

BURNT

SMOKEHOUSE & BAR

Hot Starts

- Smoked Wings** \$12
dry rub, smoke, BBQ Sauce
- Traveled Wings** \$15
carolina gold, alabama white,
kentucky bourbon
- Fried Okra** \$8
tomato jam, chipotle mayo
- Chili Con Carne** \$15
with corn bread
- Loaded Fries** \$15
coconut bechemel, jalapenos,
smoked meat
- Brussels Sprouts** \$12
thai chili, beef bacon
- Hushpuppies** \$8
fried corn fritters, tomatto jam,
scallions
- Soup Du Jour** \$7
made daily, inquire within

Smoked and Sliced

- Brisket** \$25
half a pound with two sides
- Veal Neck** \$25
- Prime Rib** \$44
- Smoked Sausage** \$23
- Burnt Ends** \$30

On a Roll \$21

- with one side
- Smoked Chicken Salad**
- Brisket**
- Veal Neck Cuban**
- Beef Bacon LT**
- Smoked Ribeye**

Cold Starts

- Burnt Salad** \$13
mesclun, chery tomato, pickled
onion, balsamic vinaigrette
- Caesar Salad** \$12
romaine, ceasar dressing,
croutons
to any salad add chicken \$10,
steak \$15, sausage \$5, chicken salad \$8
- Grain Bowl** \$18
quinoa, corn, avocado, smoked
meat, smoked cider vinaigrette
- Pickled Vegetables** \$11
seasonal pickles, not a cucumber

On the Bone

- rubbed and smoked with
two sides
- Chuck Flanken Rib** \$44
- Chuck Rib Rack** \$44
- Veal Rib Rack** \$48
- Short Rib** \$50
- Half a Chicken** \$27

Cast Iron Cooking

- with two sides
- 16oz Ribeye** \$44
- 10oz Flat Iron** \$42
- Chicken Breast** \$22
- "Burger"** \$22

Sides and Extras \$8

- Mashed Potatoes**
- French Fries**
- Onion Rings**
- Smoked Onion**
- Macaroni + xi-eez**
- Vegetarian Beans**
- Cole Slaw**
- Mushrooms**
- Roasted Veg**
- Corn Bread**
- Potato Salad**