHAVED PECORINO

SMOKE. DAILY BLUE PLATE - 9

MONDAY...MEATLOAF WITH MASHED POTATOES AND SAUTÉED VEGETABLES

TUESDAY...SMOKED BRISKET TACOS WITH HOUSE BBQ SAUCE, PICO DE GALLO, CHEDDAR, RICE AND BLACK BEANS

WEDNESDAY...OPEN FACED GREEN CHILI BURGER, CHEDDAR, SOUR CREAM, ONION, CILANTRO, HOUSE CUT FRIES

THURSDAY...CHICKEN FRIED CHICKEN WITH MASHED POTATOES, SAUSAGE GRAVY AND SAUTÉED VEGETABLES

FRIDAY...BEER-BATTERED COD FISH TACO WITH CABBAGE, PICO, CHIPOTLE AIOLI, RICE AND BLACK BEANS

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BY THE GLASS

RED

COPPOLA 'VOTRE-SANTE' PINOT NOIR, CALIFORNIA – 8/32
TOAD HOLLOW PINOT NOIR, RUSSIAN RIVER VALLEY – 12/48
BENTON LANE PINOT NOIR, WILLAMETTE VALLEY – 14/56
CAMPO VIEJO RESERVA TEMPRANILLO, RIOJA – 9.5/38
BONTERRA MERLOT, MENDOCINO – 9/36
THOMAS GOSS SHIRAZ, MCLAREN VALE – 9.5/38
COCHON 'WHOLE HOG' RED BLEND, CALIFORNIA – 12/48
AMALAYA MALBEC, ARGENTINA – 9/36
HERMANOS CABERNET/MALBEC, SALTA – 11/44
CLINE 'ANCIENT VINES' ZINFANDEL, CONTRA COSTA COUNTY – 10/40
FEDERALIST ZINFANDEL, LODI – 12/48
SEVEN FALLS CABERNET, WAHLUKE SLOPE, WA – 9/36
HESS SELECT CABERNET, NORTH COAST – 11/44
CULT CABERNET, NAPA VALLEY – 13/52

WHITE

GIOCATO PINOT GRIGIO, SLOVENIA – 8.5/34
KING ESTATE PINOT GRIS, OREGON – 10/40
ELK COVE ROSÈ, WILLAMETTE VALLEY – 10/40
HONIG SAUVIGNON BLANC, NAPA VALLEY – 9/36
WHITEHAVEN SAUVIGNON BLANC, MARLBOROUGH – 10/40
NINER SAUVIGNON BLANC, PASO ROBLES – 11/44
ORIN SWIFT 'CORSE' VERMINTINO, CORSICA – 11/44
DR. LOOSEN RIESLING, MOSEL – 8/32
LA PERLINA MOSCATO, VENETO – 10/40
CORVIDAE "MIRTH" UNOAKED CHARDONNAY, YAKIMA VALLEY – 9/36
SIMI CHARDONNAY, SONOMA – 10/40
RODNEY STRONG CHARDONNAY, CHALK HILL – 11/44

SPARKLING

KENWOOD YULUPA BRUT, CALIFORNIA (187ML) – 8
CANDONI PROSECCO, ITALY (187ML) – 9.5

DESSERT

TAYLOR FLADGATE TAWNY PORT 10YR – 9/54
TAYLOR FLADGATE TAWNY PORT 20YR – 15/90