



CITY SMOKE HOUSE

2023 a la carte menu

***10 person minimum ordering for each item**

Meat Selection

Our meats are dry-rubbed and smoked low and slow with hickory wood

Pulled Pork: 6oz / \$6.25 per person

Whole bone-in pork shoulder marinated in our signature rub and gently smoked for 14 hours

Beef Brisket: 6oz / \$7.25 per person

Angus beef seasoned in our signature rub and slowly smoked for 14 hours

Rotisserie Chicken: 6oz / \$6.25 per person

Whole chicken lightly seasoned with our signature rub

St. Louis Style Pork Spareribs: 2-3 ribs / \$7.25 per person

Seasoned with signature rub and smoked for 5 hours until tender

Louisiana Hot links: 6oz / \$7.25 per person

All beef sausages smoked for two hours, sliced and finished with our signature rub

Chicken Apple Sausage: 6oz / \$7.25 per person

Sausages lightly smoked for two hours sliced and finished with our signature rub

Vegetarian Mains

Smoked Portobello Mushrooms: 6oz / \$8.00 per person

Sliced Portobello mushrooms marinated in homemade garlic oil and our signature rub, smoked, and finished with balsamic vinegar

Portobello Mushrooms with Mozzarella and Pesto: 6oz / \$7.00 per person

Smoked Portobello mushrooms topped with mozzarella cheese and pesto sauce

Sides

Baked Beans: 4-5oz / \$3.50 per person

Stewed with apple-wood bacon, our signature rub, brown sugar, and homemade sauce

Macaroni and Cheese: 4-5oz / \$4.50 per person

A mixed blend of cheeses and macaroni noodles

Cole Slaw: 4-5oz / \$3.50 per person

Crisp red and green cabbage mixed with shredded carrots and combined with a creamy homemade dressing

Potato Salad: 4-5oz / \$3.50 per person

Potatoes, celery, onions, and carrots tossed in a creamy dressing and garnished with chopped parsley

Mixed Greens Salad: 4-5oz / \$3.50 per person

A blend of arugula, frisee, mache, radicchio, mizuna, and red leaf lettuce served with balsamic vinaigrette dressing

Spinach Salad: 4-5oz / \$3.50 per person

Spinach, feta cheese, dried cranberries, and crushed walnuts served with a balsamic vinaigrette dressing

Pesto Pasta Salad: 4-5oz / \$3.50 per person

Genovese-style pesto and sun-dried tomatoes topped with Parmigiano-Reggiano cheese

Corn on the Cob: 4-5oz / \$3.50 per person

Tender, sweet corn brushed with our signature rub and homemade garlic oil

Collard Greens: 4-5oz / \$3.50 per person

Collard greens braised in vegetable stock and finished with homemade garlic oil, balsamic vinegar and our signature rub

Candied Sweet Potatoes: 4-5oz / \$3.50 per person

Sweet potatoes candied in brown sugar with butter, cinnamon, and nutmeg

Fruit Salad: 4-5oz / \$4.50 per person

A seasonal mix of fruit and berries

**Vegan/gluten free options available upon request*

Cornbread with Cheddar Cheese \$2.25 / each

Fresh baked cornbread with cheddar cheese

Cornbread with Cheddar Cheese and Jalapeno \$2.25 / each

Fresh baked cornbread with cheddar cheese and diced jalapeno peppers

Fresh Baked Cookies \$2.00 / each

Chocolate chip, white chocolate macadamia, and oatmeal raisin

Banana Pudding \$4.00 / each

Layers of fresh banana, nilla wafers, and creamy vanilla and banana pudding

Beverages \$2.25 / each

Sparkling water, Coke, Diet Coke, and bottled water