

BRUNCH AT SMOKE.

Woodfire Grill

STARTERS

SMOKED PORK BELLY - 14
FRIED GREEN TOMATOES, PIMENTO CHEESE, RED PEPPER-HABANERO JELLY

LUMP CRAB CAKES - 18
REMOULADE, GREEN TOMATO JAM, ARUGULA, LEMON VINAIGRETTE

FRIED CAULIFLOWER - 12
KOREAN BBQ SAUCE, HONEY AND SCALLIONS

SMOKE SALMON FLATBREAD - 14
ARUGULA PESTO, GOAT CHEESE, PICKLED ONION, TOMATO, CAPER

CAJUN PEEL AND EAT SHRIMP - 1/2 LB 17 | FULL LB 32
REMOULADE, COCKTAIL, LEMON

BACON JAM - 12
HERBED GOAT CHEESE, CROSTINI, PORK RINDS

SMOKED WINGS - 13
SMOKED AND FRIED WINGS, OKIE WHITE SAUCE, CELERY

SAUSAGE AND PIMENTO CHEESE BOARD - 14
CUCUMBER SALAD, WHOLE GRAIN MUSTARD, GRILLED BREAD

SOUP & SALAD

GRILLED ROMAINE - 8
SHAVED PECORINO CHEESE, TOMATO, CROUTONS, CAESAR VINAIGRETTE
ADD CHICKEN \$6, SALMON \$10 STEAK \$12

KALE AND SHAVED VEGETABLE - 9
DRIED CRANBERRIES, SUNFLOWER SEEDS, GOAT CHEESE, TABASCO-MAPLE VINAIGRETTE
ADD CHICKEN \$6, SALMON \$10 STEAK \$12

SMOKE. WEDGE - 11
HALF A ROMAINE HEART, HOUSE BACON, RED ONION, SCALLIONS, TOMATO, BLUE CHEESE CRUMBLES, CHIPOTLE RANCH

SMOKED TROUT - 16
ORGANIC GREENS, CANDIED PECANS, DRIED CRANBERRIES, CRISP APPLE, GOAT CHEESE, TABASCO-MAPLE VINAIGRETTE

BLACKENED CHICKEN - 15
MIXED GREENS, BLACKENED CHICKEN, BACON, TOMATO, BLEU CHEESE, GRILLED ONION, AVOCADO, RED ONION RANCH

STEAK SALAD - 19
ARUGULA, TOMATO, GRILLED ONIONS, AVOCADO, BLUE CHEESE CRUMBLES, SMOKED TOMATO VINAIGRETTE

HOUSE SALAD - 7
ORGANIC GREENS, TOMATO, CUCUMBER, RED ONION, PECORINO CHEESE, CROUTONS, SHERRY VINAIGRETTE
ADD CHICKEN \$6, SALMON \$10 STEAK \$12

SMOKED CHICKEN TORTILLA SOUP - 8
SMOKED CHICKEN, TOMATO, BLACK BEANS, CORN, CILANTRO, AVOCADO, CHEDDAR CHEESE, CRISPY TORTILLA STRIPS

PORK GREEN CHILI STEW - 8
GREEN CHILIES, TOMATILLOS, TENDER PORK, CHEDDAR CHEESE, SOUR CREAM

SMOKE. SIGNATURE SANDWICHES

*SERVED WITH HOUSE CUT FRIES OR HOUSE SALAD +3
 GLUTEN FREE BUN + 1.50*

SMOKE BURGER - 14
10 OUNCE WOOD GRILLED PATTY, AMERICAN CHEESE, LETTUCE, TOMATO, ONION, CREOLE MUSTARD, BRIOCHE BUN
ADD THICK CUT HOUSE BACON - 2

GRILLED CHICKEN CLUB - 14
LETTUCE, TOMATO, BACON JAM, AVOCADO, SMOKED GARLIC AIOLI, BRIOCHE BUN

WAGYU BURGER - 17
SMOKED GOUDA, CARAMELIZED ONIONS, HOUSE STEAK SAUCE

LAMB SLIDERS - 15
HERB GOAT CHEESE, PICKLED RED ONION, BRIOCHE BUN, SMOKED FRENCH ONION JUS

BLACKENED SALMON - 17
BLACKENED GRILLED SALMON, LETTUCE, TOMATO, RED ONION, REMOULADE, BRIOCHE BUN

SMOKED CHICKEN PASTA - 16
TOMATO, BACON, MUSHROOMS, GARLIC, SHALLOT, CAVATAPPI PASTA, CAJUN CREAM SAUCE

SMOKED BRISKET TACOS - 14
FLOUR TORTILLAS, CHEDDAR CHEESE, HOUSE BBQ, LETTUCE, PICO DE GALLO, BLACK BEANS, TORTILLA CHIPS, CHIPOTLE SALSA

