

GOLDEN SMOKE MENU

SMOKIN' STARTERS

LOADED TOTS 12

Smoked Gouda Cheese, Burnt End Beans, Scallions, Sweet Tomato BBQ Sauce and Buttermilk Ranch *GF*

SMOKED WINGS 14

House Smoked Whole Wings with Buttermilk Ranch or Bleu Cheese GF

HOUSE-MADE PIMENTO CHEESE 11

Assorted Pickled Garden Vegetables,
Assorted Crackers VEG/GF

SALADS

SMOKE STACK SALAD 15

Chopped Romaine, Scallions, Heirloom Tomatoes, Egg, Smoked Gouda, Chopped Chicken, Pulled Pork, Bleu Cheese or Buttermilk Ranch *GF*

CAESAR SALAD

WITH A SMOKED TOMATO CAESAR DRESSING 10

Chopped Romaine, Parmesan, Cornbread Croutons, Smoked Tomato Caesar Dressing *VEG* Add BBQ Chicken **4**

LOCAL VIRGINIA OAK BBQ PLATES

All plates are served with two sides and sauce of choice, and assorted pickles.

All meats are brined and or hand-rubbed with Chef Megan's select spices, and slow smoked on property on an offset smoker with local kiln dried Virginia oak.

SMOKED CHICKEN

Spice-Rubbed Natural Chicken, Slow Smoked and Chopped

PULLED PORK

Pulled Spice-Rubbed and Slow Smoked Pork Shoulder

WHOLE WINGS

Overnight Brined, Slow Smoked and Fried to a Crispy Perfection

TEXAS STYLE BRISKET

USDA choice Brisket, Hand-Rubbed and Smoked with Freshly Ground Black Pepper and Kosher Salt

TWO MEAT PLATE 18

THREE MEAT PLATE 21

FOUR MEAT PLATE 23

SAUCES

SPICY VINEGAR

Select Vinegars, Spices, and Chili Flakes *GF/V/S*

SWEET TOMATO

Tomato, Molasses, and Scallion *GF/V/S*

PAR-FECT

Creamy Blend of BBQ Sauce, Buttermilk Herb Dressing, Honey GF

GF - Gluten Free

VEG - Vegetarian

V - Vegan

S - Soy Free

*Consuming undercooked Beef can increase your risk for foodborne illness, especially if you have certain medical conditions. While a pecan tree could be used in the smoking process, this is a nut free menu. There will be production including peanut butter for sandwiches for the golf course. Allergies need to be addressed prior to ordering to ensure safety.

SIDES 3

BAKED BEANS

Burnt Ends, Garden Bell Pepper, Onion GF/S

JICAMA SLAW

Jicama, Pear, Cilantro, Lime veg/gF

COOL CUCUMBER SALAD

English Cucumber, Red Onion, Dill, Vidalia Onion Dressing GF/V

BAKED POTATO SALAD

Dijonnaise, Scallions, Smoked Gouda GF/VEG

COLLARD GREENS

Caramelized Onion, Spiced Braised GF/V/S

HOMINY AND CHEESE

Cheddar, Smoked Gouda, Poblano Pepper, Bacon GF

PICKLED VEGETABLES

Southern Pickle Brine GF/V/S

SEASONAL FRUIT GF/V/S

CRISPY FRIED TOTS GF/V

FRENCH FRIES GF/V

CHOOSE FOUR SIDE PLATE 10

SANDWICHES

All selections come with a side of choice. Substitute gluten free bread or bun for \$2.

PIMENTO GRILLED CHEESE 14

Creamy House-Made Pimento Cheese, Griddled in Butter on Country White Bread *VEG* Add Bacon 3, Add Grilled Tomato 1, Add BBQ Pork 3

SOUTHERN BURGER 17

7 Hills Brisket Burger* Topped with Pulled Pork, Pimento Cheese, Lettuce, Tomato and Red Onion Add second Patty 5

TEXAS STYLE BRISKET 16

Chopped Smoked Brisket served on a Toasted Potato Roll

PULLED PORK SHOULDER 13

Jicama Slaw and served on a Toasted Potato Roll

SMOKED CHICKEN 13

Chopped Smoked Chicken Topped with Melted Swiss on a Toasted Potato Roll Add Bacon 3

SLAW DOG 14

Bacon-Wrapped Hot Dog topped with Baked Beans and Jicama Slaw

SMOKED GARDEN VEGETABLE WRAP 15

Smoked Garden Vegetables and Portobello Mushroom, Vidalia Onion Dressing in a Sundried Tomato Wrap *v*

VEGGIE BURGER 15

Vegetarian Patty, Smoked Portobello Mushroom, Gouda Cheese, Lettuce, Tomato and Red Onion ν

DESSERTS 8

ICE CREAM SUNDAE

Fudge, Caramel, Whipped Cream, Sprinkles, Cherry *veg/gf*

WARMED SEASONAL COBBLER

This Seasons Fruit, Streusel Topping *vEG/GF*Add Ice Cream 2

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