

APPETIZERS

Smoked BBQ Wings

One Pound Smoked for 2 Hours, tossed in our BBQ Sauce, and Grilled to Order 11

Pulled Pork Nachos

Tri-Colour Tortilla Chips topped with Mac 'N Cheese Sauce, Pulled Pork, Coleslaw, Smoked Cheddar Cheese and Carolina Mustard and Hot Vinegar Sauce 11

Smoked Trout

3 oz of Smoked Trout, Served Cold with Waterthin Crackers, Red Onion and our Trout Sauce 9

Burnt Ends

Smoked Beef Brisket Burnt Ends BBQ'd with Our BBQ Sauce (When Available) 13

Smoked Trout Pâté

Served with Waterthin Crackers and Red Onion (When Available) 9

TheSmoke Poutine

Home Cut Fries, Local Cheese Curds, Smoked Beef Brisket topped with Béarnaise Sauce 12

Smoked Buffalo Chicken Thighs

4 Chicken Thighs Marinated in Buffalo Hot Sauce, and Smoked for 2 Hours Served with Celery, Carrots and Blue Cheese Dip - Medium Spicey 12

SALADS

Smoked Chicken Caesar Salad

Smoked Chicken Breast, served with Our Very Own Creamy Caesar Dressing, with House Made Bacon, Croutons and Parmesan 13

Caesar Salad Without Chicken 9

Smoked Trout Salad

Served on Leafy Greens with Red Onion, Shredded Carrot and Cucumber topped with a 4 oz Piece of Trout and our House Vinaigrette on the Side 15

Leafy Garden Salad

A Blend of Leafy Greens, Shredded Carrot, Cucumber, Grape Tomato, Red Onion, with our own House Vinaigrette on the Side 8

DINNER SANDWICHES

Served with one Side or a Small Soup

Smoked 8 oz Beef Burger

Smoked for 2½ Hours, served on a Grilled Bun
Add Cheddar or House Made Bacon add 2

12

Smoked Turkey Burger

A 6 oz Burger Smoked for 2 Hours, served on a our Cranberry Citrus Aioli
on a Grilled Bun

12

Hickory Wood Smoked Pulled Pork Sandwich 🍷🍷

A 6 oz pile of Pulled Pork Smoked for 10 hours, on our Coleslaw, topped with our
Carolina Mustard and Hot Vinegar Sauce on a Grilled Bun

11

Smoked Sausage 🍷🍷🍷🍷

House Made Pork Sausage, served on either a Grilled Bun or a Wrap, topped with
Drunken Mushroom/Onions

10

🌶️ Smoked Hot Sausage 🍷🍷🍷🍷

House Made Pork Sausage, served on either a Grilled Bun or a Wrap, topped with
Drunken Mushroom/Onions

10

Smoked Wild Boar Sausage 🍷🍷🍷🍷

House Made Wild Boar Sausage, served on either a Grilled Bun or a Wrap, topped with
Drunken Mushroom/Onions (When Available)

16

Smoked Balls of Meat 🍷🍷🍷

Three 2 oz Veal and Pork Balls of Meat, Served on a Grilled Bun
topped with Marinara Sauce, Drunken Onion/Mushrooms and Smoked Cheddar

12

Smoked Portabella Mushroom Burger

A Portabella Rubbed, Smoked and served on a Grilled Bun, topped with Drunken
Mushroom/Onions, and Goat Cheese

11

SIDES

Potato Salad

New Potatoes with Red Onion and a White Wine Aioli

5

Cornbread

Two Squares of the Best Cornbread, with a Little Kick.

5

Southern Creamy Coleslaw

Shredded Cabbage, Red Onion, Carrot with Our Own Creamy Dressing

5

Braised Cranberry Cabbage

Red Cabbage, Cranberries, Red Onion, Sautéed in Butter and Cooked Low & Slow

5

Mac and Cheese

Penne Rigate with Smoked Cheddar Cheese, House Made Bacon and a Butter Panko Crust.

6

BBQ Baked Beans

Sweet and Tangy, Made with House Made Bacon. A 24 Hour Process

5

Home Cut Fries

Cut Here, Double Dipped and tossed with Seasoning Salt

5

Small Soup

Choice of One of our Soups of the Day

5

Sweet Potato Fries

Sweet potato fries Served with a Chipotle Mayo

5

Side Caesar Salad

6

Side Leafy Garden Salad

5

SOUP

Ask about our Soup of the Day

Due to the Long Cooking Times for Most of Our Foods, and the Fact that We Do Not Freeze Any of our Foods (except our Ice Cream), When we Sell out of an Item, We Are OUT for the Day.

