

ESTD 1986



SMOKEY'S on the gorge

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APPETIZERS

Fried Green Tomatoes 12
Hand-battered and crispy fried green tomato slices. Topped with our house made pimento cheese and sweet tomato chutney V

Tips 'n Bleu 16
Tender filet mignon tips broiled in sharp piquant bleu cheese and served with bleu cheese stuffed peppadew peppers with a balsamic drizzle

Whipped Goat Cheese 15
Served with cranberry walnut artisan bread, charred tomato, and dried apricot V

Smoked Gumbo Dip 16
Jumbo shrimp, andouille sausage, cream cheese, cajun seasoning. Served with fried pita chips

Shrimp Cocktail 18
White wine poached shrimp served with cocktail sauce and wilted field green salad tossed in lemon vinaigrette

Cauliflower Au Gratin 12
Roasted cauliflower on a bed of colcannon topped with gruyere cheese served in a cast iron skillet V

Pimento Hush Puppies 8
Served with jalapeno aioli and pimento cheese V

Kid's Menu

*12 and under only, please
Served with fries*

Chicken Tenders 10

Grilled Chicken 10

Kid's Burger 10

Sirloin 13

Mac and Cheese 8

From the Fields

Peach Caprese Salad 14
Grilled peaches, spring mix, tomato, local basil, fresh mozzarella, and balsamic reduction V

Caesar Au Gratin 14
Grilled romaine hearts, shaved parmesan, red onion, pink peppercorn, and croutons topped with house Caesar dressing V

Farmers Market Salad 14
Romaine lettuce, green apples, pistachios, dried cherries, red onion, and white cheddar, served with apple cider vinaigrette V

Side Salad 4
Spring mix, tomato, cucumber, red onions, and carrots V

dressings:

Honey Mustard, Ranch, French, Caesar, Apple Cider Vinaigrette, Bleu Cheese, Balsamic Vinaigrette

Add ons:

grilled chicken 8 | blackened shrimp 12
seared salmon 12 | sirloin 12

Soup

Salmon Chowder 8

HANDHELDS

Served on a brioche bun with fries

Sub any burger with beyond vegetarian patty

Smokey's Wagyu Burger 16
8oz Wagyu beef patty with your choice of American, Swiss, cheddar, or provolone cheese. Topped with lettuce, tomato, and onion

Black and Bleu Wagyu Burger 18
8oz Wagyu beef patty with caramelized onions, sauteed mushrooms, bacon, and bleu cheese crumbles

Bacon Cheddar Jalapeno Wagyu Burger 18
8oz Wagyu beef patty with bacon, pickled jalapeno, and cheddar cheese

Mushroom Swiss Wagyu Burger 18
8oz Wagyu beef patty with sauteed mushrooms and Swiss cheese

Brisket Sandwich 18
Hickory-smoked tender brisket topped with whiskey braised onions and house BBQ sauce



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

	<i>FULL</i>	<i>HALF</i>
Baby Back Ribs Dusted with Memphis dry rub and slow smoked with your choice of BBQ sauce	28	18
Smoked Pulled Pork Smoked hand-pulled tender pork with your choice of BBQ sauce	21	
Campfire Chicken Smoked, bone-in half chicken finished under fire and brushed with Alabama white sauce	26	
Brisket Tender, slow smoked brisket with your choice of BBQ sauce	32	

ENTREES

Served with two sides

Seared Salmon Seared salmon with choice of garlic butter -or- caper dill cream sauce (served medium well) GF	28
Crab Cakes Two Maryland-style crab cakes topped with house remoulade	35
Cauliflower Steak Pan seared cauliflower topped with coconut and sun-dried tomato sauce GF - V - VG	21
Bone-In Pork Chops Two pan-seared 6 oz pork chops topped with garlic butter	26
Primavera Pasta Mushrooms, onions, squash, zucchini, and cavatappi pasta tossed in vodka blush sauce V	24

Add ons:

grilled chicken 8 | blackened shrimp 12
seared salmon 12 | sirloin 12

STEAKS

Steak entrees are served with side salad and two sides

Ribeye 14oz marbled beef served with balsamic cherry marinated butter GF	38
Sirloin 10oz strip style steak served with herbed garlic butter GF	29
Center Cut King Filet Mignon 8oz filet served with herb garlic butter GF	46

House Sides \$4

Red Skin Mashed Potatoes	
Fresh Country Green Beans	
Sauteed Asparagus	
Baked Mac and Cheese	
Seasoned French Fries	
Side Salad	

Desserts

Cookie Skillet Fresh baked chocolate chip cookie served warm and topped with vanilla ice cream	10
Chocolate Lava Cake Chocolate lovers lava cake served with ice cream, chocolate sauce, and whipped cream	10
Cast Iron Bread Pudding House made bread pudding of the day served with ice cream	10
Ice Cream Sundae Served with banana and strawberry slices and your choice of raspberry, chocolate, or caramel sauce topped with whipped cream	8

GF = Gluten-Free V = Vegetarian. VG = Vegan.

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

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