

SMOKE.

on Cherry Street

LUNCH

STARTERS

CRISPY QUAIL LEGS - 15

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

DIPS AND BREADS - 11

BLACK EYED PEA HUMMUS, PIMENTO CHEESE, SMOKED TROUT & HORSERADISH DIP, ASSORTED BREADS

PB & J - 12

HOUSE MADE PEANUT BUTTER, SMOKED PORK BELLY, HABANERO RED PEPPER JELLY, GRILLED PINEAPPLE

SALADS

STEAK SALAD - 16*

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

SMOKED TROUT SALAD - 13

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

GRILLED ROMAINE - 9

ROMAINE HEART, SHAVED MANCHEGO, WHITE ANCHOVY, CROUTON, CAESAR VINAIGRETTE

ADD GRILLED CHICKEN - 4 GRILLED SALMON - 8

ADD STEAK - 10*

WOOD - GRILLED SALMON SALAD - 14*

KALE, SHAVED BRUSSELS SPROUTS, GOAT CHEESE, CRANBERRIES, SUNFLOWER SEEDS, SPICY MAPLE 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, RUSSIAN DRESSING

WOOD - GRILLED CHICKEN CLUB - 11

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

FRIED CHICKEN SANDWICH - 12

LETTUCE, TOMATO, SMOKED GARLIC AIOLI, BREAD AND BUTTER PICKLES

GRILLED CHEESE - 10

SHARP CHEDDAR AND GRANNY SMITH APPLE ON THICK CUT BRIOCHE

SMOKED CHICKEN MELT - 10

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

OPEN FACED SMOKED SALMON SALAD MELT - 12

WITH MELTED PEPPER JACK CHEESE, DRESSED ARUGULA AND SLICED TOMATO ON TOASTED BRIOCHE

SMOKE. SIGNATURE LUNCH ENTREES

FISH AND CHIPS - 12

CORNMEAL FRIED CATFISH, HAND CUT FRIES, TABASCO SLAW, CREOLE REMOULADE

SMOKED PORK TACOS - 10

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, CRISPY ONIONS & JALAPENOS, HOUSE BBQ SAUCE

GOAT CHEESE GNOCCHI - 16

WILD MUSHROOMS, CARAMELIZED ONIONS, ROASTED TOMATO, WINTER SQUASH, SPINACH, MANCHEGO, SMOKED TOMATO CREAM

PORK CHEEKS AND PAPPARDELLE - 17

BRAISED PORK CHEEK RAGU, CREMINI MUSHROOMS, SWEET POTATO, HAND CUT PASTA

SMOKE. DAILY BLUE PLATE - 10

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...BLACKENED CATFISH TACOS WITH CABBAGE, PICO, CHIPOTLE AIOLI, RICE AND BLACK BEANS

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BY THE GLASS

RED

- BALLARD LANE PINOT NOIR, CENTRAL COAST – 8/32
FOSSIL POINT PINOT NOIR, EDNA VALLEY – 1 1/44
CLOUDLINE PINOT NOIR, WILLAMETTE VALLEY – 14/56
CAMPO VIEJO RESERVA TEMPRANILLO, RIOJA – 10/40
LE PIGEOUTET GRENACHE BLEND, VAUCLUSE – 13/52
H.I.P. MERLOT, COLUMBIA VALLEY – 9/36
CHATEAU DE LA CHANTELEUSERIE CAB FRANC, BOURGUEIL – 12/48
ALTA VISTA MALBEC, ARGENTINA – 9/36
CLINE 'ANCIENT VINES' ZINFANDEL, CONTRA COSTA COUNTY – 1 1/44
ODISEA VQ RED, CALIFORNIA – 1 1.5/46
CHOP SHOP CABERNET, CALIFORNIA – 9/36
SEVEN FALLS CABERNET, WAHLUKE SLOPE – 1 1/44
HESS 'SHIRTAIL RANCHES' CABERNET, NORTH COAST – 13/52

WHITE

- BARNARD GRIFFIN PINOT GRIS, COLUMBIA VALLEY – 9/36
GIOCATO PINOT GRIGIO, SLOVENIA – 1 1/44
CLIFFORD BAY SAUVIGNON BLANC, MARLBOROUGH – 8/32
HONIG SAUVIGNON BLANC, NAPA VALLEY – 1 1/44
SAUVETAGE ROSÉ, PROVENCE – 10/40
DR. LOOSEN RIESLING, MOSEL – 9/36
LA PERLINA MOSCATO, VENETO – 10/40
GOOD HOPE UNOAKED CHARDONNAY, WESTERN CAPE – 9/36
ZACA MESA VIOGNIER, SANTA YNEZ VALLEY – 10.5/42
SIMI CHARDONNAY, SONOMA – 1 1/44

SPARKLING

- KENWOOD YULUPA BRUT, CALIFORNIA (187ML) – 9
CANDONI PROSECCO, ITALY (187ML) – 10

DESSERT

- TAYLOR FLADGATE TAWNY PORT 10YR – 10
TAYLOR FLADGATE TAWNY PORT 20YR – 15
BROADBENT MADEIRA BOAL 10YR – 12
D'OLIVEIRA MADEIRA 1977 BUAL – 30
D'OLIVEIRA MADEIRA 1989 MALVASIA – 20