



# STARTERS

## APPETIZERS

- Iced Oysters** *on the Half Shell with Mignonette and Cocktail Sauce (each)* 2.75
- She-Crab Soup** *with Pan-Roasted Soft Shell Crab, Sherry and Oyster Crackers* 12.95
- Devilled Eggs** *with Watercress and Toasted Almonds* 6.95
- Yellowfin Tuna Tacos** *with Aji Amarillo and Cilantro* 12.95
- Shrimp Corn Dogs** *with Avocado-Lime Dip* 12.95
- Crispy Chili Crusted Calamari** *with Charred Red Pepper Mayo* 12.95
- Chipotle Chicken Wings** *with Blue Cheese Dip* 10.50
- Toasted Pork Ravioli “St. Louis Style”** *with Smoked Tomato Sauce* 12.95
- Warm Barbecue Potato Chips** *with Blue Cheese & Bacon Dip* 7.95
- North Carolina Salt Peanuts**  
*(shipped directly to us and opened fresh for you at your table)* 5.95

## SALADS

- Iceberg Wedges** *with Creamy Blue Cheese & Bacon Dressing* 8.50
- Classic Caesar** *with Anchovy, Pecorino and Croutons* 9.50
- Chopped Salad** *with Chick Peas, Feta and Oregano Vinaigrette* 9.95/14.95

**Kenny Callaghan—Executive Chef/Partner**

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

## VEGETABLES & SIDES

- Sautéed Baby Spinach 6.50
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- Sesame Coleslaw 3.95
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- Creamed Spinach 6.50
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- Braised Collard Greens with Bacon 5.95
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- Sweet Potato Wedges with Maple Dip 6.50
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- French Fries 4.95
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- Spicy Cheese Fries 6.95
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- Mashed Potatoes & Onions 5.95
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- Baked Pit Beans with Pork 5.95
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- Macaroni & Cheese 7.95
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- Hush Puppies with Jalapeño Marmalade 4.50
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- Jackie’s Fry Bread with Chipotle Butter 5.95
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- Cornbread (2 pieces) 3.95

Rev. 4.9



# MAIN COURSES

## ODDS & ENDS

**Seared Atlantic Salmon** *with Shrimp, Black-Eyed Peas & Quinoa* 22.95

**Shrimp & Organic Grits** *with House-Smoked Bacon, Cremini Mushrooms and Roasted Tomatoes* 26.95

**Fried All Natural Chicken** *with Cheddar-Black Pepper Biscuit, Mashed Potatoes & Gravy* 21.95

**Creekstone Farms Dry Aged New York Strip** *with Herb Butter, Creamed Spinach and Cottage Fries* 37.95

**Blue Smoke Burger** *with Fries (add cheese or house-cured bacon, \$1 each)* 12.50

**Vegetable Burger** *with Tomato Chutney and Arugula Salad* 14.50

## REAL PIT BARBECUE **Smoked “Low and Slow” over Hickory and Apple Woods**

**Applewood-Smoked All Natural Chicken** *with Mashed Potatoes & Crispy Onions* 19.95

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

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

**Rhapsody in 'Cue** *Kansas City Spareribs, Pulled Pork, Smoked Chicken and Sausage* 23.95

## RIBS

**Kansas City Spareribs** *Big, juicy, spicy and sweet, slathered with our KC Sauce*  
HALF RACK 14.95 FULL RACK 24.95

**Memphis Baby Back Ribs** *Our leanest rib, with Magic Dust and Original Sauce*  
HALF RACK 14.95 FULL RACK 24.95

**Texas Salt & Pepper Beef Ribs** *Dry-rubbed and full of smoky flavor, no sauce necessary*  
HALF RACK 15.95 FULL RACK 25.95

**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