

# Beachwood

B

B

Q

A  
P  
P  
E  
T  
I  
Z  
E  
R  
S

**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**

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

Cold smoked & seared. Served w/ a pepper cabbage slaw & chili cream.

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

**Deviled Eggs...\$4**

**Wild Mushroom Stew...\$7**

Served on a bed of Maytag Bleu Cheese Grits.

**Baked Mac and Cheese...\$9**

Bacon, green onion, smoked chilies, & fresh pasta mixed with Gruyere beer sauce.

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

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

**Duck Boudin Blanc...\$9**

Beer braised duck & rice cakes with mustard bbq sauce & a mushroom, almond & cherry ragout

**BBQ Fondue for Two...\$12**

Grilled Sausage, meat balls, hush puppies, assorted breads and vegetables all ready to dip in a spicy beer cheese sauce.

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

**Smokey Artichokey v 3.0...\$7**

Goat Cheese, Manchego, mustard greens, caramelized onions and tarragon. Orange Vinaigrette

**Smoked Paté and Cheese Plate...\$12**

**Mini Lamb Corn Dogs with Habañero-berry "Katsup"...\$9**

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

Melted cheddar & bleu cheese topped w/ bacon, green onion & spicy wing sauce

**Berliner Weisse Steamed Mussels...\$12**

1lb. of Mussels sauteed with garlic, shallots, smoked chilies and basil. Steamed in beer and butter.

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

Tossed in watermelon 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

S  
A  
L  
A  
D  
S

**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 arugula 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

S  
M  
O  
K  
E  
D

**Ribs & Meats**

*Dry rubbed & slow smoked with applewood, almond & 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

*Served w/ choice of 2 sides and cornbread.*

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

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

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

*Served w/ choice of 2 sides and cornbread.*

**BBQ Shrimp**.....\$16

*White Prawns cold smoked and sauteed. Finished in a beer, herb and butter reduction. Served with grilled baguette.*

**Steaks & Game**

**Flat Iron Steak (8oz)...**\$17

*Rubbed with our own seasoning salt. Cold smoked and finished on the grill. Served w/ choice of 2 sides and cornbread.*

**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 Boar Meatloaf...**\$16

*W/ Blueberry gravy and pistachios. Served w/ choice of 2 sides and cornbread.*

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

*Please ask your server for the daily selection*

Served with choice of 1 side

**Brisket...**\$11

*Slow smoked and served on a toasted potato roll w/ 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.*

**Spicy Sausage...** \$9

*Served on a pretzel bun with roasted peppers & onions.*

**Pulled Chicken...**\$9

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

**Beer Braised Beef Dip...**\$15

*Shredded Oxtail & Beef Osso Bucco topped w/ smoked chilies, onions, cheddar cheese, roasted garlic-marrow spread & beer jus.*

S  
A  
N  
D  
W  
I  
C  
H  
E  
S

**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 artesian bun with traditional garnishes.*

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

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

**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

Potato Salad

Skillet Baked Cornbread

Collard Greens

Creamed Spinach

Grilled Corn on the Cob

Cayenne & Honey Glazed Carrot

*All Sides \$3.5*

Bleu Cheese Grits

Tangy Coleslaw

Sweet Coleslaw

Creamed Corn

Sweet Potato Fries

French Fries

Wild Rice Salad

Hush Puppies

S  
I  
D  
E  
S