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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 with a pepper cabbage slaw & chili cream.

Smoked Buffalo Wings...\$8

Deviled Eggs...\$4

studded with pickled green tomatoes and mustard seed.

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. Topped with 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

Mirliton and Cheese Gratin...\$8

Mirliton squash baked with goat cheese, walnuts, herbs, carmelized onions.

Charcuterie Plate...\$15

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 sautéed with garlic, shallots, smoked chilies and basil. Steamed in beer and butter.

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

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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

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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.

Albacore.....\$18

Served w/ choice of 2 sides and cornbread.

Blackened Catfish\$15

Served with lemon pecan sauce, choice of 2 sides and cornbread.

Fish and Chips.....\$15

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

BBQ Shrimp.....\$16

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

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 with smoked chilies, onions, cheddar cheese, roasted garlic-marrow spread & beer jus.

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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.

Smoked Albacore...\$13

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

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

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