



TO START

NEW ORLEANS STYLE SHRIMP 16
jumbo shrimp in a butter sauce. served with french bread.

ADD A SIDE & MAKE IT A MEAL

BAKED BRIE 14
apples, baguette, housemade caramel, & pecans.

DIPS & DIPPERS

served with gluten free blue corn tortilla chips.

ELOTE STREET CORN | 8.5

PURPLE HULL PEA HUMMUS | 8.4

SMOKED QUESO | 8.4

CHILI QUESO | 11.2

PIMENTO CHEESE & BACON JAM | 8.4

THREE DIP SAMPLER 8.9

hummus, elote street corn, & pimento cheese. served with crackers.

SMOKED WINGS 16/23

6/10 wings tossed in house rub with choice of ranch or blue cheese.

BAVARIAN PRETZEL 12.9

handcrafted soft pretzel with local beer cheese & mustard.

CORNBREAD WAFFLE 7.8

served with maple pecan butter.

SEAFOOD DIP 13

salmon, shrimp, & cheddar. served with toasted crostini.

SAUSAGE & CHEESE PLATE 16.9

smoked gouda, house rub dusted cheddar, pimento cheese & bacon jam, daily selection & traditional smoked sausage, pickled red onions, house pickles, & candied jalapenos. served with crackers.

HALF PORTION SERVED WITH SAUSAGE & CHOICE OF CHEESE | 10.8

BRISKET CHILI NACHOS 15.6

GF blue corn tortilla chips topped with smoked queso, brisket chili, sharp cheddar, & housemade pico de gallo. finished with cilantro lime sour cream. candied jalapenos served on the side.

ADD BURNT ENDS + 5.9 ADD SMOKED CHICKEN + 4

MAKE IT A HALF ORDER | 10.6

IRISH NACHOS 13.2

housemade potato chips topped with sharp cheddar cheese, chopped brisket, & chives. finished with a spicy ranch.

SALADS

COBB

smoked chicken, mixed greens, bacon, boiled eggs, avocado, tomatoes, pickled red peppers & cheddar.

tossed in red wine vinaigrette

15.4

SALMON & BRUSSELS

smoked salmon filet over kale & brussels sprouts with bacon, dried cranberries, freshly grated parmesan & toasted almonds.

served with maple tahini dressing

17.9

BRISKET-N-BLUE

sliced brisket & blue cheese crumbles on a bed of romaine dressed with our housemade caesar dressing. topped with pickled onions, red peppers, bacon, tomatoes, & seasoned croutons.

17.9

CHICKEN SALAD

a scoop of smoked chicken salad over romaine topped with bacon, tomatoes, & toasted almonds.

11.9

SALMON SALAD

a scoop of smoked salmon salad over romaine. topped with tomatoes, boiled eggs, & house pickles.

13.2

CAESAR | 9.2 WEDGE | 9.9 HOUSE | 8.2

ADD A PROTEIN

SMOKED TURKEY 8.5

SMOKED CHICKEN 7.2

SMOKED SALMON 10.5

SHRIMP 8

SMOKED PLATES

served with one additional side & choice of bread | add cup of red beans & rice or house salad + 4

SMOKED TURKEY BREAST MASHED POTATOES..... 16.4

SMOKED SALMON ALABAMA WHITE SAUCE • SEASONED RICE..... 19.8

SLICED BRISKET (4/8oz) LEAN, FATTY OR MIXED • MASHED POTATOES..... 20/26.3

BURNT ENDS (6oz) MAC & CHEESE..... 22.3

SMOKED CHICKEN LEG QUARTERS SUCCOTASH..... 13.9

SMOKED SAUSAGE TRADITIONAL OR DAILY FLAVOR • CHEESY GRITS..... 13.9

THREE MEAT SAMPLER TURKEY BREAST • BURNT ENDS OR BRISKET • SMOKED SAUSAGE • MAC & CHEESE.. 28.2

PULLED CHICKEN PLATE BRUSSELS SPROUTS..... 14.2

SIGNATURE ENTREES

SMOKEHOUSE MAC THREE CHEESE MAC & CHEESE • CHOICE OF PULLED CHICKEN OR SLICED SAUSAGE • SIGNATURE SAUCE..... 12.4

SUBSTITUTE BURNT ENDS OR CHOPPED BRISKET + 2.7

PORK BELLY FRIED RICE SMOKED PORK BELLY • BRUSSELS • ONION • SCRAMBLED EGG • CHIVES • HOISIN SAUCE • CHOICE OF BREAD..... 16

BURNT ENDS & WAFFLES CORNBREAD WAFFLE • BURNT ENDS • SLAW • HOUSE PICKLES • JALAPENOS • CHOICE OF SIDE..... 19.5

SHRIMP & GRITS LARGE WHITE SHRIMP • SMOKED ANDOUILLE SAUSAGE • TASSO HAM • HOUSEMADE SEAFOOD JUS • CREAMY CHEESE GRITS • GREEN ONIONS..... 18.2

WRB GRITS & BRISKET CREAMY CHEESE GRITS • CHOPPED BRISKET • PICKLED GREEN TOMATOES • JALAPENOS • CRISPY ONIONS • SIGNATURE SAUCE..... 19.5

CAJUN CHICKEN & SAUSAGE PASTA ANDOUILLE • HOUSE SAUSAGE • SMOKED CHICKEN • CAJUN BUTTER CREAM SAUCE • PENNE PASTA • CHOICE OF BREAD..... 16

WE PROUDLY SMOKE PRIME CERTIFIED ANGUS BEEF

Due to the 18-hour smoking process & our commitment to only serve our meats the day they come out of the smoker, there is a chance your favorite item may be sold out.