Unlike other Restaurants, We Can't Just Put Another one on the Grill for You. Our Foods Take as Little as 2 Hours to Smoke and as Long as 12. Even our Beans take 24 Hours to Make.

Sorry For Any Inconvenience

Recommended Sauces



Carolina Mustard Sauce



Smokey Sweet BBQ Sauce



Sweet Tangy BBQ Sauce



Hot Vinegar Sauce

DINNER MAINS

Served with Cornbread and a Choice of Two Sides

Pulled Pork 🍌🍋🍷🔥

8 oz of Hickory Smoked Pulled Pork, Smoked for 10 hours, and topped with both Carolina Mustard Sauce and Hot Vinegar Sauce 17

Back Ribs 🔥🔥

Hickory Smoked for 6 Hours with a Dry Rub, finished on the Char Grill Full Rack 25
Choose Dry or Sauced. 1/2 Rack 19

Smoked Roasted Chicken 🔥🔥

A Half Chicken, Hickory Smoked Low and Slow for 3 hours, Spatchcock Style. Half 19
Quarter White 16
Quarter Dark 14

Chicken and Ribs 🔥🔥

6 Back Ribs and 1/4 Chicken, Best of Both White Meat 23
Dark Meat 21

Beef Brisket 🍋🍷🔥

An 8 oz Portion, Smoked Low and Slow for 12 Hours, and Sliced to Order 23

Bacon Weave Loaf of Meat 🍌🍋🍷🔥

An 8 oz Slice, Made from Pork, Veal and Beef, Wrapped in Our Bacon and Smoked for 3 Hours, served with our Sweet With Heat Chili Sauce 16

Pork Platter 🍌🍋🍷🔥

4 Back Ribs, 6 oz Pulled Pork and a House Made Smoked Sausage (Sweet or Hot) 21

TheSmoke Sampler 🍌🍋🍷🔥

Choice of 3 of the following: 29
6 Back Ribs, 8 oz of Pulled Pork, 3 Slices of Beef Brisket, 1/4 Chicken (Dark),
4 Buffalo Thighs, 1 Smoked Sausage, 1 Smoked Beef Burger,
a Slice of Bacon Weave Loaf of Meat, 3 Balls of Meat or 4 oz of Smoked Trout

Special Smoked Feature

Ask your Server - Some of the Specials are Smoked Turkey Legs, Smoked Beef Short Ribs, Smoked Pork Chops, Smoked Pork Tenderloin, Smoked Prime Rib or Stuffed Pork Tenderloin. (Limited Quantities are Made, and We May have More than One Special Available)

SMOKED FISH MAINS

Due to the Wide Range in Fish Fillet Sizes, Our Smoked Fish is Priced by the Kilogram. You may Select the one You Want, or Ask Us to Select one For You, and the Size that You Wish. Prices are \$11 plus the Cost of Fish by the Kilogram.

Served with Cornbread and a choice of Two Sides

Georgian Bay Farm Raised Rainbow Trout Fillet

A Whole fillet Brined and Smoked here. Recommended Served Cold or have it Warm, on the Skin, with Red Onion and Our Own Trout Sauce on the side /kg

Smoked Arctic Char

A Whole fillet of Char, Brined, Smoked and Served Cold (When Available) /kg

Smoked Whitefish

A Whole fillet of Whitefish, Brined, Smoked and Served Cold with our Sauce (When Available) /kg

Smoked Salmon

A Slice of a fillet of Brined and Maple Syrup Glazed Smoked Salmon, Served Cold with Lemon and our own Chipolte Mayo /kg

KIDS MENU

Served with a choice of Fries or Coleslaw
Kid's Fountain Drink or Milk/Juice - 2.00

Grilled Cheddar Cheese Sandwich

On Sourdough Bread 7

Smoked Slider Burger

Two 2 oz Beef Burgers on Grilled Ciabatta Rolls 7

Mac N' Cheese

Penne Rigate made with Cheddar Cheese and a Butter Panko Crust 7

Pulled Pork Sliders

Two 2 oz portions served on Grilled Ciabatta Rolls 7

Turkey Sliders

Two 2 oz sliders served on Grilled Ciabatta Rolls with Cranberry Citrus Aioli 7