

# SMOKE CRAFT



AWARD-WINNING



CONTAINS EGG



GLUTEN-FREE



VEGETARIAN



TEMPERATURE

## APPETIZERS

### All-American Nachos \$11.95

tortilla chips / smoked queso / cheddar / jack / pico de gallo / jalapenos / crema / avocado crema

GF

Add Chicken or Pork +\$2

Add Brisket or Pork Belly +\$3

### Pork Belly Burnt Ends \$12.95

compart duroc / apple glaze

GF

### Smoked Avocado

### Deviled Eggs \$10.95

smoked avocado / pickled onion



GF

### Whole "V" Pit Wings \$12.95

all-natural chicken / beer brined / old bay / ranch



### Smoked Salmon Crostini \$13.95

apple & hickory smoked salmon / dill pickled onion / cucumber / whipped goat cheese

### Smoked Buffalo

### Chicken Dip \$12.95

smoked pulled chicken / smoked blue cheese / tri-color tortillas

GF

### Grilled Peach and Prosciutto Crostini \$12.95

grilled peaches / prosciutto / whipped goat cheese / balsamic reduction

## SANDWICHES



### Our Iconic Pulled Pork \$12.95

dry rubbed / cole slaw

### The Smoked Buffalo \$13.95

pulled smoked chicken / buffalo bbq sauce / carrot & celery slaw / blue cheese crumbles

### Chopped Brisket \$15.95

wagyu / sweet bbq sauce / caramelized onions / cole slaw

### Tri-Tip Dip \$15.95

thinly sliced smoked tri-tip / smoked dijon butter / whipped goat cheese / caramelized mushrooms & onions / bbq jous

### 'Q'lub \$14.95

smoked turkey / candied bacon / smoked ham / avocado / swiss / cheddar / garlic mayo / mustard bbq sauce

### Cue-Bano \$14.95

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

### Turkey & Brie \$14.95

smoked turkey / brie / cranberry sauce / candied bacon / caramelized apples & onions / herb mayo



### Roasted Veggie Sandwich \$12.95

smoke roasted peppers / portabella / swiss / garlic mayo



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## SALADS

### Grilled Caesar \$11.95

charred romaine / parmesan / smoked caesar dressing / toasted bread

### Firebird Chicken Salad \$14.95

pulled smoked chicken / avocado / pico de gallo / southwest caviar / sunrise bell peppers / cheddar cheese / crispy onions / bbq ranch / tangy bbq sauce

### GF Clarendon Cobb \$13.95

smoke-boiled eggs / applewood smoked bacon / pulled smoked chicken / blue cheese crumbles / avocado / smoked paprika & sherry vinaigrette

### Smoked Salmon Salad \$16.95

smoked salmon / spinach / red onions / cream cheese croutons / lemon caper vinaigrette

### GF Smoked Burrata Caprese \$11.95

applewood smoked burrata / roma tomatoes / arugula / grilled watermelon / balsamic reduction

## BRUNCH

SATURDAYS & SUNDAYS 10AM-3PM

### Proper Chicken & Waffles \$12.95

smoked jalapeno cornbread waffles / buttermilk fried chicken / peach butter / chipotle maple

### ‘Craft Texas Toast \$12.95

creamy cinnamon texas toast / smoked berries / maple bourbon syrup

### GF Build Your Benedict \$13.95

pulled pork or chicken / poached eggs/ english muffin/ grilled green tomatoes/ chipotle hollandaise sauce

Substitute brisket or smoked salmon +\$3

### GF The Ranch Hand Breakfast \$13.95

3 eggs / grilled green tomato / potato hash / 2 slices texas toast / breakfast pork

### Smoked Monte Cristo \$14.95

smoked ham / smoked turkey / swiss / mustard bbq sauce / texas toast / cranberry / maple bourbon syrup

## BRUNCH COCKTAILS

### Bourbon and Coffee \$12

Coffee, Amaro, Bourbon, Spiced Honey, Aromatic Bitters

### The More The Mary \$13

Vodka, Bloody Mary Mix, Sriracha

### Cherry Bomb Mule \$14

Ciroc, Citrus, Smoked Cherry, Ginger Beer

### Classic Mimosa and/or Smoked Peach Bellini \$10

Orange Juice, Sparkling Wine, SM

### GF The Fatty \$14.95

western egg scramble / sausage & bacon wrapped / hickory smoked / pico / crema fresca / avocado crema

