

SMOKEY'S

Cast Iron Grill

APPETIZERS

- Fried Green Tomatoes 12**
Hand battered and crispy fried green tomato slices. Topped with house made pimento cheese and sweet tomato chutney
Add blackened shrimp (\$4)
- Baked Corn Dip 8**
Creamy Mexican Corn Dip.
Served with crispy tortilla chips
- Smoked Gumbo Dip 12**
Jumbo shrimp, Andouille sausage, Okra, Parmesan cheese, cajun seasoning. *Served with Crostini or tortilla chips*
- Roasted Seasonal Vegetable Platter 14**
Served with Hummus and grilled pita points
- Smoked Oysters (6) 12**
Herbed garlic compound butter, horseradish, Mignonette

SOUP AND GREENS

Dressings: Ranch, Bleu Cheese, Red Wine Vinaigrette, Caesar, Hot Bacon

- Soup De Jour 6**
Chef's choice of soup
- Farmer's Market Salad 12**
Romaine lettuce, apples, pistachios, dried cherries, white cheddar cheese
- Smokey's Wedge 12**
Crispy Iceburg wedge, diced tomatoes, bleu cheese, candied bacon
- Stacked Caprese Salad 10**
Arugula, heirloom tomatoes, local basil, fresh mozzarella, balsamic reduction
- New River Caesar 10**
Romaine Lettuce, shaved Parmesan, house Caesar, red onions, croutons

KIDS MENU

Served with one side

- Chicken Tenders 8**
- Kids Burger 10**
- Grilled Cheese 8**
- Baked Mac and Cheese 8**

SANDWICHES

Comes with one side.

- Cast Iron Wagyu Burger 15**
Topped with Fig Onion Jam Add Bacon (\$1)
- Korean Pulled Pork 13**
Gochujang BBQ sauce and Spicy Slaw
- The Adventures BLT 12**
Candied bacon, Local Lettuce, Fried Heirloom Green Tomatoes, Gruyere, Tomato Chutney, Buttermilk Biscuit

SMOKER

Served with two sides. All meats are slow smoked with Hickory chips for a robust savory flavor

- Baby Back Ribs**
Memphis dry rubbed and brushed with brown sugar BBQ sauce
Full Rack 25 Half Rack 20
- Pulled Pork 18**
- Whole Chicken Wings 12**
6 wings brushed with honey Tabasco sauce
- Combo: 2 meats for 35**

Choice of brown sugar BBQ, Carolina Gold, Alabama White, Honey Tabasco dipping sauce

Steak Toppings

Maytag Bleu Cheese (\$3) | Oscar Crab Meat (\$3) | Melted Pimento (\$3)

Add Ons

Blackened Shrimp (\$6) | Grilled Salmon (\$7) | Crab Cake (\$8) | 7oz African Lobster Tail (\$15)

ENTREES

Two sides served with entrees

- WV Farmed Rainbow Trout 22**
Seared trout served on collard waffle with maple hot sauce.
- Grilled Scottish Salmon 23**
Saffron Butter Sauce.
- Jumbo Lump Crab Cakes 24**
2 3oz. cakes pan fried to perfection and topped with remoulade sauce.
- Grilled Pork Chop 22**
14 oz. Frenched center cut chop
- Two 4oz Tournedos of Filet Mignon 32**
Our Most tender Cut
- 14 oz. Ribeye 36**
Hand Cut Bone In for exceptional tenderness
- The Tomahawk 69**
Our signature exhilarating dish. Frenched bone in ribeye with prime marbling. Perfect for sharing!
- Surf and Turf 42**
New York Strip topped with African lobster tail.
- Garlic Buttered Pasta Primavera 20**
Garlic Butter sauce, fresh seasonal vegetables over al dente pasta
Add grilled salmon or shrimp (\$5) Does not come with two sides.

