

# DINNER

## APPETIZERS

<b>Smokeys Famous Smoked Wings</b> w/ 'Dingo' Sauce	
Small	\$9
Large	\$17
<b>Glenwood Wings</b> Blue Cheese & Hot Sauce	
Small	\$8
Large	\$15
<b>Soup du Jour</b>	M/P
<b>Crispy Calamari</b>	\$13
Choice of Marinara or Balsamic Glaze	
<b>Crab Cake</b>	\$12
Garlic Chipotle Aioli	
<b>Pulled Pork Sliders</b>	\$13
<b>Blackened Chicken Quesadilla</b>	\$13
<b>Puri Crisp</b>	\$12
Ricotta & Eggplant	
<b>Roasted Garlic Dip</b>	\$13
Served with Warm Bread	
<b>Smokey's Chili</b>	\$9
<b>Mac N Cheese</b>	\$9
Add Bacon \$2	
Add Pulled Pork \$4	
<b>Meat &amp; Cheese Board</b>	\$18
Assorted Charcuterie and Cheese, Daily Accompaniments	

## SALADS

<b>Mixed Greens</b>	\$8.00
Mesclun, Cucumber, Tomato, Red Wine Vinaigrette	
<b>Cafe Salad</b>	\$11.50
Romaine, Walnuts, Apples, Gorgonzola, Craisins, Honey Mustard	
<b>Roasted Beet and Carrot Salad</b>	\$11.50
Arugula, Goat Cheese, Sherry Vinaigrette	
<b>Shaved Brussels Sprouts &amp; Kale Salad</b>	\$11.50
Almonds, Romano, Dijon Vinaigrette	
<b>Caesar Salad</b>	\$10.00
Romaine, Pecorino Romano, Croutons, Caesar Dressing	
Add Chicken \$5.95	
Add Steak / Salmon / Shrimp \$7.95	

## SMOKED

<b>Baby Back Ribs *</b>	
Half Rack	\$19
Full Rack	\$25
<b>Beef Brisket *</b>	\$23
Memphis Style BBQ	
<b>Chicken Thighs *</b>	\$22
Dry Rubbed Southern Style BBQ	
<b>Pulled Pork *</b>	\$21
<b>Smokeys Combo</b>	\$48
Ribs, Brisket, Chicken Thighs, Pulled Pork, Fries, Coleslaw	

\*Served with Choice of Two Sides: Hand Cut Fries, Coleslaw, Seasonal Vegetables, Green Salad

## BURGERS

All Served with Choice of:  
Hand Cut Fries, Green Salad, or Coleslaw Substitute,  
Waffle Fries, Sweet Potato Fries or Onion Rings \$2

<b>Classic Hamburger</b>	\$12
Lettuce, Tomato, Onion	
Additional Items \$.50 - \$3	
<b>Appalachian Burger</b>	\$14
Blue Cheese, Caramelized Onion	
<b>Smokehouse Burger</b>	\$14
Smoked Bacon, Pepper Jack, Caramelized Onion, BBQ	
<b>Veggie Burger</b>	\$13
Sweet Potato and Black Beans, Chipotle Aioli	

## PIZZA

Individual | Standard

<b>Smokey's Thin Crust</b>	\$9	\$13
Red Sauce, Shredded Mozzarella / Additional Toppings M/P		
<b>Margherita</b>	\$9.75	\$14.75
Red Sauce, Fresh Mozzarella, Garlic, Basil		
<b>White Pie</b>	\$9.75	\$14.75
Ricotta & Basil Cream Sauce, Shredded Mozzarella		
<b>Great Gorge</b>	\$11.25	\$16.50
Pesto, Romano, Shredded Mozzarella, Sun Dried Tomato, Broccoli, Olives		
<b>Dingo</b>	\$11.25	\$16.50
Dingo Sauce, Grilled Chicken, Bacon, Red Onion		
<b>Hot Honey &amp; Sopressata</b>	\$11.25	\$16.50
Light Red Sauce, Fresh Mozzarella, Sopressata, Hot Honey		
<b>Meat Lovers</b>	\$11.25	\$16.50
Red Sauce, Shredded Mozzarella, Pepperoni, Sausage, Pulled Pork, Bacon		
<b>Buffalo Chicken</b>	\$11.25	\$16.50
Buffalo Sauce, Shredded Mozzarella, Fried Chicken, Blue Cheese		

## MAINS

<b>Seared Scallops</b>	\$24
Parsnip Puree, Seasonal Vegetables	
<b>Fish &amp; Chips</b>	\$20
Beer Battered Cod, Fries, Tartar Sauce	
<b>Pan Seared Salmon</b>	\$25
Butternut Squash Puree, Sauteed Spinach, Beurre Blanc	
<b>Seafood Risotto</b>	\$28
Shrimp, Lobster, Saffron Broth	
<b>French Breast Chicken</b>	\$22
Butternut Squash Puree, Seasonal Vegetables, Pan Gravy	
<b>Grilled Prime Sirloin</b>	\$28
Mashed Potatoes, Seasonal Vegetables, Bordelaise Sauce	
<b>Grilled Pork Chop</b>	\$23
Smoked Apple Puree, Potato Au Gratin, Port Wine Reduction	
<b>Braised Pork Shank</b>	\$25
Creamy Polenta, Braised Kale, Port Reduction	

