

# SMOKE.

on Cherry Street

## DINNER

### STARTERS

**CRISPY QUAIL LEGS - 14**

SAMBAL HONEY SAUCE, CARROT AND CELERY SALAD, BLUE CHEESE

**GRILLED GULF 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

**GRILLED SHRIMP REMOULADE - 16**

OLD BAY SODA CRACKERS, SHAVED ICEBERG LETTUCE

**ARTISAN CHEESE TASTING - 16**

FOUR SELECTIONS SERVED WITH CHEF'S ACCOMPANIMENTS

**DEVILED EGGS - 9**

BACON AND SPICY BREAD AND BUTTER PICKLES

### SMOKE. WOOD GRILLED SPECIALTIES

**FRESH MARKET FISH - \$MKT\***

SEASONAL PREPARATION

**BONELESS HALF CHICKEN - 18**

WARM FINGERLING POTATO SALAD WITH BACON, SHALLOTS, SPINACH, PEPPERS AND HOUSE BBQ SAUCE

**HALF RACK OF LAMB - 28 FULL RACK - 36\***

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

**PICKLE BRINED PORK BRISKET - 20\***

SHARP CHEDDAR GRITS, WILTED MUSTARD GREENS, CREOLE PEPPER SAUCE

**CAULIFLOWER STEAK - 15**

SWEET POTATO, TOMATOES, OYSTER MUSHROOMS, SHALLOTS, FENNEL, MUSTARD GREENS, SMOKED TOMATO CREAM

**SALMON - 21\***

LEMON HERB GNOCCHI, FRESH TOMATO, BASIL, GARLIC, ARUGULA PESTO

**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

**KALE AND SHAVED BRUSSELS SPROUTS - 7**

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

**SMOKED TOMATO GAZPACHO - 11**

SPICY CRAB SALAD AND SMOKED OLIVE OIL

**SMOKE HOUSE SALAD - 7**

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

### SMOKE. SEASONAL SPECIALTIES

**PECAN CRUSTED TROUT - 19**

SWEET AND FINGERLING POTATO SUCCOTASH, HONEY HOT SAUCE

**PORK CHEEKS AND PAPPARDELLE - 17**

RED WINE BRAISED PORK CHEEKS, CRÈME FRAICHE, CHIVES

**SHRIMP AND GRITS - 19**

CREMINI MUSHROOM, TOMATO AND ANDOUILLE GRAVY, SHARP CHEDDAR GRITS

**GOATS CHEESE GNOCCHI - 16**

WILD MUSHROOMS, SHALLOTS, FRESH TOMATO, MUSTARD GREENS, MANCHEGO, SMOKED TOMATO CREAM

**CHICKEN FRIED QUAIL AND WAFFLES -**

**ONE QUAIL - 15, TWO QUAIL - 24**

MINTED WATERMELON SALAD, HONEY HOT SAUCE, BOURBON MAPLE SYRUP

**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