

# SMOKE.

on Cherry Street

## DINNER

### STARTERS

#### CRISPY QUAIL LEGS - 15

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 & HORSE RADISH DIP, ASSORTED BREADS

#### CIDER BRAISED MUSSELS - 13

PICKLED APPLES, CHORIZO, GRILLED BREAD

#### PB & J - 12

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

#### ARTISAN CHEESE TASTING - 16

FOUR SELECTIONS SERVED WITH CHEF'S ACCOMPANIMENTS

### SMOKE. WOOD GRILLED SPECIALTIES

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

SEASONAL PREPARATION

#### BONELESS HALF CHICKEN - 19

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

#### RACK OF LAMB - HALF RACK - 28. FULL RACK - 39 \*

SPICED CARROT PUREE, SMASHED FINGERLINGS,  
ITALIAN SALSA VERDE

#### PORK BRISKET - 20\*

PIMENTO CHEESE GRITS, BRAISED COLLARD GREENS,  
CREOLE PEPPER SAUCE

#### RAINBOW TROUT - 21

HERB SPAETZLE, BRUSSELS SPROUTS, HOUSE SMOKED BACON,  
PECANS, BACON-MUSTARD VINAIGRETTE

#### CAULIFLOWER STEAK - 15

SMOKED PAPRIKA RUB, CHARRED EGGPLANT, WILTED GREENS,  
GRILLED MARINATED PEPPERS

#### SALMON - 23\*

ROASTED SWEET POTATO, BLACK BEANS, CILANTRO PESTO,  
SMOKED TOMATO BROTH, CITRUS SALAD

#### BONE IN PORK LOIN CHOP - 24\*

MUSHROOM AND BLUE CHEESE RISOTTO,  
GRILLED RAINBOW CARROTS, ROSEMARY DEMI-GLACE

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

ASK YOUR SERVER FOR TODAY'S SELECTION

#### 18 OUNCE RIBEYE - 56 \*

POTATO CROQUETTE, ROASTED BONE MARROW, GRILLED CIABATTA, SAUCE BORDELAISE

#### 8 OUNCE BEEF TENDERLOIN - 34 \*

MASHED YUKON GOLDS, SEASONAL VEGETABLE, SMOKED JALAPENO BÉARNAISE

#### 16 OUNCE NEW YORK STRIP - 36 \*

SHOE STRING FRIES, SMOKED GARLIC & ROSEMARY BUTTER, SMOKED JALAPENO BÉARNAISE

### SALADS

#### GRILLED ROMAINE SALAD - 7

SHAVED MANCHEGO, WHITE ANCHOVY, CROUTON,  
CAESAR VINAIGRETTE

#### KALE AND SHAVED BRUSSELS SPROUTS - 8

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

#### SWEET POTATO SOUP - 6

BUTTERMILK, SPICED PUMPKIN SEEDS

#### GRILLED WINTER SQUASH SALAD - 7

SEASONAL SQUASH, ARUGULA, GOAT CHEESE,  
SPICED PUMPKIN SEEDS, ORANGE-ANCHO VINAIGRETTE

#### SMOKE HOUSE SALAD - 7

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

### SMOKE. SEASONAL SPECIALTIES

#### PORK CHEEKS AND PAPPARDELLE - 17

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

#### GOATS CHEESE GNOCCHI - 16

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

#### SHRIMP PASTA - 20

MUSHROOMS, PEPPERS, ONIONS, CREOLE CREAM SAUCE,  
HAND CUT PASTA

#### CRAB STUFFED CATFISH - 18

SMOKED CHICKEN AND ANDOUILLE GUMBO, BASMATI RICE

#### CHICKEN FRIED DUCK CONFIT - 19

WINTER SQUASH RISOTTO, BRAISED APPLE AND CABBAGE,  
SMOKED HONEY

### 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

#### WOOD GRILLED CARROTS - 7

ORANGE-CUMIN VINAIGRETTE,  
SPICED PUMPKIN SEEDS, FETA CHEESE

#### WOOD GRILLED OKRA - 6

BLACK PEPPER, SEA SALT