

# SMOKE.

Woodfire Grill

# DINNER

## STARTERS

### SMOKE.D CHICKEN WINGS - 12 GF

SMOKED AND FRIED, TOSSED IN HOUSE BBQ SEASONING.  
SERVED WITH CELERY AND CHIPOTLE RANCH

### CRAB CAKES AND FRIED GREEN TOMATOES - 14

SERVED WITH TABASCO-OLD BAY AIOLI AND GREEN TOMATO JAM

### FRIED CAULIFLOWER - 10

KOREAN BBQ SAUCE, HONEY AND SCALLIONS

### SPICY PEEL AND EAT SHRIMP - 14 GF

HALF POUND OF GULF SHRIMP POACHED IN CAJUN SPICES.  
SERVED WITH COCKTAIL AND REMOULADE SAUCES

### BACON JAM - 11 GF

HERBED GOAT CHEESE, CROSTINI, PORK RINDS

### SAUSAGE AND PIMENTO CHEESE BOARD - 12

CUCUMBER SALAD, WHOLE GRAIN MUSTARD, GRILLED BREAD

### GRILLED GULF OYSTERS - 16

BACON-TABASCO BUTTER, CROSTINI

### ARTISAN CHEESE TASTING - 16

SELECTION OF ARTISAN CHEESES WITH CHEFS' GARNISHES

## SOUPS AND SALADS

### GRILLED ROMAINE - 7

SHAVED PECORINO CHEESE, TOMATO, CROUTONS,  
CAESAR VINAIGRETTE

ADD CHICKEN \$4, SALMON \$8, TENDERLOIN \$10

### KALE AND BRUSSELS SPROUTS - 8 GF

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

ADD CHICKEN \$4, SALMON \$8, TENDERLOIN \$10

### BEEF TENDERLOIN - 16 GF

ARUGULA, TOMATO, GRILLED ONIONS, AVOCADO, BLUE  
CHEESE CRUMBLES, SMOKED TOMATO VINAIGRETTE

### SMOKED TROUT - 14 GF

ORGANIC GREENS, CANDIED PECANS, DRIED  
CRANBERRIES, CRISP APPLE, GOAT CHEESE, TABASCO-  
MAPLE VINAIGRETTE

### SMOKE. WEDGE - 9 GF

HALF A ROMAINE HEART, HOUSE BACON, RED ONION,  
SCALLIONS, TOMATO, BLUE CHEESE CRUMBLES,  
CHIPOTLE RANCH

### HOUSE SALAD - 7

ORGANIC GREENS, TOMATO, CUCUMBER, RED ONION,  
PECORINO CHEESE, CROUTONS, SHERRY VINAIGRETTE

ADD CHICKEN \$4, SALMON \$8, TENDERLOIN \$10

CUP OF BISQUE \$3

### TOMATO BISQUE - 6 GF

SPICY FIRE ROASTED TOMATO BISQUE, BLUE CHEESE, SCALLIONS

## USDA PRIME HAND CUT STEAKS

SERVED ALA CARTE

8 OUNCE TENDERLOIN \$28

10 OUNCE TENDERLOIN \$35

12 OUNCE NEW YORK STRIP \$35

14 OUNCE RIBEYE \$47

ALL TOPPED WITH SMOKED GARLIC BUTTER  
AND SERVED WITH CHOICE OF SAUCE.

