

fire + smoke

southern prime

soups + salad

french onion soup 12

seafood bisque 12

fire + smoke salad 12

mixed greens, farmer's cheese, smoked almonds, shallots, dried cranberries, sherry vinaigrette

kilt greens 12

pickled red onions, crispy prosciutto, poached egg, croutons, bacon vinaigrette

caesar salad 12

romaine lettuce, shaved parmesan, Benton's bacon, croutons, house-made caesar dressing

tomato salad 12

heirloom tomatoes, burrata, caramelized shallots, basil, garlic oil, balsamic reduction

entrées

braised short rib 22

mixed greens, blistered tomatoes, peppers

North Carolina trout 20

wild mushrooms, pickled red onions, roasted garlic, arugula

crispy chicken leg quarter 20

parsnip purée, crispy broccolini florets, spiced sorghum

smoked chicken wings 12

four whole wings, house-made asian barbeque sauce, pickled red onions and peppers

sandwiches

(side of your choice)

all American burger 15

lettuce, tomatoes, pickles, onions, American cheese

barbecue burger 15

Benton's bacon, cheddar cheese, crispy onions, house barbecue sauce

mushroom Swiss burger 15

Swiss cheese, oyster mushrooms, horseradish aioli

New York chopped cheese 15

seasoned beef, bell peppers, cheddar and american cheese, onions, lettuce, tomatoes, pickles, house-made barbecue sauce, garlic aioli

Philly chopped cheese 15

seasoned beef, bell peppers, onions, mushrooms, Swiss cheese, garlic aioli

cubano 15

smoked pork shoulder, Benton's ham, pickle, Swiss cheese, whole grain mustard

sides 6

rustic mashed potatoes

crispy smoked potato wedges

macaroni + cheese

crispy brussels sprouts

collard greens

house salad

Executive Chef – Jared Martin