

LOW COUNTRY

THE SMOKEHOUSE

CAROLINA STYLE

SMOKED ON SITE WITH HIGH QUALITY LOCAL OAK, HICKORY AND PECAN WOOD

SANDWICH

5 ^{OZ}/_{MEAT} & **1** SIDE

PLATE

7 ^{OZ}/_{MEAT} & **2** SIDES & SHELLY'S CORNBREAD

SANDWICH / PLATE

Pulled Pork Shoulder	8 / 12.50
Texas Style Beef Brisket	10 / 14.50
Smoked Chicken Leg Quarter	8 / 12.50
Jalapeño Cheddar Sausage	8 / 12.50

SIGNATURE BBQ SAUCES:

Eastern North Carolina: Spicy Vinegar and Pepper • **Blackberry Habanero:** Spicy and Fruity

South Carolina Mustard: Mustard, Vinegar, Sugar and Spices • **Western North Carolina:** Sweet and Tangy

SMALL BITES

TASTY STARTERS AND SMALL PLATES

Smoked Chicken Wings 11
Tossed in Cheerwine BBQ Sauce, Blue Cheese or Ranch Dip, Carrot and Celery Sticks

Fried Cheese Curd, Okra, and Pickles 9
Spicy Remoulade

Grilled Watermelon 8
Blue Cheese, Prosciutto, Citrus Ricotta and Fresh Garden Herbs

Beer Cheese 9
Pretzel Sticks, Homemade Beer Mustard

Chilled Spinach and Crab Dip 8
Crispy Wonton Chips

Ale-Steamed Mussels With Garlic & Mustard 13
Fresh Thyme, Tarragon and Focaccia Crostini

Grilled Summer Vegetable Flatbread 10
Farm to Table Daily Inspired

Tomato Bruschetta 10
Focaccia, Tomato, Olive Oil and Basil Sea Salt

FRESH SALADS MADE

FRESH FLAVORFUL INGREDIENTS

Grilled Romaine Wedge Salad 12
Crumbled Blue Cheese, Diced Tomato, Pickled Cucumber, Parmesan Croutons and Buttermilk Blue Cheese Dressing

Chopped Salad With Avocado 12
Chopped Romaine, Red Leaf Lettuce, Cherry Tomatoes, Chopped Bacon, Sharp Cheddar Cheese, Radishes, Honey Roasted Peanuts and Ranch Dressing

Spinach & Arugula Salad 12
Heirloom Cherry Tomatoes, Hard Boiled Egg, Pickled Onions with Warm Smoked Bacon Vinaigrette and Parmesan Cheese Crisps

Tomato Salad and BBQ Chicken Toss 12
Crumbled Feta Cheese, Red Onions, Candied Pecans and White Wine Vinaigrette

KETTLE SOUP

BY THE BOWL

Beef, Cheddar & IPA

Toasted Baguette Crouton and Melted Gruyere Cheese 6

HAND PIZZA TOSSED

11-INCH NEAPOLITAN STYLE PIZZA

Margherita 11
Fresh Mozzarella, Roma Tomatoes and Fresh Basil

Four Cheese 10
Mozzarella, Ricotta, Pecorino, Parmesan, Oregano and Roasted Garlic

Sicilian 12
Tomato Sauce, Sopressata, Pepperoni, Olives, Spicy Peppers, Mozzarella and Pecorino

BBQ 14
Smoked Chicken, Pulled Pork, BBQ Tomato Sauce, Mozzarella, Bacon Onion Jam and Roasted Peppers

Farmer 12
Smoked Sausage, Grilled Corn, and Sweet Onion, White Gravy and Smoked Provolone Cheese and Fresh Garden Herbs

Create Your Own (choose two toppings) 12
Marinara Sauce, Bacon, Mushrooms, Extra Cheese, Black Olives, Onion, Pepperoni, Banana Peppers, Sausage (additional toppings \$2)

SANDWICHES

SANDWICHES GARNISHED WITH PICKLE CHIPS AND COME WITH A CHOICE OF ONE SIDE

Fried Green Tomato BLT 11
Pimento Cheese, Arugula, Smoked Bacon, Sriracha Aioli. Served on a Brioche Bun

Spiced Shrimp Po' Boy 14
Tossed in Pepper Sauce, Served with Shredded Romaine, Tomato and Spicy Remoulade. Served on a Grilled Hoagie Roll

Grilled Chicken Sandwich 12
Cranberry-Pecan Chutney, Herb Goat Cheese, Romaine Lettuce, Tomato. Served on Toasted Ciabatta Bread

Steam Plant Burger 13
House Beef Blend, Bibb Lettuce, Tomato, Sharp Cheddar, Red Onion and Smoked Bacon. Served on a Seeded Bun

Fire Starter Spicy Burger 14
House Beef Blend, Lettuce, Pepper Jack Cheese, Habanero BBQ Sauce and Beer Battered Onion Rings. Served on a Seeded Bun

THE MORE SIDES THE MERRIER

Garlic Smoked Smashed Potatoes, Sweet Potato Fries, Baked Beans, French Fries, Beer Battered Onion Rings, Hushpuppies, Coleslaw, Mac'n Cheese, Collard Greens

KITCHEN HOURS

Bar stays open one hour later each day

Monday & Tuesday 5 p.m. - 10 p.m.

Wednesday, Thursday & Sunday 11 a.m. - 10 p.m.

Friday & Saturday 11 a.m. - 11 p.m.





WINE

Charles & Charles *Red Blend* 6.5 | 26

Josh *Cabernet Sauvignon* 10 | 40

Hess *Pinot Noir* 11 | 44

Cooper & Thief *Barrel Aged Red Blend* 12 | 48

Landmark *Chardonnay* 11 | 44

Kung Fu Girl *Riesling* 7.25 | 29

Casa Smith Vino *Moscato* 7.25 | 29

Lunetta Prosecco *Sparkling* 7.25 | SPLIT

J. Roget *Champagne* 7.25 | 29

Justin *Rosé* 6.5 | 36

Caposaldo *Pinot Grigio* 6.5 | 26

Kunde *Sauvignon Blanc* 7 | 28

COCKTAILS

Earhart & Oakley 11

*Doc Porter Vodka, Blueberry Puree, Agave, Lime Juice, Mint,
Soda Water and Lemonade*

The Stack 11

*1712 Bourbon, Lemon, Lime, Orange, Ginger Beer, Ginger Ale,
Rosemary, Agave and Bitters*