## ADDITIONAL SIDES

Handcut Fries	\$6
Seasonal Vegetables	\$5
Coleslaw	\$4
Onion Rings	\$6
Waffle Fries	\$7
Sweet Potato Fries	\$7

Ask about today's Desserts\*



# DRINKS

## WINES / Glass | Bottle

Rosé, Lavendette, Provence	\$9	\$35
Prosecco, Villa Jolanda (187ml btl)		\$10

## REDS

House Reds	\$7	
Malbec, Toro, Argentina	\$7	\$27
Pinot Noir, Pacific, Oregon	\$9	\$35
Merlot, Grove Ridge, CA	\$8	\$32
Cabernet Sauvignon, Margaret's, CA	\$9	\$35
Markham Merlot '12		\$45
McNab Ridge, Cabernet Sauvignon		\$45
Mondavi, Bourbon Barrel Cabernet		\$35
Rutherford Hill Cabernet Sauvignon		\$60
Boom Boom Syrah		\$30
Federalist Zinfandel		\$35
Lamole di Lamole Chianti Classico		\$36
Erath Resplendent Pinot Noir		\$45

## WHITES

House White	\$7	
Pinot Grigio, Villaggio, Italy	\$7	\$27
Sauvignon Blanc, Sheeps Creek, NZ	\$9	\$35
Chardonnay, Clos Anais, Napa	\$8.5	\$32
Chateau St. Michelle Riesling		\$35
Santa Margarita Pinot Grigio		\$45

## SEASONAL SANGRIA \$9

## COFFEE

by Vernon's own

Fresh Brewed, or Brother Beans or Nitro on Tap

## ON DRAFT

Angry Eric Seasonal	\$7
Carlsberg	\$6.5
Coors Light	\$4.5
Guinness	\$7
Lagunitas IPA	\$7
New Belgium Fat Tire	\$7
Sam Adams Seasonal	\$7
Smithwick's Irish Red Ale	\$7
Sierra Nevada 'Hazy Lil Thing'	\$6.5
Stella Artois	\$6.5

*Ask about our rotating seasonal selection.*

## BOTTLES/CANS

Angry Orchard Crisp Cider	\$5.5
Blue Point Toasted Lager	\$6.5
Bud & Bud Light	\$4
Coors Light	\$4
Corona	\$5
Heineken & Heineken Light	\$5
Michelob Ultra	\$4.5
Miller Lite	\$4
O'Douls NA	\$4
Old Speckled Hen	\$8
Redd's Apple Ale	\$5
White Claw	\$6
Yuengling	\$4.5



# LUNCH

## APPETIZERS

<b>Smokeys Famous Smoked Wings w/ 'Dingo' Sauce</b>	
<i>Small</i>	\$9
<i>Large</i>	\$17
<b>Glenwood Wings</b>	
<i>Blue Cheese &amp; Hot Sauce</i>	
<i>Small</i>	\$8
<i>Large</i>	\$15
<b>Soup du Jour</b>	M/P
<b>Crispy Calamari</b>	\$13
<i>Choice of Marinara or Balsamic Glaze</i>	
<b>Crab Cake</b>	\$12
<i>Garlic Chipotle Aioli</i>	
<b>Pulled Pork Sliders</b>	\$13
<b>Blackened Chicken Quesadilla</b>	\$13
<b>Puri Crisp</b>	\$12
<i>Ricotta &amp; Eggplant</i>	
<b>Roasted Garlic Dip</b>	\$13
<i>Served with Warm Bread</i>	
<b>Smokey's Chili</b>	\$9
<b>Mac N Cheese</b>	\$9
<i>Add Bacon \$2</i>	
<i>Add Pulled Pork \$4</i>	
<b>Meat &amp; Cheese Board</b>	\$18
<i>Assorted Charcuterie and Cheese, Daily Accompaniments</i>	

## SALADS

<b>Mixed Greens</b>	\$8
<i>Mesclun, Cucumber, Tomato, Red Wine Vinaigrette</i>	
<b>Cafe Salad</b>	\$11.50
<i>Romaine, Walnuts, Apples, Gorgonzola, Craisins, Honey Mustard</i>	
<b>Roasted Beet and Carrot Salad</b>	\$11.50
<i>Arugula, Goat Cheese, Sherry Vinaigrette</i>	
<b>Shaved Brussels Sprouts &amp; Kale Salad</b>	\$11.50
<i>Almonds, Romano, Dijon Vinaigrette</i>	
<b>Caesar Salad</b>	\$10
<i>Romaine, Pecorino Romano, Croutons, Caesar Dressing</i>	
<i>Add Chicken \$5.95</i>	
<i>Add Steak / Salmon / Shrimp \$7.95</i>	

