



SMOKIN' WITH CHRIS

Smokin' New Year's Bunch Menu 10 am – 3 pm

Appetizers

Grilled Corn Bread & Eggs Topped with Southern Pork Gravy \$12

Our house-baked Cornbread grilled with butter & topped with two eggs and southern pork sage gravy.

Steak & Tators \$13

Three grilled teriyaki steak tips* skewered with fried mashed potato balls which are stuffed with blue cheese, bacon & covered in panko bread crumbs. Served with our house made blue cheese dressing.

Mashed Potato Puck \$9

Mashed potatoes stuffed with bacon & smoked Gouda covered in Panko, fried & topped with garlic butter.

Chili Cheese Fries \$10

Our hand cut fries topped with our house made cheese sauce & chili

Grilled Teriyaki Steak Skewers \$14 Teriyaki marinated steak* skewers grilled to perfection.

Nachos \$13

House fried corn tortilla chips topped with our house made cheese sauce, jalapenos, pico de gallo & sour cream. Add avocado \$1.50 or top with a Smokin' protein. *Can be prepared **GF** on request by substituting cheddar cheese.*

Dozen Wings \$18 Choose any one or half & half. All are served with celery & can be prepared **GF on request**

Maryland Old Bay with Ranch dressing on the side

NY Style Buffalo or **Honey Chipotle** with house made blue cheese dressing

BBQ: Bourbon, Chris', JRs or Carolina Kicker with extra sauce on side

Traditional Teriyaki (Not GF) with extra sauce on side

Salads

All salads are **GF** when ordered without croutons. Try topping with a Smokin' protein!

Traditional Cobb Salad \$11 Full / \$8 Half

Mixed greens, avocado, egg, tomato, red onion, bacon, croutons and crumbled blue cheese served with balsamic vinaigrette dressing on the side.

Mixed Green Salad \$9 Full / \$6 Half

Mixed greens, tomato, cucumber, carrots, red onion, croutons and goat cheese served with your choice of balsamic vinaigrette, Italian vinaigrette, ranch, spicy ranch. Or bleu cheese dressing (\$1.25).

Add a Smokin' Protein!

Chicken: Blackened, Grilled or Pulled \$6

Pulled Pork, Pork Belly, Kielbasa or Chili \$6

Chopped Brisket \$7

Teriyaki Salmon or Steak Tips* \$10

Fried Egg \$2

Smokin' Mac & Cheese

House made cheese sauce blended with chili powder, ancho, chipotle & cayenne peppers topped with panko bread crumbs or our **Kids Mac & Cheese** without the spice & bread crumbs. Top with a Smokin' protein!

Mac & Cheese Appetizer \$9; Mac & Cheese with Two Sides \$14

Mac & Cheese Parfait \$20

Stacked pulled pork or chopped brisket cornbread, mac, baked beans, coleslaw & BBQ sauce.

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

Entrees & Sandwiches

All sandwiches are available as **GF option** when ordered with either no roll or by adding 1.25 for GF roll

French Toast Soufflé \$13

Scrumptious casserole of bread, cream cheese, eggs, raisins and milk topped with a cream cheese & cinnamon sugar topping. Served with your choice of bacon or sausage.

Vegetarian Egg Strata & Cornbread \$15

Baked egg casserole prepared with French bread, eggs, milk, tomato, onion, mushrooms & asparagus topped with our house made cheese sauce and served with home fries & cornbread.

Traditional Egg Sandwich \$10

Bacon, sausage or ham topped with 2 fried eggs and American cheese on a Kaiser roll. Served with home fries.

Smokin' Pork Belly Sandwich \$12

Sliced smoked pork belly sauced with bourbon bbq, egg & cheddar on a Kaiser roll. Served with home fries.

Country Fried Chicken \$16

Boneless fried chicken breast topped with southern pork sage gravy with choice of two sides.

Steak n' Eggs \$20

Two steak* medallions with two fried eggs served with home fries & white toast.

Build Your Own \$14

Bacon, sausage or kielbasa served with two fried eggs, home fries & white toast

Southern Pulled Pork Sandwich \$13

Slow smoked pork butt, heaped over coleslaw, topped with J.R.'s BBQ sauce with choice of two sides. Add double pork for \$6.

Chopped Beef Brisket \$14

House smoked chopped beef brisket piled high & topped with Chris' BBQ sauce with choice of two sides. Add double brisket for \$7.

Smokin Chili cup \$7; bowl \$11; Entrée with two sides \$16

Smoked prime rib, brisket & ground beef* with assorted chili peppers, Mexican chocolate, cinnamon & red beans that creates a slightly sweet and spicy chili. Topped with melted cheddar cheese & sour cream. **GF**

Other bread options: Onion Roll. Wrap, Gluten Free Roll or Vegan Pretzel Roll are all available for add'l 1.25.

Sides

Creamy Cole Slaw \$3.75

Our mayo based house favorite! **GF**

Cucumber Salad \$3.75

Sliced cucumber & thin sliced Spanish onions in a light vinaigrette dressing. **GF, V**

Corn Bread \$2.50

House baked daily.

Mac & Cheese \$4.00

French Fries \$3.75

Hand cut daily. **GF on request**

Sweet Potato Fries \$3.75

(Not GF)

Beer Batter Onion Rings \$3.75

Served with a side of spicy ranch.

Baked Beans \$3.75

Prepared with brown sugar, molasses & Spanish onion. **G**

Side Salad \$3.75

Mixed greens, tomato, cucumber, carrot & red onion **GF, V**

Beverages *Drinking Straws* available on request

Soft Drinks 2.50 pint includes 1 free refill Cola, Diet Cola, Lemon-Lime, Fresh Brewed Unsweetened Iced Tea, Birch Beer, Ginger Ale, Lemonade, Club Soda, Dr. Pepper, Ginger Beer, Arnold Palmer (Lemonade & Ice Tea). **Juices & Milk 2.50 pint** Cranberry, Orange & Apple **Coffees & Tea** Coffee, Decaf or Tea **2.50**

Gluten Free GF These are our non-gluten items. Our kitchen does use products containing gluten & we make every effort to ensure separation of items, however, cross contamination is possible. We do have one exclusive gluten free fryer at all times.

V Vegan