

BLUE SMOKE

STARTERS

SNACKS

Oysters on the Half Shell *Daily Selection of East and West Coast with Mignonette and Cocktail Sauce (each)* 2.75

Devilled Eggs 6.95

Warm Barbecue Potato Chips *with Blue Cheese & Bacon Dip* 7.95

Hush Puppies *with Jalapeño Marmalade* 4.95

Salt & Vinegar Pork Rinds 3.95

Jar of North Carolina Salt Peanuts 5.95

APPETIZERS

Chipotle Chicken Wings *with Blue Cheese Dip* 10.50

Smoked Black Pepper Sausage *with Pimento Cheese and Crackers* 10.95

Yellowfin Tuna Tacos *with Aji Amarillo and Cilantro* 13.50

Shrimp Corn Dogs *with Avocado-Lime Dip* 13.95

Crispy Chili Crusted Calamari *with Charred Red Pepper Mayo* 12.95

SALADS

Classic Caesar *with Pecorino and Croutons* 9.50
add Grilled Chicken Breast 6 or Grilled Shrimp 9

Iceberg Wedges *with Creamy Blue Cheese & Bacon Dressing* 8.95

Cobb Salad *with Smoked Chicken, Cherry Tomatoes, House-Smoked Bacon, Avocado, Blue Cheese, Hard Boiled Egg and Red Wine Vinaigrette* 13.95

VEGETABLES & SIDES

Roasted Brussels Sprouts 6.95

Creamed Spinach 6.95

Braised Collard Greens
with Bacon 5.95

Sesame Coleslaw 3.95

Macaroni & Cheese 7.95

Cornbread (2 pieces) 3.95

Baked Pit Beans with Pork 5.95

Mashed Potatoes topped with
Crispy Onions 5.95

Sweet Potato Wedge Fries with
Maple Dip 6.50

French Fries 4.95

Spicy Cheese Fries 6.95

Jackie's Fry Bread with
Chipotle Butter 5.95

Kenny Callaghan – Executive Chef/Partner
Eddie Montalvo – Chef de Cuisine

Please let us know about any allergies you have so that we may better take care of you

Rev.9.27



MAIN COURSES

Pan-Roasted Atlantic Salmon with Wild Mushrooms, Cherry Tomatoes, Seafood Broth and Crispy Surryano Ham 22.95

Shrimp & Organic Grits with House-Smoked Bacon, Cremini Mushrooms and Roasted Tomatoes 23.95

Fried Chicken with Cheddar-Black Pepper Biscuit, Mashed Potatoes and Gravy 21.95

Blue Smoke Burger with Fries (add cheese or house-smoked bacon, \$1 each) 12.95

Vegetable Burger with Tomato Chutney and Arugula Salad 13.95

REAL PIT BARBECUE

Smoked "Low and Slow" over Hickory and Apple Woods

Pulled Pork Platter with Pit Beans, Sesame Slaw and Homemade White Bread 18.95

Creekstone Farms Texas Beef Brisket (Lean or Marbled) and Mashed Potatoes topped with Crispy Onions 18.95

Applewood-Smoked Chicken and Mashed Potatoes topped with Crispy Onions 19.95

Kansas City Spareribs Big, juicy, spicy and sweet, slathered with our KC Sauce HALF 15.95 FULL 25.50

Memphis Baby Back Ribs Our leanest rib, with Magic Dust and Original Sauce HALF 15.95 FULL 25.50

Texas Salt & Pepper Beef Ribs Dry-rubbed and full of smoky flavor. No sauce necessary HALF 16.95 FULL 26.50

Rib Sampler Memphis Baby Backs, Kansas City Spareribs and Texas Beef Ribs

For One (Two Memphis, Two KC and One Texas) 19.95

For Two (Four Memphis, Four KC and Two Texas) 38.95

Rhapsody in 'Cue Kansas City Spareribs, Pulled Pork, Smoked Chicken and Sausage 24.95