

## Starters

### **SMOKE N' JACKETS**

Potato skins stuffed with your choice of pulled pork, beef brisket, or smoked chicken, topped with BBQ sauce and cheddar cheese, then baked. Served with sour cream on the side. A Smoke favorite! 8.95

### **FRIED ASPARAGUS**

You will have an all new appreciation for this green veggie. Lightly breaded and fried, served with our homemade Bistro sauce. Mom would be so proud! 7.95

### **WEST END NACHOS**

Not your typical Nacho. Smoked pork topped with mango chutney on a crispy wonton, then baked with cheddar and Monterey Jack. Muy bien! 7.95

### **BBQ QUESADILLA**

Tony likes the brisket, but you can have your choice of smoked pork, brisket, or chicken topped with BBQ sauce, jalapenos, and cheese folded in toasted Lavash bread with sour cream and scallions. 8.95

### **RALPHIE'S SPICY CRAB DIP**

This dip is even crabbier than Ralphie. Lump crab meat, red peppers, onions, and a touch of jalapenos in a creamy cheese sauce. Served with garlic crostini. 9.95

### **FRIED "PEARL" OYSTERS**

Fresh oysters lightly battered, then crisp-fried until golden. Guaranteed to be the best shucking oysters you've ever tasted. Served with our own caper and cornichon tartar sauce.

Half-dozen 7.95 Full dozen 14.95

### **HOMEMADE PIMENTO CHEESE**

Cheddar gets a kick from fire-roasted fresh red peppers. Chunky and spunky, served with toasted crostini. 5.95

### **GRILLED 'CUE SHRIMP**

Fresh shrimp marinated in our own BBQ sauce, skewered and grilled over hickory and mesquite 'til they're sizzling 9.50

### **SMOKED CHIPOTLE CHICKEN WINGS**

Marinated in ground chilies, herbs and vinegar, slow-smoked over low heat until they leave a vapor trail. Served with celery and our yummy bleu cheese dipping sauce. 8.95

### **CHICKEN'S DEVILED EGGS**

Hard-boiled but not hard-edged, just like their namesake. Three fresh eggs with a cool, creamy center. Aren't you the lucky devil? 5.95

### **BITES O' BEEF\***

Beef tenderloin has never been this good. Marinated, grilled and served with our homemade horseradish dijon sauce. 9.95

### **FRIED GREEN TOMATOES**

Lightly dredged, fried up crisp and served with homemade horseradish-dijon sauce. Enough to make you stop and whistle. 7.50

## Soups

### **BRUNSWICK STEW**

Traditional chicken, pork and beef stewed in a smoky whole-meat stock, thick with braised potatoes, onions, corn, limas and tomatoes. Rich and mellow. 4.95

### **WHITE BEAN CHICKEN CHILI**

A unique twist on an American classic: smoked chicken, northern white beans, jalapenos, and cumin, garnished with sour cream and green onions. 4.95

### **SOUP OF THE DAY**

Depends entirely on the day, the weather and Danny's mood. Just ask. 4.95

## Salads

### **ICEBERG WEDGE**

Fashions change in salads, too, and the crunchy head lettuce is back in vogue. Served ice-cold with sliced red onion and tastefully dressed in Danish bleu. 4.95

### **CAESAR\***

All hail the emperor of salads. Hearts of romaine with traditional Caesar dressing, housemade croutons and sprinkled with shredded Parmesan cheese. 4.95

### **MIXED GREEN SALAD**

Tender young greens with vinaigrette dressing garnished with homemade croutons, Roma tomatoes and sliced red onion. 4.95

*Smoke Up any salad with your choice from the grill.\**

Salmon 5.95 Crab Cakes 6.95

Shrimp 6.95 BBQ Chicken 3.95

Bites of Beef 7.50 Ahi Tuna 6.95

Dressing Choices: Balsamic Vinaigrette, Bleu Cheese, Buttermilk Thyme, Caesar, Hot Bacon Honey Mustard

### **SOUP & SALAD**

Choice of any soup and salad. 8.95

## Specialty Salads

### **WEST END CHICKEN SALAD**

Homemade smoked chicken salad with toasted pecans and red grapes, served over a bed of mixed greens with "Chicken's" deviled eggs. 9.95

