



THE FINE DINING CHEF LLC

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WINE BAR & EVENT MENU

CRAFT BBQ • WOOD-SMOKED • CHEF-DRIVEN

Chef Carlton

FINE DINING TECHNIQUE MEETS TEXAS SMOKE TRADITION.

EVERY DISH IS SLOW-CRAFTED OVER A CUSTOM OFFSET SMOKER.



CURATED COLLABORATION MENU

Designed for sharing. Built for pairing. Meant to be remembered.



PITMASTER'S BOARD 42

Thinly sliced smoked brisket · Jalapeño cheddar sausage · Pickled red onions · Sweet habanero pickles · Garlic dill spears · Toasted brioche points
Serves two



SMOKED BRISKET SLIDERS 18

Two per order
House pickles · Smoked sauce · Brioche bun



WOOD-SMOKED CHICKEN SKEWERS 16

Crisp skin · Fully smoked
House dipping sauce



SMOKED BRISKET TARTARE 14

Cold-smoked brisket · Roasted jalapeño cream · Pickled red onion · Micro herbs

CHEF'S ADD-ONS



HONEY HABANERO PICKLES 4

House-made · Sweet heat



SPICY HOUSE BBQ SAUCE 4

Signature base · Cayenne finish

INCLUDED WITH EVERY PLATE

TEXAS TOAST · HOUSE PICKLES · SLICED ONIONS · HOUSE BBQ SAUCE

(469) 591-7094

thefinediningchef.wixsite.com

The Fine Dining Chef

@thefinediningchefflc

SMOKED FRESH ON OUR CUSTOM-BUILT OFFSET SMOKER TRAILER · DALLAS, TEXAS

