

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 8.50

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

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

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

VEGETABLES & SIDES

Seasonal Vegetable 5.95

•

Sherry & Herb Mushrooms 6.95

•

Braised Collard Greens
with Bacon 4.95

•

Coleslaw 3.95

•

Creamed Spinach 5.95

•

Sweet Potato Fries with
Maple Dip 5.50

•

French Fries 3.95

•

Spicy Cheese Fries 5.50

•

Mashed Potatoes & Onions 4.95

•

Baked Pit Beans with Pork 4.95

•

Macaroni & Cheese 6.95

•

Hush Puppies with
Jalapeño Marmalade 3.95

•

Jackie's Fry Bread with
Chipotle Butter 5.95

•

Cornbread (2 pieces) 3.50

STEAKS & CHOPS

New York Strip *with Herb Butter, Creamed Spinach & Cottage Fries* 29.50

Dry-Aged 24 oz T-Bone *with Blue Smoke Bourbon Butter & Grilled Red Onions* 33.95

Chicken Fried Sirloin *with Mashed Potatoes, Buttermilk Biscuit and Sausage Gravy* 23.95

Grilled Pork Chop *with Apple Cider Jus, Sautéed Swiss Chard & Pumpkin Mashed Potatoes* 24.95

HOMESTYLE FAVORITES

Fried Chicken *with Buttermilk Biscuit, Mashed Potatoes and Gravy* 18.95

Blue Smoke Burger *with Fries (add cheese or house-cured bacon, \$1 each)* 11.95

Seared Atlantic Salmon *with Tomatillo Sauce, Scallion-Pepper Rice & Pico de Gallo* 21.95

Seared Sea Scallops *with Organic Blue Corn Grits and Apple-Herb Salad* 24.95

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

Kenny Callaghan—Executive Chef/Partner