## SMOKED

<b>Baby Back Ribs *</b>	
<i>Half Rack</i>	\$19
<i>Full Rack</i>	\$25
<b>Beef Brisket *</b>	\$23
<i>Memphis Style BBQ</i>	
<b>Chicken Thighs *</b>	\$24
<i>Dry Rubbed with Southern Style BBQ</i>	
<b>Pulled Pork *</b>	\$21
<b>Smokeys Combo</b>	\$48
<i>Ribs, Brisket, Chicken Thighs, Pulled Pork, Fries, Coleslaw</i>	

*\*Served with Choice of Two Sides: Hand Cut Fries, Coleslaw, Seasonal Vegetables, Green Salad*

## MAINS

<b>Fish &amp; Chips</b>	\$20
<i>Beer Battered Cod, Fries, Tartar Sauce</i>	
<b>Grilled Salmon</b>	\$25
<i>Butternut Squash Puree, Sauteed Spinach, Beurre Blanc</i>	
<b>Grilled Prime Sirloin</b>	\$28
<i>Mashed Potatoes, Seasonal Vegetables, Bordelaise Sauce</i>	

## SANDWICHES / \* with choice of fries, green salad or coleslaw. Substitute onion rings or waffle fries or sweet potato fries+2

<b>Cuban</b>	\$12
<i>Roasted Pork, Ham, Swiss, Pickle, Mustard</i>	
<b>Grilled Chicken</b>	\$13
<i>Roasted Red Pepper, Spinach, Provolone, Balsamic Glaze</i>	
<b>Turkey</b>	\$13
<i>Pepper Jack, Roasted Red Peppers Chipotle Aioli</i>	
<b>Italian</b>	\$12
<i>Ham, Salami, Provolone, Lettuce, Tomato, Onion, Vinaigrette</i>	
<b>Pastrami</b>	\$15
<i>House Smoked Pastrami, Swiss, Mustard, Rye</i>	
<b>Chicken Salad</b>	\$12
<i>Green Apples, Walnuts, Craisins</i>	
<b>Roast Beef Au Jus</b>	\$14
<i>Swiss Cheese, Horseradish Aioli</i>	
<b>Pulled Pork</b>	\$14
<i>Pickle</i>	
<b>Fish Tacos</b>	\$13
<i>Beer Battered Cod, Pico de Gallo, Shredded Lettuce, Lime Aioli</i>	
<i>*no side included</i>	

## BURGERS / All Served with Choice of: Hand Cut Fries, Green Salad, or Coleslaw Substitute, Waffle Fries, Sweet Potato Fries or Onion Rings \$2

<b>Classic Hamburger</b>	\$12
<i>Lettuce, Tomato, Onion</i>	
<i>Additional Items \$.50 - \$3</i>	
<b>Appalachian Burger</b>	\$14
<i>Blue Cheese, Caramelized Onion</i>	
<b>Smokeyhouse Burger</b>	\$14
<i>Smoked Bacon, Pepper Jack, Caramelized Onion, BBQ</i>	
<b>Veggie Burger</b>	\$12
<i>Sweet Potato and Black Beans, Chipotle Aioli</i>	

## PIZZA / Individual | Standard

<b>Smokey's Thin Crust</b>	\$9	\$13
<i>Red Sauce, Shredded Mozzarella / Additional Toppings M/P</i>		
<b>Margherita</b>	\$9.75	\$14.75
<i>Red Sauce, Fresh Mozzarella, Garlic, Basil</i>		
<b>White Pie</b>	\$9.75	\$14.75
<i>Ricotta &amp; Basil Cream Sauce, Shredded Mozzarella</i>		
<b>Great Gorge</b>	\$11.25	\$16.50
<i>Pesto, Romano, Shredded Mozzarella, Sun Dried Tomato, Broccoli, Olives</i>		
<b>Dingo</b>	\$11.25	\$16.50
<i>Dingo Sauce, Grilled Chicken, Bacon, Red Onion</i>		
<b>Hot Honey &amp; Sopressata</b>	\$11.25	\$16.50
<i>Light Red Sauce, Fresh Mozzarella, Sopressata, Hot Honey</i>		
<b>Meat Lovers</b>	\$11.25	\$16.50
<i>Red Sauce, Shredded Mozzarella, Pepperoni, Sausage, Pulled Pork, Bacon</i>		
<b>Buffalo Chicken</b>	\$11.25	\$16.50
<i>Buffalo Sauce, Shredded Mozzarella, Fried Chicken, Blue Cheese</i>		

## ADDITIONAL SIDES

<b>Handcut Fries</b>	\$6
<b>Seasonal Vegetables</b>	\$5
<b>Coleslaw</b>	\$4
<b>Onion Rings</b>	\$6
<b>Waffle Fries</b>	\$7
<b>Sweet Potato Fries</b>	\$7

*Ask about today's Desserts\**