SANDWICHES

choice of simple side: house chips, spring mix, cider slaw or broccoli salad
simple side upgrade + 1.7

- TURKEY MELT** 12.4
pickles, swiss cheese, garlic aioli on toasted torta.
- BRISKET** 16.5
brisket, signature sauce, provolone, & pickled onions on a toasted ciabatta bun.
- PULLED CHICKEN** 14.2
pulled smoked chicken, crispy onions, pickled green tomatoes, bacon, signature sauce, & provolone on a toasted ciabatta bun.
- TOASTED CHICKEN SALAD** 11.4
WRB smoked chicken salad on toasted multi-grain bread with tomatoes, lettuce, & housemade pickles.
TRY IT WITH WRB SMOKED SALMON SALAD +2
- GRILLED PIMENTO & BACON JAM** 10.9
toasted panini bread with pimento cheese & bacon jam.
- GRILLED MAC & CHEESE** 10.7
mac & cheese served between two slices of toasted panini bread.
- SLIDERS & STACKERS** (2) 12.9
served between a homemade biscuit or on a crispy cornbread waffle. mix & match between:
PULLED CHICKEN white sauce, brie, crispy onions, & house pickles
JALAPENO PIMENTO candied jalapenos & crispy onions
CHICKEN SALAD romaine, tomatoes, & house pickles
SALMON SALAD romaine, tomatoes, & house pickles

COMBOS

CHOOSE TWO FOR 13.4

- CUP OF SOUP**
- HOUSE SALAD** upgrade to caesar or wedge +1.5
- ONE SLIDER OR STACKER**
- HALF SANDWICH** chicken salad, grilled mac & cheese, grilled pimento & bacon jam, or salmon salad
- SMALL SCOOP** chicken salad or salmon salad

HOUSEMADE SOUPS

CUP 5 | BOWL 8.6

- BRISKET CHILI
 RED BEANS & RICE
 SOUP OF THE DAY

SOUTHERN SIDES

A LA CARTE | 4.8
BISCUIT OR CORNBREAD WAFFLE | 1.3

- | | |
|--------------------------|---------------------|
| MAC & CHEESE | SIMPLE SIDES |
| TURNIP GREENS | BROCCOLI SALAD |
| SPICY GARLIC GREEN BEANS | HOUSE CHIPS |
| LOADED SMASHED POTATOES | CIDER SLAW |
| CREAMY CHEESE GRITS | DRESSED SPRING MIX |
| PURPLE PEA SUCCOTASH | SEASONED RICE |
| ELOTE CORN | |
| BRUSSELS SPROUTS | |

CUP OF SOUP +2
SALMON/CHICKEN SALAD SCOOP +2

MAKE IT A PLATE | 13.7
 choose three sides. served with choice of bread.

KIDS

12 & UNDER ONLY PLEASE
 served with one side & a small scoop of Levee vanilla ice cream

- JUNIOR PLATE** 9
choice of turkey, pulled chicken, burnt ends or smoked sausage
- GRILLED CHEESE** 6
- GRILLED MAC & CHEESE** 6
- PBJ SANDWICH** 6
- MAC & CHEESE MEAL** 5
add pulled chicken + 2.2

SIDES: CHIPS, MAC & CHEESE, APPLESAUCE, MASHED POTATOES, BROCCOLI SALAD

DESSERTS

250TH
BIRTHDAY CAKE | 8
 yellow cake with fudge frosting & patriotic sprinkles
 try it with a scoop of ice cream +1.5

BREAD PUDDING | 8
 served with housemade caramel sauce.
 try it with a scoop of ice cream +1.5

DOUBLE CHOCOLATE PEANUT BUTTER BROWNIE | 9
 a la mode

PECAN COBBLER | 9
 a la mode

LEVEE VANILLA ICE CREAM SCOOP | 5

LUNCH FEATURES

AVAILABLE EVERY DAY FROM 11AM - 2PM

PICK TWO FAVORITES

served with a drink | 10.8

CHOOSE ONE FEATURE ITEM

STACKER OR SLIDER

SCOOP OF SALAD

a scoop of WRB smoked chicken salad or salmon salad over a bed of romaine lettuce.

SMOKED WINGS (4)

served with ranch or blue cheese
 available while supplies last

CUP OF SOUP

ADD ONE COMPLEMENTARY ITEM

LUNCH SALAD

mixed greens, cucumber, tomatoes, & cheddar cheese

ANY SIDE ITEM

SMOKED QUESO

served with blue corn tortilla chips

VEGETABLE PLATE (3) | 11.9

served with a drink.

COBB SALAD | 13

TURKEY PANINI | 11.9

served with a simple side & drink.

GRILLED PIMENTO & BACON JAM | 10.8

served with a simple side & drink.

TOASTED CHICKEN OR SALMON SALAD | 10.8

served with a simple side & drink.

PLEASE NOTE 20% GRATUITY WILL AUTOMATICALLY BE ADDED TO PARTIES OF 7 OR MORE
 **Consuming raw or undercooked fish, shellfish, eggs or meats increases the risk of food borne illnesses