

— *Small Plates. Big Technique.* —

Smoke as a Method.

— SMOKED SKEWERS —

Smoked Beef Skewers

Hand-cut beef, marinated and smoked low,
finished over high heat,
Served with smoked jus or peppercorn glaze

Smoked Cajun Shrimp Skewers

Large shrimp dusted with house Cajun spice,
lightly smoked, hot-seared
Served with lemon butter or \leftrightarrow or chili oil

— SLIDERS —

Smoked Beef Sliders

House-ground beef, lightly smoked, and seared,
Soft brioche, smoked onion jam, *house sauce*

— SHAREABLES —

Charcuterie Board (For Two)

Selection of smoked meats, artisan cheeses,
seasonal accompaniments

— DESSERT —

Mini Key Lime Parfait

key lime cream, graham crumble