

SMOKEY'S

on the gorge

APPETIZERS

FRIED GREEN TOMATOES - 16 (V)

Hand-battered and crispy fried green tomato slices. Topped with our house-made pimento cheese and tomato chutney

TIPS 'N BLEU - 24

Tender fillet mignon sautéed tips topped with bleu cheese sauce and served with bleu cheese stuffed peppadew peppers with a balsamic glaze

WHIPPED GOAT CHEESE - 15 (V)

Served with cranberry walnut artisan bread with charred tomato, drizzled with honey

CRAB CAKES - 18

Deep-fried petite Maryland crab cakes served on a bed of arugula salad with remoulade sauce

PIMENTO HUSH PUPPIES - 10 (V)

Served with jalapeno aioli and pimento cheese

KIDS

12 and under only please.
Served with fries

CHICKEN TENDERS - 10

GRILLED CHICKEN - 10

CHEESEBURGER - 10

BUTTERED NOODLES - 8

MAC & CHEESE - 8

SALADS

STRAWBERRY SPINACH - 14

Fresh spinach, strawberries, feta cheese, spiced walnuts with white balsamic vinaigrette

CAESAR AU GRATIN - 18

Chopped romaine hearts, shaved parmesan, red onion, pink peppercorn, and croutons topped with house caesar dressing

HOUSE - 12

Chopped romaine hearts, grape tomato, red onion, cucumber, carrots, cheddar and croutons

SIDE SALAD - 8

Romaine lettuce, tomato, cucumber, red onions and carrots

SALAD ADD-ONS:

Grilled Chicken - 8
Garlic Butter Shrimp - 12
Seared Salmon - 12
Sirloin - 14

DRESSINGS

Ranch, Caesar, Bleu Cheese, Apple Cider Vinaigrette, Balsamic Vinaigrette

HANDHELDS

Served with steak fries

BUILD YOUR OWN BURGER - 21

8oz Wagyu beef patty served on a potato bun. Served with lettuce, tomato and onion.

Additional toppings +\$1 per topping

TOPPINGS:

Whiskey Braised Onions
Sautéed Mushrooms
Pickled Jalapenos
Bacon +\$1

CHEESE:

Swiss
Cheddar
Provolone
Bleu Cheese Crumbles

Substitute with Beyond veggie patty upon request

BRISKET SANDWICH - 22

Hickory-smoked tender brisket topped with whiskey braised onions and house BBQ sauce on a potato bun

SMOKED-TURKEY CLUB - 19

Smoked turkey coated in your choice of sauce with candied bacon, cheddar cheese, lettuce, and tomato on a potato bun

GF - Gluten Free | V - Vegetarian | VG - Vegan

For parties of 8 or more, 20% gratuity will automatically be added to your check.

Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk food-borne illness.

SMOKEY'S SLOW-SMOKED BBQ

All meats are slow-smoked with hickory for a robust savory flavor. Served with two sides.

Available Sauces: Brown Sugar BBQ, Carolina BBQ and Alabama White Sauce

BABY BACK RIBS FULL 38 / HALF 24

Dusted with Memphis dry rub and slow-smoked with your choice of BBQ sauce

SMOKED PULLED PORK - 28

Smoked hand-pulled tender pork with your choice of BBQ sauce

CAMPFIRE CHICKEN - 24

Smoked, bone-in half chicken finished under fire and brushed with Alabama white sauce

BRISKET - 32

Tender, slow-smoked brisket with your choice of BBQ sauce

SLOW-SMOKED BBQ COMBO - 42

Choose two smoked meats from above and served with two sides

ENTREES

SEARED SALMON - 29 (GF)

10oz seared salmon (served medium well) with choice of garlic butter or blackened seasoning. Served with two sides

CAULIFLOWER STEAK - 22 (V)

Pan-seared cauliflower topped with coconut and sun-dried tomato sauce. Served with two sides

SMOKED TROUT - 32

Smoked trout fillet on a bed of dirty rice which includes local Angelo's spicy sausage topped with a crawfish gravy

PASTA OF THE DAY - MP

Ask your server

WAGYU MEATLOAF - 28

New Zealand Wagyu meatloaf topped with crispy fried onions and house made demi-glaze. Served with two sides

ENTREE ADD-ONS

Grilled Chicken - 8
Garlic Butter Shrimp - 12
Seared Salmon - 12
Sirloin - 14

- STEAK -

RIBEYE - 39 (GF)

14oz marbled beef served with herbed garlic butter

SIRLOIN - 32 (GF)

10oz Sirloin steak served with herbed garlic butter

STEAK ADD-ONS

(3) CRAB CAKES - 12 | (3) BUTTERFLY SHRIMP - 12 | SAUTÉED MUSHROOMS - 4
MELTED BLEU CHEESE - 4 | GRILLED CHICKEN - 8
GARLIC BUTTER SHRIMP - 12 | SEARED SALMON - 12

STEAK TEMPERATURE GUIDE:

- RARE -
cool, bright red center

- MEDIUM RARE -
warm, red center

- MEDIUM -
pink center

- MEDIUM WELL -
slightly pink center

- WELL -
no pink, cooked throughout

SIDES

FRESH COUNTRY GREEN BEANS - 5

SAUTÉED ASPARAGUS - 5

BAKED MAC & CHEESE - 5

SEASONED FRENCH FRIES - 5

SIDE SALAD - 5

CAST IRON REDSKIN

MASHED POTATOES - 5

Load it up with cheese, bacon, sour cream and green onion +2

MUSHROOM MEDLEY - 8

Hernshaw Farms wild blend mushrooms sautéed with Madeira wine, shallots, and garlic

DESSERTS

CAST IRON BREAD PUDDING - 10

House-made bread pudding of the day with vanilla ice cream

CHOCOLATE LAVA CAKE - 10

Warm chocolate lava cake with a molten center served with vanilla ice cream

SIMPLE SUNDAE - 6

Vanilla ice cream with choice of chocolate, raspberry or caramel sauce and whipped cream

WE PROUDLY SERVE COKE PRODUCTS



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