

BLUE SMOKE

STARTERS

APPETIZERS

Iced Oysters *on the Half Shell with Spicy Cocktail Sauce (each)* 2.25

Soup of the Day 7.95

Devilled Eggs *with Watercress and Toasted Almonds* 6.95

Yellowfin Tuna Tacos *with Aji Amarillo and Cilantro* 12.95

Shrimp Corn Dogs *with Avocado-Lime Dip* 12.95

Crispy Chili Crusted Calamari *with Charred Red Pepper Mayo* 12.95

Chipotle Chicken Wings *with Blue Cheese Dip* 9.95

"Barbecued" Mussels *with Tomatoes, Chilies and Smoked Pork* 12.95

Toasted Pork Ravioli "St. Louis Style" *with Smoked Tomato Sauce* 12.95

Warm Barbecued Potato Chips *with Blue Cheese & Bacon Dip* 7.95

North Carolina Salt Peanuts

(shipped directly to us and opened fresh for you at your table) 5.95

SALADS

Iceberg Wedges *with Creamy Blue Cheese & Bacon Dressing* 8.50

Classic Caesar Salad 8.95

Chopped Salad *with Romaine Lettuce, Crisp Vegetables,
Chick Peas and Feta Cheese* 9.50

English Pea and Asparagus Salad *with Coach Farm Goat Cheese,
Breakfast Radishes and Mint Vinaigrette* 11.95

Heirloom Tomato & Vidalia Onion Salad *with Grilled Greenmarket
Corn and Pickled Peppers* 12.95

VEGETABLES & SIDES

Seasonal Vegetable 5.95

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Steamed Green Beans 5.95

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Sesame Coleslaw 3.95

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Creamed Spinach 5.95

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Braised Collard Greens
with Bacon 5.95

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Sweet Potato Fries with
Maple Dip 5.95

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French Fries 3.95

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Spicy Cheese Fries 5.95

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Mashed Potatoes & Onions 5.95

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Baked Pit Beans with Pork 5.95

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Macaroni & Cheese 7.95

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Hush Puppies with
Jalapeño Marmalade 3.95

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Jackie's Fry Bread with
Chipotle Butter 5.95

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Cornbread (2 pieces) 3.50

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Blue Cheese & Bacon Dip 4.50

Please let us know about any allergies you have so that we may better take care of you.



MAIN COURSES

STEAKS

Chicken Fried Sirloin *with Sausage Gravy, Cheddar-Black Pepper Biscuit and Mashed Potatoes* 23.95

Creekstone Farms Dry Aged New York Strip *with Herb Butter, Creamed Spinach and Cottage Fries* 33.95

Filet Mignon *with Chipotle-Béarnaise Sauce, Mushrooms, Leeks and Crispy Goat Cheese Potato Cake* 34.95

ODD & ENDS

Fried Chicken *with Cheddar-Black Pepper Biscuit, Mashed Potatoes and Gravy* 18.95

Blue Smoke Burger *with Fries (add cheese or house-cured bacon, \$1 each)* 11.95

Hickory Smoked Vegetable Burger *with Tomato Chutney and Arugula Salad* 14.95

Seared Atlantic Salmon *with Shrimp, Black-Eyed Pea and Quinoa Salad* 22.95

Seared Sea Scallops *with Charred Leek Vinaigrette, Sun Chokes, Tomatoes and Cremini Mushrooms* 24.95

Shrimp & Organic Grits *with House Smoked Bacon, Sautéed Cremini Mushrooms, Roasted Tomatoes and Scallions* 26.95

REAL PIT BARBECUE *Smoked "Low and Slow" over Hickory and Apple Woods*

Applewood-Smoked Organic Chicken *with Mashed Potatoes and Crispy Onions* 18.95

Pulled Pork Platter *with Pit Beans, Sesame Slaw and Homemade White Bread* 18.50

Creekstone Farms Texas Beef Brisket *(Lean or Marbled) with Mashed Potatoes and Crispy Onions* 18.50

Rhapsody in 'Cue *Kansas City Spareribs, Pulled Pork, Smoked Chicken and Sausage* 23.95

RIBS

HALF RACK 14.95 FULL RACK 22.95

Kansas City Spareribs *Big, juicy, spicy and sweet, slathered with our KC Sauce*

Memphis Baby Back Ribs *Our leanest rib, with Magic Dust and Original Sauce*

Texas Salt & Pepper Beef Ribs *Dry-rubbed and full of smoky flavor. No sauce necessary*

Rib Sampler *Memphis Baby Backs, Kansas City Spareribs and Texas Beef Ribs*

For One (Two Memphis, Two KC and One Texas) 19.95

For Two (Four Memphis, Four KC and Two Texas) 36.95



MAIN COURSES

Kenny Callaghan—Executive Chef/Partner