### \* GF Cowboy Breakfast \$18.95

reverse-seared tri-tip / fried eggs / roasted pepper salsa / potato hash

# ENTRÉES

## TRADITIONAL ENTRÉES

  **St. Louis Ribs**  
**Half Rack \$22.95**  
**Full Rack \$36.95**  
dry rubbed / cherrywood smoked

 **Wagyu Brisket Platter \$23.95**  
dry rubbed / hickory & cherrywood smoked

  **BBQ Chicken Platter \$16.95**  
brined / dry rubbed / maplewood smoked /  
pineapple-bourbon sauce

**Dinosaur Beef Rib \$36.95**  
dry rubbed / hickory smoked

  **Pulled Pork \$16.95**  
dry rubbed / hickory & cherrywood smoked

### Smokecraft Combo

**Choose 2 \$20.95**


**Choose 3 \$24.95**


pulled pork / sliced brisket / 1/4 chicken /  
jalapeno cheddar sausage / st. louis ribs /  
turkey

**\*Whole Lotta' Cue\* \$69.95**

a sample of our meats / 4 sides /  
feeds 3-4 people

## MODERN BARBECUE ENTRÉES

 **Chesapeake Smoked  
Crab Cakes \$34.95**  
applewood smoked crab / grilled lemon / chipotle aioli

 **Reverse Seared Tri-Tip \$28.95**  
texas rubbed / hickory smoked /  
seared / herb chimichurri



  **Cedar Plank Chipotle Maple  
Bourbon Salmon \$22.95**  
Chipotle rubbed / maple-bourbon glaze / candied pecans

  **Smoked Spaghetti Squash \$16.95**  
applewood smoked squash / roasted peppers / onions /  
spinach / goat cheese / maple syrup

## SIDES \$4.95/EACH

**Collard Greens** 

**Street Corn**  

**Seasoned Fries**  

**Campfire Baked Beans** 

**Daily Veg** 

**Mac & Cheese** 

**Potato Salad**  

**Cole Slaw**  




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## BEVERAGES

**Pepsi \$2.75**

**Diet Pepsi \$2.75**

**Sierra Mist \$2.75**

**Dr. Pepper \$2.75**

**Mountain Dew \$2.75**

**Orange Crush \$2.75**

**Mug Root Beer \$2.75**

**Tropicana Lemonade \$2.75**

**Schweppes Ginger Ale \$2.75**

**Iced Tea \$2.75**

**Sweet Tea \$2.75**

**Orange Juice \$3.50**

**Apple Juice \$3.50**

**Cranberry Juice \$3.50**

**Pineapple Juice \$3.50**

**Grapefruit Juice \$3.50**

**Mountain Valley Sparkling Water 0.5L \$5.00**

**Mountain Valley Still Water 0.5L \$5.00**

**Regular Coffee \$3.50**

**Decaf Coffee \$3.50**

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## MOCKTAILS

**Bzls Cucumber Collins \$9**

Citrus, Salted Cayenne  
Cucumber Syrup, Club Soda

**Bzls The More The Mary \$9**

Bloody Mary Mix, Sriracha

**Bzls Summertime Punch \$9**

Green Tea, Citrus, Spiced Honey,  
Club Soda

**Bzls Mojito Cabalito \$9**

Citrus, Spiced Honey,  
Strawberry, Mint, Club Soda

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## DESSERTS



**Chocolate Cherry**

**Bread Pudding \$7.95**

cherrywood smoked / semi-sweet chocolate /  
port-soaked dried cherries / vanilla bean ice cream



**Colada Key Lime Pie \$7.95**

applewood smoked / key limes / pineapple /  
dark rum / sweet whipped cream

**Cedar Plank Chocolate**

**Brownie S'mores \$7.95**

cedar plank smoked brownies / chocolate /  
marshmallows / graham cracker / chocolate  
orange ganache / vanilla bean ice cream