DESSERTS

Ask about our Chefs Daily Specials

- Chocolate Lava Cake 8**
served with vanilla ice cream
- Apple Cobbler 8**
topped with snickerdoodle crumble. Served with vanilla ice cream

House Sides (5)

- Garlic Smashed Red Bliss Potatoes**
- Buttered Corn**
- Sweet Potato Casserole**
- Country Style Green Beans**
- Baked Mac & Cheese**
- House Fries**
- Grilled Asparagus**
- Side Salad**

BAR

All alcohol prices include sales tax

BEER

Cans and Bottles

- | | |
|---------------------------------------|-----------------------------------|
| Bud Light. 5 | Corona Extra. 5 |
| Budweiser 5 | Michelob Ultra. 5 |
| Blue Moon 6 | Miller Lite. 5 |
| Bold Rock Virginia Apple Hard Cider 6 | Yuengling 5 |
| *Swilled Dog Pineapple Hard Cider 6 | Guinness. 6 |
| *Big Timber IPA. 6 | Sierra Nevada Pale Ale 6 |
| *Big Timber Porter 6 | Sierra Nevada Tropical Torpedo 6 |
| *Big Timber Log Lager 6 | Sierra Nevada Torpedo Extra IPA 6 |
| Coors Light 5 | |

** Denotes a local craft brew*

Draft \$6

Rotating Craft Beer Selections

WHITE & ROSÉ WINE

Glass/Bottle

- Chateau Souveraine Chardonnay 7/26**
California wine handcrafted by Ed Killian.
- Chateau Souveraine Sauvignon Blanc 7/26**
California wine handcrafted by Ed Killian.
- Black Stallion Chardonnay 9/34**
Big bold and complex Napa Valley Chardonnay layered with vanilla.
- Black Stallion Sauvignon Blanc 9/34**
Napa Valley Sauvignon Blanc at its best, Lemongrass, grapefruit, and beautiful acidity.
- Fleurs de Prairie Rosé 8/30**
Traditional French Rosé, full of strawberry, tropical fruits and melon. Paired with an acidity and minerality. – Cotes De Provence
- Newschwainstein Castle Riesling 8/30**
A White wine from Mosel, Germany. A perfect balance of fruitiness and crispness with hints of exotic fruits.
- Lamarca Prosecco Splits 12**
Bright, refreshing and lively flavors. -Italy

RED WINE

Glass/Bottle

- Chateau Souveraine Pinot Noir 7/26**
California wine handcrafted by Ed Killian.
- Chateau Souveraine Cabernet Sauvignon 7/26**
California wine handcrafted by Ed Killian.
- Freakshow Red Blend 9/34**
Well balanced and expressive, jammy fruit flavors and rich tannins, with a graceful and lingering finish. Central Coast California
- Freakshow Cabernet Sauvignon 9/34**
Full bodied, toasted vanilla and barbecue smoke. Showcasing layered tannins and rich ripe black cherry. Lodi, California
- Chilensis Reserva Carmenere 8/30**
Dry, woody, and spicy aromas of black with a delicate touch of chocolate and tobacco. Medium volume with smooth tannins. – Maule Valley, Chile
- Las Rocas Garnacha 8/30**
Vibrant red color, dark cherry & blackberry aromas, spice and a smooth texture. – Calaytaud, Aragon
- Meiomi Pinot Noir 9/34**
Rich ruby edges, lifted fruit aromas, mocha and vanilla. Deep and complex for every palate. Sonoma, Monterey, Santa Barbra Counties

COCKTAILS

- River Runner 9**
White, spiced, and coconut rums topped with pineapple and cranberry juice.
- Fayette station Peach Tea 9**
Sweet tea Vodka, and Peachtree Schnapps topped with cranberry juice and sour mix
- Sunset on the Gorge 9**
Tequila and triple sec liqueur mixed with orange juice and topped with grenadine
- GORGEous Mule 9**
Vodka, ginger beer, and fresh lime juice
- Spicy Pineapple Margarita 12**
Tequila, triple sec, house margarita mix, pineapple juice, and jalapenos garnished with jalapenos and pineapple
- Keeney's Cooler 12**
Lamarca prosecco, razzmatazz liqueur garnished with mixed berries

Smokey's is named after Dana "Smokey" Morton, one of the notable figures in Adventures on the Gorge's history. He was one of our bus drivers, who shuttled adventurers to and from their adventures. He passed away in 1988, but long time visitors can still remember his long handlebar mustache, warm smile and mischievous eyes.