### **THE "GREENS" MONSTER**

This salad is a homerun! Grilled chicken served over mixed greens with strawberries, sugar coated pecans, and blue cheese crumbles, served with our balsamic vinaigrette. 9.95

### **SOUTHERN FRIED CHICKEN SALAD**

Fresh chicken breast lightly breaded and deep fried, served over a bed of iceberg and romaine lettuce, diced romas, shredded cheese, red onions, and chopped boiled eggs. 9.95

\*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## From the Smoker

*Our Pit Master gets here before the paper to fire up the smoker with hardwoods and put on the meats to be sure the 'smoke ring' is just the right shade of pink.*

*All items come with your choice of two sides items. Add a soup or salad for 2.95.*

### **PULLED PORK**

Boston butt hand-rubbed in our secret seasonings and slow-cooked all night long until it's melt-in-your-mouth tender. We'll let you sauce your own. 11.95

### **BEEF BRISKET**

Hand-rubbed with our special blend of herbs and spices, slow-smoked overnight, then thin sliced so its caramelized crust reveals the tender, succulent beef inside. 13.95

### **BABY BACK RIBS**

Hefty slab of meaty baby back ribs slow-smoked to get 'em tender to the bone.

Half rack 13.95 Full rack 19.95

### **BEER-BUTT CHICKEN**

Half a chicken, smoked in a most undignified position until it's plump and moist. Intoxicating flavors. 12.95

### **COMBO PLATES**

Why fret over a decision when you can build your own combo? Choose two or three of our smoked specialties: pulled pork, beef brisket, baby back ribs or beer-butt chicken (plus 2 sides, of course).

Double Play 15.95 Triple Play 19.95

### **PRIME RIB** *Only available after 4PM*

Nestled in a thick layer of coarse-ground seasonings and cooked so slowly, it's available only after 4PM. It's lightly charred, slightly salty crust gives way to a smoky sweetness that is soooooo satisfying.

10 ounce 15.95 14 ounce 19.95

## From the Grill \*

*All entrees come with your choice of two sides items  
Add a soup or salad for 2.95.*

### **BBQ CHICKEN BREAST**

Boneless, skinless, 'cued with special sauce you're certain to find delicious. 13.95

### **BRIAN'S PORK CHOP**

You have asked for it long enough, so here it is. Bone-in 12 ounce chop grilled and served over homemade cornbread stuffing with our mango chutney. Thank Brian for this tasty addition! 17.95

### **GRILLED AHI TUNA**

Grilled sushi grade tuna topped with soy vinaigrette. No need to fish for compliments on this dish! 16.95

### **FRIED CATFISH**

Farm raised catfish means it's available fresh all year round, same as everyday at Smoke. Lightly battered, quickly fried so that it's crisp on the outside and moist on the inside. Served with our own tartar sauce. 13.95

### **RIBEYE STEAK** 12 oz.

Cut from the rib. Very tender and smooth-textured with a robust beefy taste. We'll grill it to your liking. 19.95

### **FILET MIGNON**

Eight ounces of hand trimmed beef tenderloin grilled to perfection. They call it tenderloin for a reason. 20.95

### **GRILLED SALMON**

Skinless salmon fillet seared on the grill to sweet, smoky perfection. The moistest, meatiest salmon you've ever tasted. 16.95

### **CRAB CAKES**

Three crispy cakes made with fresh lump crab meat, roasted red peppers, and a touch of spice. Even the Marylanders love these! 18.95

### **CATCH OF THE DAY**

We'll let you know as soon as we find the freshest available of the season. Market price

## Burgers \*

*All burgers are 10 ounces and are ground  
in house. Served on a fresh baked Brioche  
bun with your choice of one side item.  
Add a soup or salad for 2.95*

### **BAREFOOT BURGER**

A glorious hunk of meat accompanied by lettuce, tomato and onion. 8.95

### **PIMENTO CHEESE BURGER**

The same gorgeous burger topped with our own homemade pimento cheese, with lettuce and tomato on the side. 9.95

### **WEST END BURGER**

A huge beef burger smothered with Applewood bacon, Swiss cheese, caramelized onions, lettuce and tomato. You'd throw a game for this. 9.95

### **BLEU CHEESE BURGER**

Chunks of creamy bleu cheese and sauteed onions make this one cool burger. Guaranteed to chase away your blues and put a smile on your face. 9.95

### **SMOKEHOUSE BURGER**

Our namesake – hickory smoked bacon, BBQ sauce, and cheddar cheese topped with fried onion rings with lettuce and beefsteak tomato. 9.95

## Sandwiches\*

Sandwiches are served with your choice of one side item.

