

SHAREABLES

Jumbo Wings | 16 gf

dry rubbed & smoked with house pickled veg & white bbq

Brisket Pops | 16 gf

smoked & caramelized brisket with pickled red onion, jalapeño & sweet corn cream

Rib Tips | 16 gf

smoked & mopped pork spare rib tips with house pickled veg & house bbq

Meatballs | 15

house smoked with tomato jam, polenta, shaved parmesan, & basil greens

Grilled Cornbread | 12

cherry-onion jam & goat cheese

Most Devilish Eggs | 11 gf

pickled eggs, dijon whipped yolks, scallions

HANDHELDS

with house chips | sub parmesan sidewinders +2
sub smoked jackfruit +1 | sub veggie patty +1
sub gluten free bun +3

Smoked Brisket | 18 gfo | vo

house smoked & chopped, bourbon glazed onions, & gorgonzola whip on a crunch roll

B.L.T. | 17

thick cut bacon, tomato jam, smoked garlic aioli, & arugula on toasted sourdough

Hotville Chicken | 16 vo

fried chicken breast mopped with a house spice blend, topped with a tart apple-kale slaw, on a brioche bun

Big Cheese | 16

fresh mozzarella, smoked cheddar, gruyere, & herbed goat cheese whip on focaccia - served with smoked tomato soup (no chips for you...)

Cubano | 17

house smoked & shaved pork loin, capicola, gruyere, carolina bbq, & house pickles on ciabatta

Classic Burger* | 18 gfo | vo

1/2 pound prime beef patty, smoked cheddar, pickled red onion & jalapeño sundried tomato, smoky pepper mayo, & leaf lettuce on a black sesame seed bun

Drunky Mushroom Melt* | 18 gfo | vo

1/2 pound prime beef patty, red wine glazed wild mushrooms & onions, gruyere, dijonnaise, & argula on caraway rye

SOUP | SALAD

add smoked chicken +4 | add smoked salmon +7 | add smoked jackfruit +5

Caesar | 15 gfo

kale, pickled red onion, sundried tomato, shaved parmesan, & cornbread crumble with house dressing

Grilled Peach & Burrata | 16 gf

char grilled peaches, crushed walnuts, shaved capicola, cracked pepper burrata, blackberry balsamic glaze, & arugula

Wedge | 16 gf

bib lettuce, chopped bacon, pickled egg, sundried tomato, pickled red onion & jalapeño & gorgonzola with house buttermilk ranch

Smoked Tomato Soup | Cup 5 | Bowl 9.5

Creamy Chicken Dumpling | Cup 6 | Bowl 11

ENTREES

Half Chicken | 24

smoked half chicken, grilled cornbread, collards, & hot honey

Ossobuco | 34 gf

house smoked pork shank, red pepper soffritto, fried brussels, & sweet corn risotto

Smoked Salmon Benny | 21 vo

fried green tomatoes, poached eggs, arugula, shaved parmesan, & bearnaise

Beef Short Rib | 38 gf

peach coulis, roasted green beans, & smoked cheddar grits

Sausage & Pierogi | 27

smoked polish sausage, fried sweet potato & goat cheese pierogies, pickled red onion, kale, & lemon-thyme bechamel

DESSERTS

Goat's Cheesecake | 7

honey graham crust & berry compote

Chocolate Torte | 8 gf

butterscotch whip & hard candy dust

Oatmeal Raisin Cream Pies | 7

soft baked cookies & marshmallow cream

Key Lime Tart | 7

vanilla bean whip, lime zest, & pretzel crust