

SMOKE.

on Cherry Street

DINNER

STARTERS

CRISPY QUAIL LEGS - 14

SAMBAL HONEY SAUCE, CARROT AND CELERY SALAD, BLUE CHEESE

GRILLED OYSTERS - 13

BACON-TABASCO BUTTER, CROSTINI

FRIED CAULIFLOWER - 10

KOREAN BBQ SAUCE, SCALLIONS, HONEY

BACON JAM - 10

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

CRAB CAKES & FRIED GREEN TOMATOES - 13

TABASCO-OLD BAY AIOLI, GREEN TOMATO JAM

GRILLED SAUSAGE AND PIMENTO CHEESE BOARD - 12

PICKLED CUCUMBER SALAD, WHOLE GRAIN MUSTARD, GRILLED CIABATTA

DIPS AND BREADS — 11

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

CARAMELIZED ONION & BLUE CHEESE FLATBREAD - 9

APPLE, ARUGULA, SPICED WALNUTS

ARTISAN CHEESE TASTING - 16

FOUR SELECTIONS SERVED WITH CHEF'S ACCOMPANIMENTS

SMOKE. WOOD GRILLED SPECIALTIES

FRESH MARKET FISH - \$MKT

SEASONAL PREPARATION

HALF CHICKEN - 18

LEMON-HERB DUMPLINGS, CARROTS, LEEKS, GREEN BEANS, TURNIP, HERB-CHICKEN JUS

HALF RACK OF LAMB - 28 FULL RACK - 36

MUSHROOM AND BLUE CHEESE RISOTTO, CUMIN AND HONEY ROASTED CARROTS, RED CHIMICHURRI

WOOD GRILLED TROUT - 18

SAUTÉED FALL AND WINTER VEGETABLES, SMOKED TOMATO VINAIGRETTE

PICKLE BRINED PORK BRISKET - 20

PIMENTO CHEESE GRITS, BACON BRAISED COLLARDS, CREOLE PEPPER SAUCE

CAULIFLOWER STEAK - 15

SWEET POTATO, TOMATOES, OYSTER MUSHROOMS, LEEKS, FENNEL, KALE, SMOKED TOMATO CREAM

SALMON - 19

CHARRED KALE PESTO AND TOMATO BASMATI, DRESSED ARUGULA, KALAMATA-BALSAMIC VINAIGRETTE

BONE IN PORK LOIN CHOP - 24

PARMESAN-SCALLION RISOTTO, BABY GREEN BEANS, ROSEMARY DEMI-GLACE

CHEFS' BUTCHER BLOCK (FOR 2)...\$MKT

ASK YOUR SERVER FOR TODAY'S SELECTION

18 OUNCE RIBEYE - 49

MASHED POTATOES, SEASONAL VEGETABLE, RED WINE DEMI-GLACE

8 OUNCE BEEF TENDERLOIN - 34

MASHED POTATOES, SEASONAL VEGETABLE, SMOKED JALAPEÑO BÉARNAISE

16 OUNCE NEW YORK STRIP - 36

MASHED POTATOES, SEASONAL VEGETABLE, RED WINE DEMI-GLACE

SALADS

GRILLED ROMAINE SALAD - 7

SHAVED MANCHEGO, CROUTON, CAESAR VINAIGRETTE

PORK BELLY & EGG - 9

BITTER GREENS, UP EGG, MUSTARD AND APPLE CIDER DRESSING

KALE AND SHAVED BRUSSELS SPROUTS - 7

SUNFLOWER SEEDS, CRANBERRIES, TABASCO-MAPLE VINAIGRETTE, GOAT CHEESE

ROASTED BEET AND GRAPEFRUIT — 8

ARUGULA, CANDIED WALNUTS, HERBED GOATS' CHEESE

SMOKE HOUSE SALAD - 7

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

SMOKE. SEASONAL SPECIALTIES

DUCK CONFIT - 16

BLACK EYED PEAS, SMOKED PORK BELLY, TOMATO, SHAVED BRUSSELS, SMOKED HONEY, CRISPY SAGE

LAMB BOLOGNESE - 16

TOMATO AND WINE BRAISED LAMB RAGU, PAPPARDELLE PASTA, SHAVED PECORINO

GOAT CHEESE GNOCCHI - 16

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

CHICKEN FRIED QUAIL AND WAFFLES —

ONE QUAIL - 15, TWO QUAIL - 24

SWEET POTATO PUREE, HERBED MALTED WAFFLES, SPICED CANE SYRUP, SMOKED FRESNO HOT SAUCE

CRAB STUFFED CATFISH — 18

SMOKED CHICKEN AND ANDOUILLE GUMBO, BASMATI RICE

SMOKE. SIDES

BRUSSELS SPROUTS - 6

BACON, APPLE, SHALLOTS

YUKON GOLD MASHED POTATOES - 5

SMOKED OLIVE OIL, CHIVES

ROASTED CAULIFLOWER - 6

GOLDEN RAISINS, OLIVES

RISOTTO - 7

PARMESAN & SCALLIONS OR MUSHROOM & BLUE CHEESE

GRILLED ASPARAGUS - 7

SMOKED JALAPEÑO BEARNAISE

WOOD GRILLED OKRA - 6

BLACK PEPPER, SEA SALT