

fire + smoke

southern prime

chef's specialties

A5 kuroge wagyu 115

4oz striploin imported from Japan, served on a Himalayan salt block

Maine lobster tail 120

16oz grilled lobster tail, served with melted rosemary butter

roasted rack of lamb 75

whole rack imported from New Zealand, roasted with coffee and cocoa, balsamic reduction

Iberico pork chop 60

12oz chop imported from Spain, grilled to order

Châtel Farms

prime angus

8oz filet 65

16oz ribeye 63

14oz NY strip 61

American wagyu

8oz filet 105

10oz Denver cut 39

16oz ribeye 100

10oz coulotte 35

14oz NY strip 97

8oz flank steak 33

sides 7

grilled broccolini

crispy brussels sprouts

collard greens

sautéed oyster mushrooms

macaroni + cheese

crispy smoked potato wedges

rustic mashed potatoes

smoked baked potato

sauces 3

fire + smoke steak sauce

bourbon au poivre

peppercorn cream sauce

chimichurri

smoky rosemary butter

bleu cheese butter

horseradish cream sauce

demi-glace

Executive Chef - Jared Martin

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small plates

specialty house-made breads 10

baked fresh daily, compound butter, jam pairings

lobster salad 35

cornbread crisps, pickled vegetables

pork belly confit 17

sweet potato puree, pickled red onions, spiced sorghum

prime beef tartare + 20

quail egg, capers, shallot, creole mustard, georgia olive oil, cornbread crisps

marinated shrimp cocktail 25

mixed greens, lemon herb vinaigrette, cocktail sauce, pickled peppers

soups + salads

French onion soup 12

fire + smoke salad 12

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

caesar salad 12

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

seafood bisque 12

kilt greens 12

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

tomato salad 12

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

entrées

Chilean sea bass 58

smoked tomato saffron risotto, tomato jam, crispy kale

red snapper 36

smoked tomatoes, wilted greens, pickled red onions, tomato broth, lemon basil vinaigrette

North Carolina trout 25

cornbread purée, pickled vegetables, lemon herb vinaigrette

crispy chicken leg quarters 25

parsnip purée, crispy broccolini florets, spiced sorghum

smoked chicken wings 20

six whole wings, house-made asian barbecue sauce, pickled red onions and peppers

fire + smoke burger 20

Benton's bacon, farmer's cheese, crispy onions, horseradish aioli, radish sprouts

braised short rib 35

rustic mashed potatoes, black pearl king mushrooms, kale, demi-glace

pork tenderloin 30

celeriac purée, hazelnuts, cranberries, black pearl king mushrooms, kale greens, balsamic reduction

pork belly carbonara 23

house-made linguine, crispy pork belly, julienne carrots, sous vide egg

short rib bolognese 23

house-made linguine, oyster mushrooms, peppers, shallots, garlic, rich bolognese sauce