### **PULLED PORK**

Our signature pulled pork, piled high on a fresh brioche bun. Served naked with sauce on the side. 7.95

### **BEEF BRISKET**

Slow-smoked beef brisket chopped and served unadorned on a fresh brioche bun. Pure pleasure!!! 8.95

### **BBQ CHICKEN SANDWICH**

Marinated and grilled chicken breast, topped with caramelized onions, sautéed mushrooms, cheddar and Monterey Jack cheeses. 8.95

### **FRIED CATFISH**

A Southern favorite. Fresh, hand-breaded and deep fried, served on a Brioche bun with our delicious tartar sauce, lettuce, tomato, and red onion. 8.95

### **WEST END DIP**

Thinly sliced smoked prime rib served au jus with Monterey Jack cheese, caramelized onions, sautéed mushrooms, lettuce, tomato and our kickin' horseradish sauce. 10.95

### **CRAB CAKE PO'BOY**

Nothing po' about this sandwich. Our jumbo crab cake topped with homemade Bistro sauce, lettuce, beefsteak tomato, and red onion on a brioche bun. 10.95

### **PAMELA'S PORTOBELLO**

Marinated and smoked Portobello mushroom topped with roasted red peppers and Jack cheese, served on a Brioche bun with lettuce, tomato, and red onion. 7.95

### **FILET O' CHICKEN**

Southern fried, then topped with cheddar, applewood smoked bacon and bleu cheese dressing, served on a brioche bun. 8.95

### **TRIPLE PLAY**

Cover all your bases with this smoky sandwich sampler: pimento cheese burger, pulled pork and beef brisket, each served on a fresh mini brioche bun. 11.95

### **CHICKEN SALAD SANDWICH**

Heaven on a bun. Our homemade smoked chicken salad with toasted pecans and red grapes, served on a brioche bun with lettuce and tomato. 7.95

## Smoke 'n Sides

### **BAKED BEANS**

Our own concoction, from scratch, slightly sweet and spicy at the same time.

### **COLESLAW**

We make this BBQ essential fresh daily so the crispness of the cabbage contrasts with the tangy, creamy dressing.

### **SMOKE STACK**

Fresh sweet onions sliced into thin rings and fried to light golden crispness.

### **FRIED OKRA**

It's a Southern thing...lightly breaded and deep fried

### **MAC N' CHEESE**

This creamy childhood favorite is all grown up and sporting a crunchy breadcrumb topping.

### **BOWL OF GREENS**

Fresh from the patch and cooked until tender – and the pot likker is good enough to drink.

### **VEGETABLE OF THE DAY**

Changes with the day and the season but it will be as good as it gets.

### **SQUASH CASSEROLE**

Danny's own secret recipe seasoned and baked to perfection. It's obviously a labor of love.

### **MASHED POTATOES**

A rich and elegant version of this fluffy and creamy favorite.

### **FRESH CUT FRIES**

Hand-cut daily and fried to a deep golden brown.

### **SPINACH CASSEROLE**

Creamed spinach with a terrific blend of garlic and spice. Tastes great and good for you, too!

### **POTATO SALAD**

Traditional Southern favorite made with red bliss potatoes.

### **LOADED POTATO CAKE**

Mashed potatoes loaded with bacon, green onions, Monterey Jack and cheddar cheese, breaded with Japanese breadcrumbs and deep fried. A new twist on everyone's favorite.

