



SNACKS

SMOKED OLIVES \$9 MARINATED SUMMER

SQUASH \$12

DILL RAITA, SMOKED DUKKAH

BEER NUTS \$4

BEER CANDIED PEANUTS, HOUSE MADE CHEX MIX

SMOKED CHICKEN WINGS \$16

MAPLE BACON BEER SAUCE, BUTTERMILK DRESSING

ROASTED ASPARAGUS \$14

“WHAT THE FUNGUS” MUSHROOMS, BRISKET JUS GARLIC AIOLI

SMOKED MEATBALLS \$12

CAROLINA BBB SAUCE, TOASTED BREAD CRUMBS BASIL PESTO

SMOKED FISH PATÉ \$15

SHRIMP MEAT, PICKLED STONEFRUITS
FRESH HOUSE MADE BREAD

HANDHELDS

BRISKET BURGER

8 HOUR SMOKED BEEF BRISKET, SLAW DILL
PICKLE, BBQ SAUCE

SMOKED TURKEY CLUB

HOUSE MADE BACON, LETTUCE , TOMATO
PICKLED BEETROOT, BASIL PESTO

TUNA MELT

AHI TUNA POKÉ, GREEN ONION
SESAME AIOLI, OLD WHITE CHEDDA'

PULLED PORK SAMMIE

SAFFRON MAYONNAISE, SMOKED PINEAPPLE
ARUGULA, RED ONION

**ALL SERVED WITH ROASTED POTATOES^[1]_{SEP}
AND SMOKED CHERRY KETCHUP**

\$20

CHARCUTERIE \$25

A SELECTION OF HOUSE CURED MEATS AND PRESERVES. SERVED WITH
OUR SOURDOUGH BREAD

CHEESE SELECTION

MARKET PRICED

INDIVIDUALLY ADD CHEESES TO YOUR CHARCUTERIE BOARD
OR GET ALL THREE ON A VEGETARIAN CHEESE PLATE.
OUR CHEESE OFFERINGS ARE SELECTED BY
PERCEVAL AND YOUNG CHEESE MONGERS

SMOKE MEAT EVERYDAY