FISH TACOS - 16
FLOUR TORTILLAS, BATTER FRIED COD, SHAVED CABBAGE, CHIPOTLE CREMA, PICO, LIME, BLACK BEANS, CHIPS & SALSA

SMOKE. SIDES

TOAST - 3
CHOICE OF SOURDOUGH, RYE OR ENGLISH MUFFIN

FRUIT - 5
FRESH BERRIES, CITRUS, PINEAPPLE AND GRAPES

FRENCH FRIES - 4

THICK CUT BACON - 4

SAUSAGE GRAVY - 3

BISCUIT & GRAVY - 5

BRUNCH COCKTAILS

PARADISE MULE - 10
WHIPPED VODKA, SOLERNO BLOOD ORANGE, PASSION FRUIT, LIME, GINGER BEER

IRISH BREAKFAST - 9
JAMESON, BUTTERSCOTCH, ORANGE JUICE

SMOKE. COFFEE - 10
OILFIRE, IRISH CREAM & COFFEE

ST. LUKE'S CURE - 9
VODKA, ST. GERMAINE, GRAPEFRUIT, GRAPEFRUIT SODA

ANTOINETTE'S REMEDY - 9
SOLERNO BLOOD ORANGE, ST. GERMAINE, LEMON, CRANBERRY, CHAMPAGNE

ESPRESSO MARTINI - 12
COLD BREW, ESPRESSO LIQUEUR, VODKA, LILLET & SUGAR

OKIE SUNRISE - 9
TEQUILA, ORANGE JUICE, AMARENA CHERRY

TULSA LUNCH BOX - 9
MARSHALL WHEAT, AMARETTO, ORANGE JUICE

MIMOSAS

SINGLE - 5
DOUBLE - 9

HEMANMOSA - 9
(WITH PINEAPPLE INFUSED VODKA)

MIMOSA CARAFE - 19
HEMAN CARAFE - 26

BLOODY MARY

SINGLE - 6
DOUBLE - 10

DIABLO BLOODY MARY - 7
SPICY

BLOODY MARIA - 7
WITH TEQUILA

SMOKE. BRUNCH SPECIALTIES

SMOKED BRISKET BURRITO - 15
SMOKED BRISKET, SCRAMBLED EGGS, PICO, CHEDDAR CHEESE, POTATOES, AND CHIPOTLE AIOLI. TOPPED WITH PORK GREEN CHILI, CHEDDAR, AND SOUR CREAM

FRIED CHICKEN SKILLET - 14
BUTTERMILK FRIED CHICKEN, POTATOES, BACON, ONION, PEPPER, CHEDDAR, AND SAUSAGE GRAVY

SAUSAGE SCRAMBLE - 13
SAUSAGE SCRAMBLED WITH 2 EGGS, OVER A BUTTERMILK BISCUIT SMOTHERED WITH CHEDDAR CHEESE, AND SAUSAGE GRAVY. SERVED WITH SIDE POTATOES

BACON AND EGGS - 14
HOUSE SMOKED, THICK CUT BACON, 2 EGGS, POTATOES

CINNAMON FRENCH TOAST - 13
BATTERED AND FRIED THICK CUT SOURDOUGH. TOSSED IN CINNAMON SUGAR, SERVED WITH THICK CUT BACON, FRESH BERRIES AND MAPLE SYRUP

BEEF TENDERLOIN AND EGGS - 24
5-OUNCE WOOD GRILLED BEEF TENDERLOIN, 2 EGGS, POTATOES AND HOUSE MADE STEAK SAUCE

MIGAS - 13
3 SCRAMBLED EGGS WITH PICO, CHEDDAR AND CRUSHED CORN TORTILLAS, SERVED WITH FLOUR TORTILLAS, POTATOES, CHIPOTLE SALSA, AND GREEN PORK CHILI

SMOKED SALMON SCRAMBLE - 17
SCRAMBLED EGGS WITH HOUSE SMOKED SALMON, AND SPINACH. SERVED OVER TOASTED ENGLISH MUFFINS WITH HERB GOAT CHEESE. TOPPED WITH CHIPOTLE BEARNAISE AND SERVED WITH DRESSED ARUGULA AND POTATOES

BISCUITS AND GRAVY - 13
BUTTERMILK BISCUITS AND SAUSAGE GRAVY WITH 2 EGGS AND POTATOES

CORNED BEEF HASH - 15
HOUSE MADE CORNED BEEF HASH SERVED OVER GRILLED SOURDOUGH, TOPPED 2 EGGS AND CHIPOTLE BEARNAISE

PLEASE BE ADVISED THAT THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS AND SHELLFISH MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

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**WOODFIRE
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