

SMOKE.

Woodfire Grill

DINNER

STARTERS

SMOKED PORK BELLY - 13

FRIED GREEN TOMATOES, PIMENTO CHEESE, RED PEPPER-HABANERO JELLY

CRAWFISH ARANCINI - 12

TABASCO-OLD BAY AIOLI, GREEN TOMATO JAM, CAJUN GARLIC BUTTER

FRIED CAULIFLOWER - 11

KOREAN BBQ SAUCE, HONEY AND SCALLIONS

SMOKE SALMON FLATBREAD - 14

ARUGULA PESTO, GOAT CHEESE, PICKLED SHALLOTS, TOMATO, CAPER

SPICY PEEL AND EAT SHRIMP - 15 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 \$6, SALMON \$10 STEAK \$12

KALE AND SHAVED VEGETABLE - 8 GF

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

ADD CHICKEN \$6, SALMON \$10 STEAK \$12

STEAK SALAD - 18 GF

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

SMOKED TROUT - 15 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 \$6, SALMON \$10 STEAK \$12

CUP OF BISQUE \$3

TOMATO BISQUE - 6 GF

SPICY FIRE ROASTED TOMATO BISQUE, BLUE CHEESE, SCALLIONS

SMOKED CHICKEN AND ANDOUILLE GUMBO - 8

USDA PRIME HAND CUT STEAKS

SERVED ALA CARTE

8 OUNCE TENDERLOIN \$33

10 OUNCE TENDERLOIN \$40

12 OUNCE NEW YORK STRIP \$40

14 OUNCE RIBEYE \$52

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

CHIPOTLE BÉARNAISE

BRANDY-PEPPERCORN SAUCE

HOUSE MADE STEAK SAUCE

SMOKE. WOOD GRILLED SPECIALTIES

FRESH MARKET FISH - \$MKT

SEASONAL PREPARATION

AIRLINE CHICKEN BREAST - 17 GF

FINGERLING POTATOES, RED PEPPER, BACON, SPINACH, SHALLOTS, GARLIC, AND MUSTARD-BACON VINAIGRETTE

SMOKED PORK LOIN CHOPS - 16 GF

SWEET POTATO PUREE, GREEN BEANS, BLUEBERRY BBQ SAUCE

WAGYU MEATLOAF - 18

MASHED POTATOES, GREEN BEANS, BRANDY-PEPPERCORN SAUCE

GRILLED SALMON - 21 GF

BUTTERNUT SQUASH PUREE, CRANBERRIES, APPLE, SHAVED VEGETABLE SAUTE

BONE IN PORK CHOP - 18 GF

CHARRED SCALLION RISOTTO, GREEN BEANS, LEMON-THYME APPLE SAUCE

MUSHROOM BOLOGNESE - 15

WOOD GRILLED MUSHROOM & TOMATO RAGU, FETTUCCHINE PASTA, SHAVED PARMESAN

WAGYU BURGER - 17

SMOKED GOUDA, CARAMELIZED ONIONS, HOUSE STEAK SAUCE

SMOKE. SEASONAL SPECIALTIES

BLACKENED REDFISH - 20 GF

SMOKED TOMATO RISOTTO, GREEN BEANS, CHIPOTLE BEARNAISE

POTATO GNOCCHI - 16

BUTTERNUT SQUASH, CREMINI MUSHROOMS, SPINACH, RED PEPPER, SMOKED TOMATO CREAM

CRAWFISH STUFFED FRIED CATFISH - 19

BASMATI RICE, SMOKED CHICKEN AND 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

CAJUN SHRIMP PASTA - 19

ANDOUILLE SAUSAGE, RED PEPPER, SCALLIONS, SHALLOT, GARLIC, FETTUCCHINE PASTA, SPICY CAJUN CREAM SAUCE

CHEFS' BUTCHER BLOCK - \$95

12 OUNCE PRIME NEW YORK STRIP, BONE IN PORK CHOP, SALMON FILET AND ANDOUILLE SAUSAGE. SERVED WITH HORSERADISH POTATO CROQUETTE, CRISPY BRUSSELS SPROUTS, GREEN BEANS, BRANDY-PEPPERCORN SAUCE, CHIPOTLE BÉARNAISE AND HOUSE MADE STEAK SAUCE

SMOKE. SIDES

CRISPY BRUSSEL SPROUTS - 8 GF

APPLE, BACON, SHALLOTS, MAPLE-TABASCO VINAIGRETTE

RISOTTO - 8 GF

CHARRED SCALLION OR SMOKED TOMATO

WOOD GRILLED CREMINI MUSHROOMS - 9 GF

OLIVE OIL, SALT, PEPPER

HORSERADISH-CHEDDAR POTATO CROQUETTE - 8

PANKO FRIED MASHED POTATOES WITH HORSERADISH, CHEDDAR AND SCALLIONS

HATCH CHILI MAC AND CHEESE - 8

CAVATAPPI PASTA, HATCH CHILI AND CHEDDAR CHEESE SAUCE

LOADED MASHED POTATOES - 8 GF

CHEDDAR, BACON, SCALLIONS

MASHED POTATOES - 6 GF

CREAM AND BUTTER

PARMESAN-ROSEMARY FRIES - 6 GF

SMOKED GARLIC AIOLI

GARLIC GREEN BEANS 6 GF