

SMOKE  CRAFT

MODERN BARBECUE

*2023 Restaurant Week - \$25 Lunch*

**STARTERS**

PORK BELLY BURNT ENDS

*compart duroc / apple glaze*

SMOKED AVOCADO DEVILED EGGS

*smoked avocado / pickled onion*

SOUTHWEST BRISKET EGGROLLS

*corn / black beans / roasted red peppers / jack cheese / prime brisket / hatch ranch*

**ENTRÉES**

OUR ICONIC PULLED PORK SANDWICH

*dry rubbed / hickory & cherry wood smoked / cole slaw*

PULLED CHICKEN SANDWICH

*maple wood smoked chicken / cole slaw*

THE CUE-BANO

*smoked ham / pulled pork / swiss cheese / dill pickles / mustard bbq sauce*

SMOKED BURRATA CAPRESE SALAD

*apple wood smoked burrata / grape tomatoes / arugula / grilled watermelon*

SMOKED BEET SALAD

*smoke roasted beets / blue cheese / arugula / pickled onions / candied pecans / balsamic*

**DESSERT**

CHOCOLATE CHERRY BREAD PUDDING

SMOKED PUMPKIN MOUSSE

BANANA PUDDING

SMOKE



CRAFT

MODERN BARBECUE

## 2023 Restaurant Week - \$45 Dinner

### STARTERS

PORK BELLY BURNT ENDS

*compart duroc / apple glaze*

SMOKED AVOCADO DEVILED EGGS

*smoked avocado / pickled onion*

SOUTHWEST BRISKET EGGROLLS

*corn / black beans / roasted red peppers / jack cheese / prime brisket / hatch ranch*

### ENTRÉES

BBQ CHICKEN PLATTER

*brined / dry rubbed / maple wood smoked / pineapple-bourbon sauce*

PULLED PORK PLATTER

*dry rubbed / hickory & cherry wood smoked*

HALF RACK OF ST. LOUIS RIBS

*prairie fresh usa prime grade / dry rubbed / cherry wood smoked*

BARBACOA TACOS

*chipotle cocoa rubbed beef cheeks / smoked beef tallow tortillas / salsa verde / pickled onion*

SMOKED SPAGHETTI SQUASH

*cherry wood smoked squash / roasted peppers / goat cheese / maple syrup / spinach / onions*

### DESSERT

CHOCOLATE CHERRY BREAD PUDDING

SMOKED PUMPKIN MOUSSE

BANANA PUDDING