

lessons in cajun & creole smokehouse cookery

Beginnings

Chips

Frites

*hand-cut, twice-fried potato strips
served w/ sun-dried tomato aioli*

Biscuits

*made-from-scratch, hand-kneaded dough
served w/ breakfast tea & pure honey*

French Bread

*sliced & toasted crostini
served w/ house-made garlic butter*

Kettle Chips

*hand-cut potato slices, deep fried
served w/ cinnamon honey butter*

Dips

Crab

*crab meat & herbs, gruyere white sauce
served w/ crostini*

Shrimp

*shrimp meat & herbs, cream creole sauce
served w/ crostini*

Spinach, Mushroom & Artichoke

*white cream sauce, olive oil, salt & pepper
served w/ crostini*

Creole

*creamy creole queso sauce
served w/ crostini*

Advisory:

Consuming raw or under-cooked meat, poultry, seafood/shellfish may bring about undesired adverse health conditions. Our Terms of Service apply.

Soups

Cup or Bowl

Loaded Potato

*slow-cooked creamy potato medley
w/ bacon, sour cream & chives*

Brunswick Stew

*smoked beef brisket & boston butt pork shoulder
tomato-base w/ onions, celery & carrots + herbs & spices*

High Country Boil

*chicken, shrimp & andouille sausage
w/ potato, onion, celery, bell pepper + herbs & spices*

Vegetable Noodle

*vegetable stock, herbs & spices
w/ elbow noodle pasta*

Tomato Basil

*creamy tomato puree
w/ cream cheese & chives*

Chicken & Rice

*smoked chicken, herbs & spices
mushroom & onion w/ jasmine rice*

Salads

Small or Entree

House

*baby spinach + mixed greens
w/ tomato, cucumber, croutons & cheese*

Black & Blue

*baby spinach + mixed greens
kalamata olives, pickled red onion, blue cheese crumbles*

Orchard

*baby spinach + mixed greens
sliced fugi apple, chopped walnuts & goat cheese*

Side Street

*baby spinach + mixed greens
chef's choice fresh fruit & cheeses*

Dressings

Lemonade

olive oil, lemon & black pepper

Balsamic

balsamic vinegar & stone ground mustard reduction

Farmhouse

our chef's version of traditional ranch style dressing

Dijon

stone ground mustard w/ honey, vinegar & olive oil

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Sandwiches

Po' Boys

Brisket

*hand-sliced, house-smoked
roasted pepper aioli, pickles & onion*

Pork

*hand-pulled, house-smoked
mojo aioli, pickles & onion*

Riblet

*hand-trimmed, house-smoked
honey sriracha aioli, pickles & onion*

Steak

*hand-cut, cast-iron cooked
mushrooms, bell pepper, onion & cheese medley*

Shrimp

*hand-battered fried shrimp
baby spinach, tomato & mayo*

Paninis

Reuben

*house-smoked brisket & pork
sauerkraut, baby swiss, house sauce*

Brie Bird

*smoked turkey
brie cheese & fig jam*

Grilled Cheese

*smoked gouda, baby swiss, havarti
caramelized onions, candied bacon*

Roast Beef

*roast beef & sharp cheddar
sweet vidalia onion sauce*

Ham & Swiss

*beechwood smoked ham
swiss cheese*

Entrees

Smokehouse

Sliced Brisket

*house-smoked brisket
expertly seasoned, sliced to order*

Pulled Pork

*house-smoked boston butt
hand-pulled*

Baby-Back Ribs

*house-smoked ribs
chef's secret dry & wet rub*

Bison

*house-smoked bison
oven-roasted w/ fennel*

Chophouse

Strip Steak

*approx. 10 oz.
cast-iron cooked to order w/ garlic butter*

Tenderloin

*approx. 6 oz.
cast-iron cooked to order w/ peppercorn cream sauce*

Pork Chop

*approx. 8 oz.
cast-iron cooked to order w/ apple chutney*

Duck Breast

*approx. 6 oz.
cast-iron cooked to order w/ orange marmalade gaze*

Mains

Specialties

Shrimp & Grits

*in pink cream sauce
served w/ stone-ground grits*

Creole

*a robust tomato & herb sauce w/ trinity
served over rice w/ choice of chicken, sausage or shrimp*

Chicken & Mushrooms

*in spinach alfredo sauce
served w/ chef's choice of pasta + crostini*

Etouffe

*tomato & herbs w/ honey & cajun spices, thickened with roux
served over rice w/ choice of chicken, sausage or shrimp*

Cheese Tortellini

*chef's choice of charcuterie cheeses
oven-baked w/ bread crumbs & herbs*

Gumbo

*tomato & herb based stew
served over rice w/ choice of chicken, sausage or shrimp*

Crab Cakes

*crab meat, breadcrumbs, herbs & spices
served w/ house-made wasabi sauce*

Jambalaya

*trinity w/ tomatoes & herbs in a cajun brown sauce
served over rice w/ chicken, sausage & shrimp*

Sweet Chili Shrimp

*shrimp w/ pineapple & bell pepper chutney
sweet chili aioli, served over a bed of mixed greens*