

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 sauteed tips topped with a blue cheese sauce and served with blue cheese stuffed peppadew peppers with a balsamic glaze

WHIPPED GOAT CHEESE - 15

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

SMOKED GUMBO DIP - 16

Jumbo shrimp, andouille sausage, cream cheese, Cajun seasoning.
Served with fried pita chips

CRAB CAKES - 18

7 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

CAULIFLOWER AU GRATIN - 12 (V)

Roasted cauliflower on a bed of julienne vegetables topped with gruyere cheese served in a cast iron skillet

- SALADS -

STRAWBERRY SPINACH - 14 (V)

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

CAESAR AU GRATIN - 18

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

SIDE SALAD - 8 (VG)

Romaine lettuce, tomato, cucumber, red onions and carrots

CHOPPED WEDGE - 16

Artisan romaine greens, bacon, red onion, tomatoes, bleu cheese crumbles with bleu cheese dressing

SALAD ADD-ONS:

Grilled Chicken ~ 8
Korean BBQ Chicken ~ 10
Blackened Shrimp ~ 12
Garlic Butter Shrimp ~ 12
Seared Salmon ~ 12
Sirloin ~ 14

DRESSINGS

Ranch, Caesar, Bleu Cheese, Apple Cider Vinaigrette (VG), Balsamic Vinaigrette (GF) (VG)

- HANDHELDS -

Served with steak fries

BUILD YOUR OWN BURGER - 21

8oz WAGYU beef patty served on a potato bun. Served lettuce, tomato and onion. Additional toppings +1.00 per topping. Substitute with Beyond veggie patty upon request

CHEESE CHOICES: Swiss, Cheddar, Provolone, Bleu Cheese Crumbles

TOPPINGS: Whisky Braised Onions, Sautéed Mushrooms, Pickled Jalapenos, Bacon +1

BRISKET SANDWICH - 22

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

KOREAN BBQ CHICKEN SANDWICH - 19

Grilled Korean chicken breast served on a potato bun with slaw and topped with Korean BBQ sauce

SMOKED TURKEY CLUB - 19

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

- KIDS -

12 and under only please.
Served with fries

CHICKEN TENDERS - 10

GRILLED CHICKEN - 10

CHEESEBURGER - 10

SIRLOIN - 16

BUTTERED NOODLES - 8

MAC AND CHEESE - 8

GF = Gluten Free / V = Vegetarian / VG = Vegan - Some items can be made gluten free or vegan upon request.

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

*Consuming raw or under cooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness.

- SMOKER -

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

- ENTREES -

SEARED SALMON - 29 (GF)
10 oz. Seared salmon (served medium well) with choice of garlic butter or blackened seasoning. Served with two sides

CAULIFLOWER STEAK - 22 (GF) (VG)
Pan seared cauliflower topped with coconut and sun-dried tomato sauce served with choice of two sides

SMOTHERED PORK CHOP - 28
Thick-cut boneless slow smoked pork chop smothered with caramelized onions, mushrooms and a Boursin cream sauce

CAVATAPPI - 26
Cavatappi pasta, Angelo's spicy ground locally sourced sausage with goat cheese, spinach and basil cream sauce.
Omit sausage for vegetarian dish

MAHI MAHI - 28
Cilantro lime mahi mahi served with sweet corn and asparagus risotto

WAYGU MEATLOAF - 28
New Zealand Waygu meatloaf topped with crispy fried onions and house made demi with your choice of two sides.

ENTREE ADD-ONS:

Grilled Chicken ~ 8 / Korean BBQ Chicken ~ 10 / Blackened Shrimp ~ 12
Garlic Butter Shrimp ~ 12 / Seared Salmon ~ 12 / Sirloin ~ 14

- STEAK -

RIBEYE - 39 (GF)
14 oz. Marbled beef served with herbed garlic butter

SIRLOIN - 32 (GF)
10 oz. Sirloin steak served with herbed garlic butter

CENTER-CUT KING FILET MIGNON - 46 (GF)
8 oz. Filet served with herbed garlic butter

STEAK ACCOMPANIMENTS:

(3) Crab Cakes - 12 / (3) Butterfly Shrimp - 12 / Sautéed Mushrooms - 4 / Melted Bleu Cheese - 4
Grilled Chicken - 8 / Korean BBQ Chicken - 10 /
Blackened Shrimp - 12 / Garlic Butter Shrimp - 12 / Seared Salmon - 12

STEAK DONENESS GUIDE: RARE (very red, cool center) / MEDIUM RARE (warm, red center) / MEDIUM (pink center) / MEDIUM WELL (slightly pink center) / WELL DONE (cooked throughout, no pink)

- DESSERTS -

COOKIE SKILLET - 12
Fresh baked chocolate chip cookie served warm and topped with vanilla ice cream

CHOCOLATE MOUSSE - 12 (GF)
Chocolate mousse with strawberry gastrique and creamy caramel topped with mint and house made whipped cream

CAST IRON BREAD PUDDING - 10
House-made bread pudding of the day with vanilla ice cream

SIMPLE SUNDAE - 6
Vanilla ice cream with choice of chocolate, raspberry or caramel sauce and whipped cream

House SIDES

REDSKIN MASHED POTATOES - 5 (V)

FRESH COUNTRY GREEN BEANS - 5

SAUTÉED ASPARAGUS - 5 (V)

BAKED MAC AND CHEESE - 5 (V)

SEASONED FRENCH FRIES - 5 (VG)

SIDE SALAD - 5

BAKED POTATO - 5 (VG)

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

MUSHROOM MEDLEY - 8 (V)

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

- DRINKS -

WE PROUDLY SERVE COKE PRODUCTS



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