

APPETIZERS

Iced Oysters *on the Half Shell with Spicy Cocktail Sauce* (each) 2.25

Soup of the Day 7.95

Devilled Eggs *with Toasted Almonds and Watercress* 6.95

"Barbecued" Mussels *with Tomatoes, Chilies and Smoked Pork* 10.95

Peel 'n Eat Shrimp *steamed with Blue Smoke Original Ale* 10.50

Chipotle Chicken Wings *with Blue Cheese Dip* 9.95

Toasted Ravioli "St. Louis Style" *with Braised Pork and Smoked Tomato Sauce* 10.50

Three-Sausage Sampler *with Blue Smoke Mustard and Crackers* 12.95

North Carolina Salt Peanuts

(shipped directly to us and opened fresh for you at your table) 5.95

Warm Barbecued Potato Chips

(perfect with our creamy blue cheese dip) 4.75

Creamy Blue Cheese and Bacon Dip 3.25

SALADS

Iceberg Wedges *with Creamy Blue Cheese & Bacon Dressing* 7.95

Classic Caesar Salad *(add Grilled Chicken Breast, \$5)* 8.50/13.95

Chopped Salad *with Crispy Vegetables, Chick Peas and Feta Cheese* 8.95/14.50

Maryland Crab "BLT" Salad *with Avocado, Crispy Bacon, Baby Greens and Yellow Tomato Vinaigrette* 14.95

Cured Duck & Green Apple Salad *with Crispy Cabbage and Grilled Red Onion* 14.95

NO TIME FOR DESSERT?

Bring Blue Smoke Cookies and Cupcakes back to the office!

Chocolate Chip Cookies or Devil's Food Cupcakes

One dozen cookies or nine cupcakes, \$13.95

Freshly baked for you. Please order with your main courses.

VEGETABLES & SIDES

Sherry & Herb Mushrooms 6.95

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Seasonal Vegetable 5.95

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Braised Collard Greens
with Bacon 4.95

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Coleslaw 3.95

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Creamed Spinach 5.95

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Sweet Potato Fries with
Maple Dip 5.50

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French Fries 3.95

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Spicy Cheese Fries 5.50

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Mashed Potatoes & Onions 4.95

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Baked Pit Beans with Pork 4.95

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Macaroni & Cheese 6.95

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Hush Puppies with
Jalapeño Marmalade 3.95

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Cornbread (2 pieces) 3.50

Kenny Callaghan—Executive Chef/Partner

SANDWICHES

- Grilled Chicken *on Baguette with Roasted Tomatoes, Arugula and Basil Mayo* 11.95
Blue Smoke Burger *with Fries (add cheese or house-cured bacon, \$1 each)* 11.95
Texas Beef Brisket *on Homemade Brioche Bun with Pickles and Slaw* 11.95
Pulled Pork *on Homemade Brioche Bun with Pickles and Slaw* 10.50
Tuna Salad *on Buttermilk Toast with Barbecued Potato Chips* 9.50
Oyster Po'Boy *on Homemade Brioche Bun with Tarragon Tartar Sauce and Celery Root Slaw* 12.95
Low Country Shrimp Burger *on Homemade Brioche Bun with Crisp Greens, Pecans and Apples* 16.50
Maine Lobster Roll *on Homemade Brioche Bun with Garlic Potato Chips and Dill Pickles* 21.95

HOMESTYLE FAVORITES

- New York Strip *with Herb Butter, Creamed Spinach & Cottage Fries* 29.50
Seared Yellowfin Tuna *with Arugula & Radicchio, Marinated Tomatoes and Red Bliss Potatoes* 19.50
Seared Atlantic Salmon *with Tomatillo Sauce, Scallion-Pepper Rice & Pico de Gallo* 21.95
Blue Smoke "Veg Out" *with Buttered Green Beans, Grilled Red Onion, Mashed Potatoes, Seasonal Vegetable, Sweet Potato Fries and Cornbread* 14.50

REAL PIT BARBECUE *Smoked "Low and Slow" over Hickory and Apple Woods*

- Applewood-Smoked Organic Chicken *with Mashed Potatoes and Buttered Green Beans* 18.95
Pulled Pork Platter *with Pit Beans, Slaw and Homemade White Bread* 16.95
Sliced Texas Beef Brisket *(Lean or Marbled) with Mashed Potatoes & Crispy Onions* 17.95
Rhapsody in 'Cue *St. Louis Spareribs, Pulled Pork, Smoked Chicken & Sausage* 23.95

BLUE SMOKE RIBS HALF RACK 14.95 FULL RACK 22.95

Kansas City Spareribs *Big, juicy, spicy and sweet, slathered with our KC Sauce*

St. Louis Spareribs *Trimmed, dry-rubbed with Magic Dust and finished with our Original Sauce*

Memphis Baby Back Ribs *Our leanest rib, with Magic Dust and Original Sauce*

Texas Salt & Pepper Beef Ribs *Dry-rubbed and full of smoky flavor. No sauce necessary*

Rib Sampler *St. Louis Spareribs, Kansas City Spareribs & Texas Beef Ribs* 23.95