

# Lunch Menu



## APPETIZERS

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

**BBQ Chicken Nachos...\$8**

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**

studded with pickled green tomatoes and mustard seed.

**Blackened Albacore Sashimi...\$8**

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

**Smoked Buffalo Wings...\$8**

**Smothered Steak Fries...\$7**

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

**Tater Tot Casserole...\$7**

Porcini dusted tater tots. Topped w/ smoked cheese curds & duck gravy

**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, roasted butternut squash, red onion, applewood smoked bacon, blueberries and smoked pumpkin seeds. Tossed in vanilla bean-key lime vinaigrette.

Full \$10/Half \$7

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

Full \$15/Half \$10

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

Full \$13/Half \$9

## SALADS

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

Full \$10/Half \$7

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

Full \$12/Half \$8

**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 \$13/Half \$9

**Salads served with cornbread**

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

Add a Field Greens Salad or Butter Lettuce Salad for \$4

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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 \$25/ Half slab \$17

**Beef Short Rib**.....\$17

**Brisket**.....\$17

**Pulled Pork**.....\$16

**Smoked Chicken**.....\$14

**Sausage**.....\$13

**Smoked Ham**.....\$14

**Choose Two Items**.....\$17

**Choose Three Items**.....\$19

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

**Fish**

*Cold smoked with oak. Finished on the grill.*

**Salmon**.....\$17

**Albacore**.....\$18

**Fish and Chips**.....\$15

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

**Other Stuff**

**Alligator and Tasso Stew**...\$15

*Alligator Andouille, braised pork and tasso ham stewed w/ okra, corn, tomatoes, onions, dried apricots. Smothered in a rich brown gravy. Served over rice.*

**Wild Game Meat Pie**...\$MP

*Please ask your server for the daily selection.*

**Brisket...\$11**

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

**Pulled Pork...\$11**

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

**Smoked Albacore...\$13**

Cold smoked albacore, seared rare. topped with a jicama, celery, red pepper and onion slaw with passion fruit aioli.

**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.

Served with choice of 1 side

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**Smoked Ham...\$11**

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

**Smokehouse Burger... \$12**

1/2 pound ground smoked brisket and sirloin steak mixed with caramelized onions and herbs. Served on onion bun with aioli & 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... \$9**

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
- Wild Rice Salad
- French Fries
- Hush Puppies

- Bleu Cheese Grits
- Tangy Coleslaw
- Creamed Corn
- Sweet Coleslaw
- Sweet Potato Fries

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