### **SUGAR SNAP PEAS**

Sugar snaps steamed with roasted red peppers

### **CORNBREAD STUFFING**

It's not just for Thanksgiving anymore. Find it here everyday. Cornbread, celery, onions, and a touch of sage. Better than Mom used to make! (Sorry, Mom)

### **HOMEPLATE**

You asked for it. Choice of any three Smoke 'n Sides (you may substitute deviled eggs for one side item). 8.95

## Lunch Entrees \*

Served until 4:00PM Daily

All lunch entrees are served with coleslaw and your choice of one side.  
Add a soup or salad for 2.95

### **BEEF BRISKET**

Texans claim this like they are the only ones who know about it. We think they're all hat and no cattle. You decide. 8.95

### **BEER BUTT CHICKEN**

Whether it's the beer-can perch, the wood-fired flavor or the plucky name, this bird is kickin' good. 8.50

### **FRIED CATFISH**

Lightly battered, quickly fried to keep it crisp on the outside, moist on the inside. Served with our own caper and cornichon tartar sauce. 8.95

### **GRILLED SALMON**

Skinless salmon fillet seared on the grill to sweet, smoky perfection. The moistest, meatiest salmon you've ever tasted. 9.95

### **PULLED PORK**

Our signature dish, straight from the smoker to your table, intensely fresh, flavorful and rustic. 7.95

### **BBQ CHICKEN BREAST**

Boneless, skinless, 'cued in a sauce that's a little sweet, a little spicy, and a whole lot delicious. 8.95

### **CRAB CAKES**

Two crispy cakes made with fresh lump crab meat, roasted red peppers, and a touch of spice. Even the Marylanders love these! 11.95

### **GRILLED AHI TUNA**

Grilled sushi grade tuna topped with soy vinaigrette. No need to fish for compliments on this dish! 10.95

### **CATCH OF THE DAY**

It's the chef's call because he wants it seasonal and fresh. Market price

## Daily Lunch Specials \*

All specials are made fresh daily, so when we're out, we're out. Add a soup or salad for 2.95  
All Lunch Specials 8.95

### **MONDAY: MEATLOAF**

Start off the work week right. Homemade meatloaf topped with mushroom gravy and served with one side item. Mondays are sounding better!

### **TUESDAY: FRIED CHICKEN**

Another Southern classic. Danny's own recipe served with slaw and one side item. Watch out, Colonel!

### **WEDNESDAY: CHICKEN POT PIE**

It might be old-fashioned, but you'll never grow tired of this dish.

### **THURSDAY: SHRIMP & GRITS**

You are going to wish every day was Thursday! Sautéed shrimp, crispy bacon, leeks, and red peppers served over cheesy, stone-ground grits.

### **FRIDAY: FRIED BONELESS PORK CHOPS**

Two chops, lightly breaded and deep fried. Served over mashed potatoes with our homemade mushroom gravy and one side item.

### **SATURDAY: FROGMORE STEW (AKA LOW COUNTRY BOIL)**

This dish is our salute to the low country of South Carolina. Shrimp, sausage, red potatoes, and corn on the cob. Hear the waves yet?

### **SUNDAY: TURKEY & DRESSING**

Sundays have always been about family, so don't stop now. Sit down and enjoy our slow smoked turkey served over cornbread stuffing and topped with jalapeno-cranberry chutney, served with one side item.

## Desserts

### **JACK DANIEL'S CHOCOLATE CHIP PECAN PIE**

Our signature dessert - A unique twist on this Southern classic, served warm with vanilla ice cream. Enough said! 5.95

### **FRIED BOURBON BREAD PUDDING**

Ovals of gourmet bread pudding rolled in graham cracker crumbs and deep fried. Served with vanilla ice cream and topped with a crisp bourbon sauce. 5.95

### **CHOCOLATE MOUSSE PIE**

Oreo cookie crust filled with fluffy chocolate mousse, topped with homemade whipped cream. 4.95

### **FRIED BANANAS FOSTER**

Our version of the New Orleans' classic. Bananas, rum, and brown sugar wrapped in phylo dough and deep fried, served with vanilla ice cream. 5.50

### **COBBLER OF THE DAY**

Seasonal fruit covered with a traditional cobbler crust and served with vanilla ice cream. 5.95

### **STRAWBERRY BEIGNET**

France meets the South. Deep fried dough layered with fresh strawberries, homemade whipped cream, and strawberry-Chambord sauce. Think of it as our version of strawberry shortcake. 5.95

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness