

LIBATIONS

OUT OF THE TAPS

Coors Light & Michelob Ultra	5
Yuengling	5
Modelo	6
Blue Moon	6
Sierra Nevada Seasonal	6
Mountain Candy IPA	6
Stella Artois	7
Guinness 20oz.	8
Kentucky Bourbon Ale 12oz.	8
Southern Barrel Seasonal	7
River Dog IPA	7
Lincoln & South Pilsner	7
Lincoln & South NE IPA	8
Lincoln & South Sour	9
Rotating	MKT

BOTTLES N' CANS

Budweiser	5	PBR 16oz.	5
Bud Light	5	Corona	6
Michelob Ultra	5	Corona Light	6
Miller Lite	5	Heineken	6
Coors Light	5	Heineken 0.0	7
Coors Banquet	5		
Wild Heaven Pils-Style	6		
Emergency Drinking Beer	6		
Coast Hop Art	6		
River Dog Empire Pilsner	6		
Revelry Lazy Lover Blonde Ale	6		
Hilton Head Tropical Lager	6		
Commonhouse Wise One Hefeweizen	7		
Sav. River Swamp Thing Sour Witbier	7		
Legal Remedy Mocha Blonde Stout	7		
White Claw Black Cherry	7		
Sierra Nevada Hazy Little Thing	7		
Pacifico	7		
Southern Barrel Damn Yankee	7		
Boont Amber Ale	7		
Atomic Dog Dry Hopped Cider	7		
Ace Pineapple Cider	7		
Wicked Weed Pernicious	7		
Nutrl Pineapple	8		
High Noon	8		

COCKTAILS

FROZEN

STRAWBERRY DAIQUIRI 10 | PIÑA COLADA 10 | STRAWBERRY MARGARITA 10
VIRGIN STRAWBERRY DAIQUIRI 7 | VIRGIN PIÑA COLADA 7

SMOKEHOUSE OLD FASHIONED 13

Knob Creek 9-year bourbon, smoked simple syrup, muddled orange and cherry, chocolate and orange bitters, served on the rocks

SUNDAY SMILES BLOODY MARY 11
Deep Eddy's vodka, homemade bloody mary mix, garnished with celery, pepperoncini, bacon, and add a hickory smoked baby back rib for \$3

REPOSADO OLD FASHIONED 12
Herradura Reposado Tequila, muddled lime and cherry, bitters, simple syrup

LOWCOUNTRY TRANSFUSION 9
Tito's vodka, ginger ale, cran-grape juice

DARK 'N STORMY 9
Goslings dark rum, Goslings ginger beer, fresh lime juice

ISLAND BREEZE 10
Hilton Head dark pineapple rum and toasted coconut rum, pineapple juice, cranberry, lime, topped with sprite

SPIKED SMOKEHOUSE TEA 10
Deep Eddy's Sweet Tea vodka, Stolli Razberi vodka, unsweet tea, lemonade

MARSHLAND MULE 10
Ketel One Botanicals Cucumber & Mint vodka, Gosling's ginger beer, lime wedge

PAIN KILLER 10
Pussers Rum, pineapple, orange juice, coconut, nutmeg

OFF THE VINES

Red Wines

	Glass	Bottle
Erath	11	42
Pinot Noir		
Noble Vines	8	30
Pinot Noir		
Four Graces	13	49
Pinot Noir		
Benton Lane	12	46
Pinot Noir		
Chateau Ste. Michelle	9	34
Merlot		
Toso Estate	8	30
Malbec		
Angeline	8	30
Cabernet Sauvignon		
J. Lohr	10	38
Cabernet Sauvignon		
Villa Antinori	13	49
Toscana		
Conundrum	8	30
Red Blend		

White Wines

	Glass	Bottle
Banfi	7	26
Pinot Grigio		
King Estate	10	38
Pinot Gris		
Geyser Peak	7	26
Sauvignon Blanc		
Kim Crawford	9	34
Sauvignon Blanc		
Ferrari Carano	7	26
Fume Blanc		
Coppola	10	38
Chardonnay		
Rodney Strong	7	26
Chardonnay		
Kung Fu Girl	8	30
Riesling		
Hogwash	9	34
Rosé		

Bubbles

Ruffino	7	Split
Prosecco		
Castello del Poggio	7	Split
Moscato		
Chandon	12	Split
Brut		

SUNDAY BRUNCH

{ SERVED 10am - 2pm }

PUT THE FUN IN SUNDAY

HOMEMADE BLOODY MARY \$8

BOTTOMLESS MIMOSA \$10

HUEVOS RANCHEROS \$13

Two eggs atop crispy tortillas and refried beans, smothered with pork green chili, chorizo sausage and blended cheese.

SOUTHWESTERN OMELET \$12

A fluffy three egg omelet filled with diced smoked pork tenderloin, bacon, peppers, onions and pepper jack cheese. Served with home fries, toast, and fresh fruit.

SPINACH AND FETA OMELET \$12

A fluffy three egg omelet filled with fresh baby spinach, sautéed mushrooms, and feta cheese. Served with home fries, toast, and fresh fruit.

BISCUITS & GRAVY \$9

Buttermilk biscuits topped with homemade sausage gravy with a side of bacon or sausage and a side of fresh fruit.

THE EGG SANDWICH \$9

Two eggs, applewood smoked bacon and American cheese on a kaiser roll, served with fresh fruit.

NEW!

COUNTRY FRIED STEAK AND EGGS \$16

Tender sirloin lightly pounded, panko breaded and deep fried topped with two over easy eggs, smothered in sausage gravy. Served with potatoes and fresh fruit.

BENEDICTS

Served with home fries and fruit

SMOKEHOUSE EGGS BENEDICT \$13

Smoked pork tenderloin and poached eggs on a crispy english muffin, topped with hollandaise sauce.

FILET BENEDICT* \$17

Beef tenderloin medallions, sautéed mushrooms, poached eggs and hollandaise sauce atop english muffins.

BUTTERMILK PANCAKES \$10

Served with your choice of bacon or sausage and fruit. Add: blueberries \$1

FRENCH TOAST \$10

Three hearty slices of Texas toast traditionally battered and grilled. Served with your choice of bacon or sausage and fruit.

EGGS ANY WAY \$10

Two eggs cooked to your liking, served with choice of bacon or sausage, home fries, toast, and fresh fruit.

SMOKE STACK BREAKFAST \$16

Two eggs cooked to your liking, a buttermilk pancake, pulled pork, choice of bacon or sausage. Served with home fries, fruit, and toast.

We Offer Great Brunch Items for Kids!

Check the kids menu for more

TAKE HOME SOME SAUCE

CHECK US OUT!



\$8 each or \$22 (3-pack)

*prices are subject to change.

OPEN UPSTAIRS:

Mon. - Fri. from 4pm

Sat. & Sun. from Noon

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

**Please note that, depending on your tolerance level, anything fried could trigger a reaction. If you are completely gluten intolerant, you should not have anything that is cooked in the fryer.



STARTERS

BABY BACK SAMPLER \$11
A four bone teaser of our award-winning smoked baby back ribs.

CHIPS AND DIP \$7
House-made potato chips served with your choice of home-made onion dip or roasted jalapeño pimento cheese dip.

QUESADILLA \$11
Your choice of hand-pulled chicken or burnt ends, loaded with blended cheese, sautéed peppers and onions, roasted corn & black bean salsa, and BBQ sauce.

POTATO SKINS \$11
Stuffed with our chopped brisket and topped with blended cheese, bacon crumbles, and scallions. Served with a side of sour cream.

SPINACH DIP \$9
A warm, creamy blend of spinach, parmesan cheese and water chestnuts, served with warm corn tortilla chips.

SMOKEHOUSE NACHOS \$12
Smothered in our homemade pork green chili, monterey jack and cheddar cheese, sliced jalapeños, scallions, and a side of sour cream. **Add: pulled pork or pulled chicken \$4**

ONION LOAF \$12
Thinly sliced sweet onions, lightly seasoned and fried, served with a spicy dipping sauce.

BACON BBQ SHRIMP \$11
Five large grilled shrimp basted in a hot pepper bacon BBQ jam served over a bed of potato straws.

PORK BELLY SKEWERS \$9
Six skewers smoked, fried, and tossed in Thai chili sauce served over a spicy cabbage finished with sesame seeds and green onions.

FRIED GREEN TOMATOES \$11
A southern classic topped with pimento cheese and bacon.

LOADED SWEET POTATO TOTS \$12
Piled high with burnt ends and drizzled with pepperjack and bacon BBQ sauce, topped off with fresh jalapeños.

WINGS Served with your choice of our homemade blue cheese or ranch dressing (extra dressing \$.50) and celery **1,2,3**

8 Wings \$12 choice of 1 sauce | **12 Wings** \$17 choice of 2 sauces

Choose Your Style: **Smoked** | **Fried** | **Boneless**

Choose Your Sauce: **Award-Winning WINGFEST** | **SPICY BUFFALO** | **DIRTY RANCH** | **Alabama WHITE SAUCE**
ASIAN BBQ | **HOT BBQ** | **MILD BBQ** | **Carolina MUSTARD BBQ** | **HOT HABANERO** | **Garlic PARMESAN**

1 Pair \$11 | **2 Pair** \$17 | **3 Pair** \$22

ANGUS BEEF*
Angus beef burger topped with pick pickle, your choice of cheese, and a side of chopped onions.

BURNT END
Chopped brisket topped with jalapeños, pepper jack cheese, and crispy fried onions.

BUFFALO CHICKEN
Crispy chicken tossed in buffalo sauce topped with blue cheese slaw.

FRIED BOLOGNA
Thick cut all beef bologna, topped with smoked gouda cheese, and roasted red peppers.

SALADS

HOUSE \$8 (Side \$5)
An iceberg blend topped with tomatoes, cucumbers, croutons, and a thin sliced mix of carrots, radish, and red pepper.

CAESAR \$8 (Side \$5)
Romaine lettuce with shredded parmesan cheese and croutons.

SOUTHWEST \$9
Fresh greens, roasted corn and black bean salsa, and chipotle ranch dressing, topped with tortilla strips.

MEDITERRANEAN \$9
A couscous quinoa blend & local bibb lettuce with roasted red peppers, feta, and onions. Drizzled with a smoky pesto dressing.

GREEK-ISH \$8
Mixed greens tossed in parmesan red wine vinaigrette topped with cucumbers, tomatoes, red onions, and a pepperoncini.

Dressings:
• Ranch
• Avocado Ranch
• Cilantro Ranch
• Blue Cheese
• 1000 Island
• Honey Mustard
• Italian
• Smokey Pesto
• Raspberry Vinaigrette
• Blue Cheese Vinaigrette
• Parmesan Red Wine Vinaigrette

CHOOSE YOUR PROTEIN

Pork \$6 | **Turkey** \$5 | **Chicken** \$7 | **Shrimp(5)** \$8 | **Bourbon Soy Salmon** \$8 | **Grilled Veggies** \$5

SMOKEHOUSE \$14
Smoked turkey breast or pulled pork served on our iceberg blend with tomatoes, cucumbers, blended cheese, and croutons. Topped off with bacon.

BOURBON SOY SALMON \$12
Bed of fresh greens, tomatoes, cucumbers, and croutons topped with our bourbon soy salmon.

GRILLED FLANK \$15
Marinated grilled flank steak atop an iceberg blend, crumbled bacon, tomatoes, blue cheese crumbles, and red onion tossed in blue cheese vinaigrette.

GRILLED VEGGIE \$12
Marinated grilled veggies on a bed of fresh greens with tomatoes, cucumbers and croutons.

SLIDERS

FROM THE GRILL | OFF THE DOCKS | OUT OF THE SMOKER

HOUSE SPECIALTIES

{ SERVED WITH CHOICE OF TWO SIDES }

Our smoked meats may be PINK, but they're fully cooked

Smokehouse Ribs

Baby back ribs dry rubbed and slow smoked over Hickory.

Half Rack \$24 | **Full Rack** \$38

PORK BBQ PLATE \$17
A heaping mound of slow smoked, hand-pulled pork.

BUTT & BONES \$24
Delicious duo of our legendary ribs and pulled pork.

TEXAS BRISKET PLATE \$24
Hand-trimmed sliced premium beef, smoked low and slow over hickory.

SMOKED HALF CHICKEN \$15
Honey-glazed, tender and juicy yard bird.

SMOKEHOUSE PLATE \$28
A smoky foursome of pulled pork, sliced beef brisket, smoked chicken, and baby back ribs.

CHICKEN & RIBS \$21
A combo of our award winning ribs and a juicy, smoked quarter chicken.

SMOKEHOUSE BOWL \$28
This dish has everything but the smoker itself. A combination of burnt ends, pulled pork, smoked chicken, pork belly, a rib, grilled vegetables, pepper jack cheese, and lettuce. Served over white rice and kidney beans with a side of homemade hot sauce and avocado ranch.

{ Add-A-Link - SMOKED SAUSAGE LINK \$5 }

BOURBON SOY SALMON \$22
Eight ounces of salmon marinated in bourbon, brown sugar, and soy sauce, then grilled to perfection.

SHRIMP \$26
Ten large shrimp served fried, blackened, or grilled basted in our zesty marinade.

SHRIMP & GRITS \$19
Five jumbo shrimp served over a poblano pepper grit cake and smothered in our smoked andouille sausage and pepper sauce.

FRIED CATFISH \$18
Twin filet's of delicious farm-raised catfish.

CATCH OF THE DAY MKT
Ask your server for today's special preparation.

SIDES

Ask your server

COLE SLAW \$3
RED RICE \$3
FRENCH FRIES \$4
POTATO SALAD \$4
BAKED BEANS \$4
COLLARD GREENS \$4
MASHED POTATOES \$4
CORN ON THE COB \$4
GREEN BEAN CASSEROLE \$4
STEAMED BROCCOLI \$4
SWEET POTATO TOTS \$4
BAKED SWEET POTATO \$4
SUCCOTASH \$4
GRILLED ASPARAGUS \$5
BAKED POTATO \$5
MAC-N-CHEESE \$5
GRILLED VEGGIES \$5
Zucchini, onions, peppers, squash, mushrooms
LOADED BAKED POTATO \$6

STEAKS

All of our steaks are hand-cut in-house; fresh never frozen from certified USDA Choice beef.

FILET MIGNON* 8oz. \$39
The most tender cut, lean and delicious.

NEW YORK STRIP* 14oz. \$38
Our signature steak seasoned to perfection and grilled over an open flame.

RIBEYE* 12oz. \$32
Well marbled for optimal flavor, truly mouthwatering.

TOP SIRLOIN* 9oz. \$24
Lean center-cut top sirloin, pan seared to perfection.

FRIED CHICKEN \$18

Crispy fried chicken smothered in house-made sausage gravy. Served over mashed potatoes with a side of steamed broccoli.

SOUTHWESTERN BLACKENED CHICKEN PASTA \$18

Blackened chicken breast with roasted corn, black beans, and a Southwestern cream sauce over penne pasta. (side dishes not included)

PORTERHOUSE PORK CHOP* \$28

A 14 ounce dry aged bone-in pork chop, chargrilled and glazed with our special teriyaki sauce.

GF

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SANDWICHES

{ SERVED WITH COLE SLAW, BAKED BEANS, OR FRENCH FRIES (+\$1) }

GF gluten-free bun available upon request

PULLED PORK BBQ \$12
This hand-pulled classic put us on the map.

ANGUS BURGER \$15
Ten ounces of ground Angus beef served with lettuce, tomato and onion on a potato bun.

SLICED BEEF BRISKET \$13
Tender Texas style beef brisket piled high on a soft bun.

CHICKEN BREAST \$13
Marinated breast of chicken served with lettuce, tomato, and onion on a potato bun. Try it chargrilled, blackened, or fried.

TURKEY BACON CLUB \$12
A classic club stacked with turkey, bacon, lettuce, tomato, and onion. Served on toasted white bread.

BAR-B-CUBAN \$13
A Smokehouse spin on a sandwich classic. Our pulled pork, swiss cheese, pickles and mustard piled on a hoagie roll. Pressed and grilled.

FLANK STEAK* \$14
Asian marinated grilled flank steak topped with a sweet Asian slaw, and sriracha aioli on a ciabatta roll.

MEMPHIS CHEESE STEAK \$14
Shaved ribeye or grilled chicken breast, sautéed onions and peppers, and smothered in provolone cheese.

FRIED PORK TENDERLOIN SANDWICH \$14
Thinly pounded and deep fried pork tenderloin, topped with garlic aioli, pickles, provolone cheese, lettuce, tomato, and onion. Served on a potato roll.

TOP IT OFF

BLUE CHEESE CRUMBLES, SWISS, PROVOLONE, PEPPERJACK, AMERICAN OR CHEDDAR CHEESE
\$1 each cheese

APPLEWOOD SMOKED BACON \$2
JALAPEÑOS, SAUTÉED MUSHROOMS OR ONIONS
\$.50 each veggie

HOMEMADE SOUPS

SMOKEHOUSE CHILI CUP \$6 BOWL \$9
Made with our legendary beef brisket.

CHICKEN CORN CHOWDER CUP \$5 BOWL \$7
Creamy chowder made with our house smoked chicken.

BRUNSWICK STEW CUP \$5 BOWL \$7
Our version of the Southern classic.

DESSERTS

Ask about our coffee selections.

SWISS CHALET CHOCOLATE CAKE \$7

N.Y. STYLE CHEESECAKE \$6

KEY LIME PIE \$6

CHOCOLATE PEANUT BUTTER PIE \$6

BOURBON PECAN PIE \$6

CARROT CAKE \$6

18% gratuity may be added to parties of 6 or more or to parties requiring separate checks.