

**SMOKE**  **CRAFT**

MODERN BARBECUE

*2021 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*

**CLARENDON COBB SALAD**

*smoked egg / bacon / pulled chicken / blue cheese / avocado / smoked paprika vinaigrette*

**SMOKED BEET SALAD**

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

**DESSERT**

**CHOCOLATE CHERRY BREAD PUDDING**

**COLADA KEY LIME PIE**

**BANANA PUDDING**

**SMOKE**



**CRAFT**

MODERN BARBECUE

## 2021 Restaurant Week - \$49 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*

**CHIPOTLE CHERRY HALF DUCK**

*chipotle cocoa rubbed / cherry wood smoked / chipotle cherry glaze*

**SMOKED SPAGHETTI SQUASH**

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

### DESSERT

**CHOCOLATE CHERRY BREAD PUDDING**

**COLADA KEY LIME PIE**

**BANANA PUDDING**

**CEDAR PLANK CHOCOLATE BROWNIE S'MORE**