**Seasonal Crisp \$7.95**

seasonal fruit / bourbon caramel /  
cinnamon ice cream



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## HANDCRAFTED COCKTAILS

### Smoke On The Water \$14

Catoctin Creek Roundstone Rye,  
Spiced Honey, Angostura Bitters

### Chipotle Margarita \$12

Sauza Blue Tequila, House Sour,  
Cointreau, Chipotle Bitters

### Peach Smash \$14

Ciroc, Smoked Caramelized Peaches,  
House Sour, Mint

### Cucumber Collins \$14

Beefeater Gin, Salted Cayenne  
Cucumber, House Sour, Soda

### Summertime Punch \$12

Green Tea, Spiced Honey,  
House Sour, Sparkling Wine

### Mojito Caballito \$12

House Rum Blend, House Sour,  
Spiced Honey, Strawberries, Mint

### Arancia Glad Spritz \$12

Luxardo Bitter, Lillet Blanc,  
Orange, House Sour, Sparkling Wine

### Grilled Sangria \$12

Red Wine, Grilled Seasonal Fruit,  
Spiced Honey, Orange, Club Soda

### Tea-Groni \$14

Catoctin Creek Roundstone Gin,  
Sweet Vermouth, Luxardo Bitter,  
Lapsang Souchong

### Bittered Coffee \$12

Luxardo Amaro Abano, Knob Creek Bourbon,  
Coffee, Spiced Honey, Angostura

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## 16OZ TALL BOY CANNED BEERS

**Budweiser \$5.50** St. Louis, Missouri (ABV 5.0%)

**Bud Light \$5.50** St. Louis, Missouri (ABV 4.3%)

**Miller Lite \$5.50** Milwaukee, Wisconsin (ABV 4.2%)

**Coors Light \$5.50** Golden, Colorado (ABV 4.2%)

**Yuengling Lager \$5.50** Pottsville, Pennsylvania (ABV 4.5%)

**Pabst Blue Ribbon \$5.50** Milwaukee, Wisconsin (ABV 4.7%)

**Blue Moon Belgium White \$8.00** Denver, Colorado (ABV 5.4%)

**Bold Rock India Pressed Apple Cider \$7.50**

Nellysford, Virginia (ABV 4.7%)

**Truly Lemonade \$7.50** Boston, Massachusetts (ABV 5.0%)

**White Claw Mango \$7.50** Chicago, Illinois (ABV 5.0%)

**White Claw Black Cherry \$7.50** Chicago, Illinois (ABV 5.0%)

**Corona Extra \$8.00** Mexico (ABV 4.5%)

**Heineken \$8.00** Netherlands (ABV 5.0%)

**Stella Artois \$8.00** Belgium (ABV 5.2%)

**Guinness Draught \$8.00** Ireland (ABV 4.3%)

## WINES GLASS/BOTTLE



### REDS

#### Sand Point Merlot \$9/\$36

Clarksburg, California  
Ripe, juicy, kiss of oak

#### Lange Twins Old Vine

#### Estate Zinfandel \$9/\$36

Amador County, California  
Ripe Blackberry, sage, toasty oak

#### Hayes Valley Cabernet

#### Sauvignon \$9/\$36

Central Coast, California  
Black cherry, vanilla, subtle oak

#### Toschi Family Vineyards

#### Pinot Noir \$9/\$36

Madera, California  
Bright cherry nose, hints of soft oak,  
easy finish

### SPARKLING

#### Vueve Parisot Blanc de Blancs \$9/\$36

Vin Mousseaux, France  
Toasty, green apple, lychee

### WHITES

#### Ilauri Tavo Pinot

#### Grigio \$9/\$36

Venezie, Italy  
Soft white fruits, melon, refreshing

#### La Sorbonne

#### Sauvignon Blanc \$9/\$36

Pays d'Oc/ Languedoc- Rousillon, France  
Exotic citrus, pear, delicate finish

#### Toschi Family Vineyards

#### Riesling \$9/\$36

Central Coast, California  
Round, Full-bodied, touch of peach

#### Backstory Chardonnay \$9/\$36

North Coast, California  
Apple, baking spices, balanced butter and oak

### ROSÉ

#### L 'Escarelle "Palm"

#### Rose' \$9/\$36

Pays d'Oc, France  
Bright Strawberry, cherry, lush and easy

## CRAFT BEERS

Fairwinds Quayside Kolsch \$8 Lorton, VA

Hardywood Pils \$8 Richmond, VA

Atlas Blood Orange Gose \$8 Washington, DC

Sam Adams Rotating Seasonal \$8 Boston, MA

Union Duckpin Pale Ale \$8 Baltimore, MD

Great Lakes Rotating Seasonal \$8 Cleveland, OH

Starr Hill The Love \$8 Richmond, VA

Fairwinds High Barbary \$8 Lorton, VA

Devils Backbone Vienna Lager \$8 Lexington, VA

Port City Monumental IPA \$8 Alexandria, VA

DC Brau The Corruption \$8 Washington, DC

Shipyard Pumpkinhead \$8 Portland, ME