

Beachwood

B

B

Q

A
P
P
E
T
I
Z
E
R
S

Lena's Famous Fried Pickles...\$4

BBQ Chicken Nachos...\$7

Tortilla chips covered with smoked chicken, bbq sauce, melted aged cheddar. Garnished with chili cream, guacamole and smoked tomato salsa.

Fried Green Tomatoes...\$5

Blackened Albacore Sashimi...\$8

Cold smoked Albacore seared with blackening seasoning. Served with a pepper cabbage slaw and chili cream.

Smoked Buffalo Wings...\$7

Deviled Eggs...\$4

Wild Mushroom Stew...\$7

Served on a bed of Maytag Bleu Cheese Grits.

Baked Mac and Cheese...\$8

Bacon, green onion, smoked chilies, and fresh pasta mixed with Gruyere beer sauce.

BBQ Fondue for Two...\$12

Grilled Sausage, meat balls, hush puppies, assorted breads and vegetables all ready to dip in a spicy beer cheese sauce.

House Cured Olive and Smoked Nut Plate...\$5

Smokey Artichokey V 2.0...\$7

Goat Cheese, Mustard Greens, Corn, Shallots. Orange Vinaigrette

Smoked Paté and Cheese Plate...\$12

Mini Lamb Corn Dogs with Habañero-berry "Katsup"...\$8

Smothered Steak Fries...\$7

Melted cheddar and bleu cheese topped with bacon, green onion and spicy wing sauce

Berliner Weisse Steamed Mussels...\$12

1lb. of Mussels sauteed with garlic, shallots, smoked chilies and basil. Steamed in beer and butter.

Field Greens Salad, goat cheese, pea tendrils, red onion, applewood smoked bacon, and asparagus.

Tossed in watermelon vinaigrette.

Full \$10/Half \$6

Steak Salad, Cold smoked Flat Iron, red onion, bleu cheese, teardrop tomatoes, spicy croutons, & dried cherries. Petrus Aged Pale Vinaigrette

Full \$14/Half \$9

Cobb Salad, smoked ham, turkey, applewood smoked bacon, swiss cheese, bleu cheese, hard boiled eggs, and avocado mixed with romaine lettuce.

Full \$12/Half \$8

S
A
L
A
D
S

Butter Lettuce Salad, rosemary bleu cheese dressing, candied pecans, smoked pears and roasted peppers.

Full \$10/Half \$6

Fried Green Tomato Salad, house smoked mozzarella, fried green heirloom tomatoes, basil and arugula with tangy Tabasco vinaigrette.

Full \$11/Half \$7

Barbecue Chicken Salad, smoked chicken tossed with mixed greens, grilled corn, red onions, tortilla strips, cheddar, jicama and cilantro, with smoked chili buttermilk dressing.

Full \$12/Half \$8

Salads served with cornbread

add chicken or pork \$3
add salmon or albacore \$5

S
M
O
K
E
D

Ribs & Meats

Dry rubbed & slow smoked with applewood, pecan & oak.

Served with choice of 2 sides and cornbread

Baby Back

Full slab \$23/ Half slab \$16

Beef Short Rib.....\$17

Brisket.....\$16

Pulled Pork.....\$15

Smoked Chicken.....\$13

Sausage.....\$12

Smoked Ham.....\$14

Choose Two Items.....\$15

Choose Three Items.....\$17

*Ribs add \$2. Salmon or Albacore add \$2
Combo Portion Steaks & Game N/A*

Fish

Cold smoked with oak. Finished on the grill.

Salmon.....\$15

Served w/ choice of 2 sides and cornbread.

Fish and Chips.....\$15

Ling Cod cold smoked and beer battered, served with steak fries

Albacore.....\$16

Served w/ choice of 2 sides and cornbread.

Shrimp and Grits.....\$15

White Prawns sauteed with onions, celery, bacon, peppers and herbs. Folded into Sharp Cheddar cheese grits. Garnished with preserved lemon and fried leeks.

Steaks & Game

Flat Iron Steak (8oz)...\$17

Rubbed with our own seasoning salt. Cold smoked and finished on the grill. Served w/ choice of 2 sides and cornbread.

New Brunswick Stew...\$16

Braised Chicken and Rabbit stewed w/ beer, celery, peppers, onions, corn, tomatoes & lima beans. Served with drop biscuits.

Wild Boar Meatloaf...\$16

W/ Blueberry gravy. Served w/ choice of 2 sides and cornbread.

Venison Chili...\$16

Onions, garlic, tomatoes, pinto and kidney beans simmered with smoked and dried chilies. Garnished with Manchego cheese, pickled onions and drop biscuits.

Served with choice of 1 side

Brisket...\$10

Slow smoked and served on a toasted potato roll with sweet and spicy BBQ sauce.

Pulled Pork...\$10

North Carolina style, dipped in our red wine vinegar BBQ sauce & served on a pretzel bun topped with coleslaw.

Smoked Albacore...\$12

Cold smoked albacore, seared rare with mango-onion marmalade.

Spicy Sausage... \$9

Served on a pretzel bun with roasted peppers and onions.

Pulled Chicken...\$9

North Carolina style, dipped in our red wine vinegar BBQ sauce & served on a pretzel bun topped with coleslaw.

S
A
N
D
W
I
C
H
E
S

Smoked Ham...\$9

Beer and coffee glazed smoked ham. Served on an onion bun with smoked onions, Brie Cheese & arugala

Smokehouse Burger... \$11

1/2 pound ground smoked brisket and sirloin steak mixed with caramelized onions and herbs. Served on artesian bun with traditional garnishes.

Buffalo Sloppy Joe's... \$12

Fresh ground buffalo simmered in a beer infused sloppy joe sauce. Topped with fried sage and pickled onions.

Fried Green Tomato... \$8

Smoked fresh mozzarella, basil, mixed field greens, balsamic and tabasco vinaigrette served on a potato roll.

Baked Beans

Smoked Asparagus

Potato Salad

Skillet Baked Cornbread

Collard Greens

Creamed Spinach

Grilled Corn on the Cob

Cayenne & Honey Glazed Carrot

All Sides \$3.5

Bleu Cheese Grits

Tangy Coleslaw

Sweet Coleslaw

Creamed Corn

Sweet Potato Fries

French Fries

Texas Caviar

Hush Puppies

S
I
D
E
S