

Lunch Menu

Beachwood

BBQ

APPETIZERS

Lena's Famous Fried Pickles...\$4

BBQ Chicken Nachos...\$7

Tortilla chips covered with smoked chicken, bbq sauce, melted aged cheddar. Garnished with chili cream, guacamole and smoked tomato salsa.

Fried Green Tomatoes...\$5

Deviled Eggs...\$4

Blackened Albacore Sashimi...\$8

Cold smoked Albacore seared with blackening seasoning. Served with a pepper cabbage slaw and chili cream.

Smoked Buffalo Wings...\$7

Smothered Steak Fries...\$7

Melted cheddar and bleu cheese topped with bacon, green onion & spicy buffalo sauce.

Wild Mushroom Stew...\$7

Served on a bed of Maytag Bleu Cheese Grits.

House Cured Olive and Smoked Nut Plate...\$5

Field Greens Salad, goat cheese, pea tendrils, red onion, applewood smoked bacon, and asparagus.

Tossed in watermelon vinaigrette.

Full \$10/Half \$6

Steak Salad, Cold smoked Flat Iron, red onion, bleu cheese, teardrop tomatoes, spicy croutons, & dried cherries. Petrus Aged Pale Vinaigrette

Full \$14/Half \$9

Cobb Salad, smoked ham, turkey, applewood smoked bacon, swiss cheese, bleu cheese, hard boiled eggs, and avocado mixed with romaine lettuce.

Full \$12/Half \$8

SALADS

Butter Lettuce Salad, rosemary bleu cheese dressing, candied pecans, smoked pears and roasted peppers.

Full \$10/Half \$6

Fried Green Tomato Salad, house smoked mozzarella, fried green heirloom tomatoes, basil and arugula with tangy Tabasco vinaigrette.

Full \$11/Half \$7

Barbecue Chicken Salad, smoked chicken tossed with mixed greens, grilled corn, red onions, tortilla strips, cheddar, jicama and cilantro, with smoked chili buttermilk dressing.

Full \$12/Half \$8

Salads served with cornbread

add chicken or pork \$3
add salmon or albacore \$5

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Ribs & Meats

Dry rubbed & slow smoked with applewood, pecan & oak.

Served with choice of 2 sides and cornbread

Baby Back

Full slab \$23/ Half slab \$16

Beef Short Rib.....\$17

Brisket.....\$16

Pulled Pork.....\$15

Smoked Chicken.....\$13

Sausage.....\$12

Smoked Ham.....\$14

Choose Two Items.....\$15

Choose Three Items.....\$17

*Ribs add \$2. Salmon or Albacore add \$2
Combo Portion Steaks & Game N/A*

Fish

Cold smoked with oak. Finished on the grill.

Salmon.....\$15

Albacore.....\$16

Fish and Chips.....\$15

Ling Cod cold smoked and beer battered, served with steak fries

Other Stuff

New Brunswick Stew...\$16

Braised Chicken and Rabbit stewed w/ beer, celery, peppers, onions, corn, tomatoes & lima beans. Served with drop biscuits.

Venison Chili...\$16

Onions, garlic, tomatoes, pinto and kidney beans simmered with smoked and dried chilies. Garnished with Manchego cheese, pickled onions and drop biscuits.

Served with choice of 1 side

Brisket...\$10

Slow smoked and served on a toasted potato roll with sweet and spicy BBQ sauce.

Pulled Pork...\$10

North Carolina style, dipped in our red wine vinegar BBQ sauce & served on a pretzel bun topped with coleslaw.

Smoked Albacore...\$12

Cold smoked albacore, seared rare with mango-onion marmalade.

Spicy Sausage... \$9

Served on a pretzel bun with roasted peppers and onions.

Pulled Chicken...\$9

North Carolina style, dipped in our red wine vinegar BBQ sauce & served on a pretzel bun topped with coleslaw.

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Smoked Ham...\$9

Beer and coffee glazed smoked ham. Served on an onion bun with smoked onions, Brie cheese & arugala

Smokehouse Burger... \$11

1/2 pound ground smoked brisket and sirloin steak mixed with caramelized onions and herbs. Served on artesian bun with traditional garnishes.

Buffalo Sloppy Joe's... \$12

Fresh ground buffalo simmered in a beer infused sloppy joe sauce. Topped with fried sage and pickled onions.

Fried Green Tomato... \$8

Smoked fresh mozzarella, basil, mixed field greens, balsamic and tabasco vinaigrette served on a potato roll.

Baked Beans

Smoked Asparagus

Creamed Spinach

Potato Salad

Skillet Baked Cornbread

Cayenne & Honey Glazed Carrot

All Sides \$3.5

Collard Greens

Grilled Corn on the Cob

Texas Caviar

French Fries

Hush Puppies

Bleu Cheese Grits

Tangy Coleslaw

Creamed Corn

Sweet Coleslaw

Sweet Potato Fries

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