CHIPOTLE BÉARNAISE

RED WINE DEMI-GLACE

HOUSE MADE STEAK SAUCE

## SMOKE. WOOD GRILLED SPECIALTIES

### FRESH MARKET FISH - \$MKT

SEASONAL PREPARATION

### AIRLINE CHICKEN BREAST - 17 GF

ROASTED FINGERLING POTATOES, KALE, SHALLOTS, RED  
PEPPER, GARLIC, SMOKED TOMATO CREAM

### SMOKED PORK LOIN CHOPS - 16 GF

SWEET POTATO PUREE, GREEN BEANS, BLUEBERRY  
BBQ SAUCE

### WAGYU MEATLOAF - 17

MASHED POTATOES, ASPARAGUS, OYSTER MUSHROOM  
DEMI-GLACE

### GRILLED SALMON - 19

PRESERVED LEMON, ISRAELI COUS COUS, ROASTED  
ACORN SQUASH, ARUGULA PESTO

### BONE IN PORK CHOP - 18

CHARRED SCALLION RISOTTO, ASPARAGUS, RED WINE  
DEMI-GLACE

### PORTOBELLO MUSHROOM STEAKS - 15 GF

ROASTED SWEET POTATO, SHAVED BRUSSELS, RED  
PEPPER, SHALLOT, GARLIC, SMOKED TOMATO CREAM,  
ARUGULA PESTO

### WAGYU BURGER - 16

PARMESAN-ROSEMARY FRIES, TRUFFLED MUSHROOMS AND  
BRIE CHEESE

## SMOKE. SEASONAL SPECIALTIES

### BLACKENED REDFISH - 19

SMOKED TOMATO RISOTTO, ASPARAGUS, REMOULADE

### POTATO GNOCCHI - 16

ROASTED SWEET POTATOES, KALE, OYSTER  
MUSHROOMS, RED PEPPER, SHALLOTS, GARLIC, SMOKED  
TOMATO CREAM

### CRAB STUFFED FRIED CATFISH - 19

BASMATI RICE, ANDOUILLE GUMBO

### SMOKED CHICKEN PASTA - 14

TOMATO, BACON, MUSHROOMS, SHALLOTS, CAVATAPPI  
PASTA, PARMESAN CREAM

### SMOKED BRISKET MAC AND CHEESE - 14

HATCH CHILI AND CHEDDAR CHEESE SAUCE, CHOPPED  
BRISKET, PICO DE GALLO, HOUSE BBQ, CRISPY ONIONS  
AND JALAPENOS

### SHRIMP AND GRITS - 18 GF

SWEET GULF SHRIMP, MUSHROOMS, TOMATOES,  
ANDOUILLE GUMBO, SHARP CHEDDAR GRITS

### CHEFS' BUTCHER BLOCK - \$95

12 OUNCE PRIME NEW YORK STRIP, BONE IN PORK  
CHOP, SALMON FILET AND ANDOUILLE SAUSAGE.  
SERVED WITH HORSERADISH POTATO CROQUETTE,  
GRILLED ASPARAGUS, DEMI-GLACE, CHIPOTLE  
BÉARNAISE AND HOUSE MADE STEAK SAUCE

## SMOKE. SIDES

### CRISPY BRUSSEL SPROUTS - 7 GF

APPLE, BACON, SHALLOTS,  
SHERRY VINAIGRETTE

### RISOTTO - 7 GF

CHARRED SCALLION OR SMOKED TOMATO

### WOOD GRILLED CREMINI MUSHROOMS - 8

RED WINE, GARLIC, DEMI-GLACE

### GRILLED ASPARAGUS - 8 GF

CHIPOTLE BÉARNAISE

### HORSERADISH-CHEDDAR POTATO CROQUETTE - 7

PANKO FRIED MASHED POTATOES WITH HORSERADISH,  
CHEDDAR AND SCALLIONS

### SHARP CHEDDAR GRITS - 6 GF

CHEDDAR, CREAM, BUTTER

### HATCH CHILI MAC AND CHEESE - 7

CAVATAPPI PASTA, HATCH CHILI AND CHEDDAR CHEESE SAUCE

### LOADED MASHED POTATOES - 7 GF

CHEDDAR, BACON, SCALLIONS

### MASHED POTATOES - 5 GF

CREAM AND BUTTER

### PARMESAN-ROSEMARY FRIES - 5 GF

SMOKED GARLIC AIOLI