

SNACKS AND APPS

CAJUN BOILED P'NUTS ...\$4 | PORK RINDS...\$5

 FRIED PICKLES – chipotle ranch...\$7

SMOKED NC TROUT DIP – crispy pita ...\$10

 BBQ DEVILED EGGS – bacon marmalade, green onion ...\$5

SMOKED CHICKEN WINGS – white bbq sauce ...\$8

PIG STY NACHOS – waffle fries, smoked pork, queso, pico, cilantro sour cream, jalapeno ...\$12

FRIED GREEN TOMATOES – goat cheese, chow-chow, red pepper jam ...\$9

FRIED CHICKEN TENDERS – honey mustard, bbq sauce ...\$10

SMOKED & FRIED GATOR TAIL– chipotle ranch ...\$12

THE M.O.S.T.- smoked mushrooms, smoked onion & crispy sprouts on grilled ciabatta w/ melted gruyere & truffle oil ...\$11

SALADS AND SOUPS

BRUNSWICK STEW – cup ...\$4 | bowl ...\$6

ERIN LEIGH'S PALEO CHILI- bowl ...\$6 (50c for ea topping)


{GEORGIA} SOUTHERN SALAD – mixed greens, black beans, grilled corn, cherry tomatoes, agave citrus vin ...\$8 (+chicken \$4)

 SMOKED CHICKEN & KALE SALAD – local kale, roasted beets, bacon, asiago, 3-onion vin ...\$12

SMOKED TURKEY COBB– bacon, boiled egg, avocado, cherry tomato, bleu cheese, sliced almonds, chipotle ranch ...\$14

SLIDERS

THE TRACTOR PULL – smoked pork, pickle, cole slaw, sweet bbq ...\$10

 EL POLLO LOCO – smoked chicken, pepper jack, tobacco onions, pickled jalapenos, white bbq sauce ...\$11

THE FARMER'S DAUGHTER – fried green tomatoes, pimento cheese, micro greens, red pepper jam ...\$10

THE UNDERBELLY – crispy pork belly, 420 mustard, caramelized onions, bacon marmalade ...\$12

 =Smoke Ring Favorite!

EXECUTIVE CHEF JORDAN WAKEFIELD
Winter 2017



BARBEQUE

since 2013

BBQ PLATES

served with 2 sides and bread

PULLED PORK \$13

BRISKET \$15

SMOKEY SOUTH SAUSAGE \$13

½ CHICKEN \$13

JUMBO WINGS \$14

BEAR CREEK PORK BELLY \$14

SLICED TURKEY \$13

LAMB BELLY \$14

2 MEATS, 2 Sides \$17

3 MEATS, 2 Sides \$21

pork ribs excluded • (½ chicken +\$2)

BABY BACK RIBS

HALF RACK \$16

FULL RACK \$27

½ RACK + 1 MEAT \$22

MAKE IT A SANDWICH

(cole slaw, pickles, bbq sauce, 1 side)

PULLED PORK \$12

BRISKET \$13

PULLED CHICKEN \$12

**WE SMOKE MEATS DAILY...
WHEN IT'S GONE...IT'S GONE!!**


DAILY TACO SPECIAL

3 for \$10...Monday through Friday

6 or more folks, subject to 18% gratuity

SANDWICHES AND SUCH

*BEAR CREEK DOUBLE STACK – gruyere, arugula, tomato & house 1000 island, on english muffin, choice of side ...\$13 (bacon \$1)

 SMOKE RING “PIG-N-CHICK” – duck burger, pork belly, fire roasted poblanos, queso, onion marmalade & vidalia onion bun, micro arugula, choice of side ...\$14

THE SHOW STOPPER – pulled pork, bacon, pimento cheese, bibb, tomato, onion marmalade, sweet bbq, choice of side ...\$14

BLACK BEAN BURRITO'S – arugula, pico, roasted bell pepper, avocado topped w/ queso and smoked salsa verde ...\$12

 SMOKED BRISKET BURRITO – grilled tortilla, cole slaw, queso, smoked salsa verde, tobacco onions, pico, micro greens ...\$14

SMOKED AHI TUNA MELT – toasted sourdough, aged cheddar, bibb lettuce, heirloom tomato, choice of side ...\$14

SLOPPY J's – *chef's twist on a childhood classic!*

brisket sloppy joe w/ melted jack cheese & bag of Zapp's chips...\$12

SMOKED LOBSTER ROLL – cold lobster salad, GA bibb lettuce, buttered roll, micro arugula, & hand cut fries ...\$19 (*fri, sat, & sun only*)

❖ Gluten Free Bread Available +\$1

SIDES.....\$4

Chipotle Corn on the Cob w/ Cotija | Hand Cut Fries

Redneck Caviar | Hock Collards | 3 Cheese Mac & Cheese | Cole Slaw

Triple Creamed Corn | Bacon & Bleu Cheese Potato Salad

Seasoned Waffle Fries | Molasses Baked Beans | Sweet Potato Tots

Crispy Brussel Sprouts & Bourbon Maple Syrup

DRINKS

Coca-Cola, Diet Coke, Coke Zero,
Cherry Coke, Fanta Orange,
Sprite...\$2.50

Blue Durango Iced Tea...\$2.50

Red Hare Root Beer ...\$3

San Pelligrino...\$3...*sparkling, orange,
grapefruit, lemon, blood orange*

Jarritos...\$3...*mandarin, fruit punch,
grapefruit, lime*

SMOKE RING SATISFACTION

We want you to be satisfied and we will correct any mistakes.

If something is not prepared properly, let a manager know immediately so we can take care of it.

On the rare occasion that you order something you don't like, try something else next time.

Due to widespread abuse, we no longer remove properly prepared items from guest checks.

Thank you, The Smoke Ring

*Consuming raw or undercooked meat may increase your risk of foodborne illness.