

[chow] Wontons

House sausage, broccoli rabe & roasted garlic stuffed wontons; served in a spiced pork broth or deep fried to perfection / 13

BBQ Balls

Smoked pork & beef meatballs wrapped in bacon with a pineapple chipotle glaze, topped with pickled red onions & served over a creamy gruyere béchamel / 14

Roasted & Crisp Brussels

Oven roasted brussels sprouts & pancetta, flash fried, then tossed in garlic truffle oil & salt & pepper, & finished with shaved parmigiano reggiano & balsamic glaze / 14.5

*Cannot be made vegetarian

Buffalo Balls

A blend of ground chicken, herbs, spices & gorgonzola crumbles; hand formed & served over a buffalo béchamel / 13.5

Smokehouse Nachos

Corn tortilla chips piled high with layers of cheddar, mozzarella, banana peppers, green onion & House BBQ Sauce, served with a side of sour cream / 14

- With Ironworks Chili / +2.5
- With Smoked Chicken / +3
- With Pulled Pork / +4
- With Brisket / +5.5
- WTF Style / +6

Bavarian Pretzels

Warm salted pretzels served with creamy mustard béchamel / 10

[chow] Fries

A generous portion of French fries tossed with garlic truffle oil & sea salt, served with your choice of Chipotle Aioli or Wasabi Goat Cheese dipping sauce / 10
Both sauces / +1

[chow] Mac & Cheese

Served your way;

- Straight up / 7.5
- With Buffalo Chicken / 10.5
- With Pulled Pork / 11.5
- With Brisket / 13.5
- With Braised Short Rib / 14.5
- WTF Style / 15.5

Coconut Shrimp

Wasabi-chili battered shrimp smothered in sweet shredded coconut, then deep fried & served with a spiced rum & mango salsa / 15

[chow] Wings

Six jumbo dry rubbed chicken wings, slow smoked, then deep fried. Accompanied by house bleu cheese & served naked or tossed in your choice of sauce / 11

- Buffalo
- Holy Fire
- Sriracha Maple
- Traditional BBQ
- Pineapple Chipotle BBQ
- Raspberry Honey BBQ
- Asian Zing

[chow] Egg Rolls

- Pulled pork with shaved brussels sprouts & cheddar cheese / 14
- Braised short rib with shaved carrots, scallions & smoked gouda / 15
- Brisket, ground chuck, bacon, pickles, onions & American cheese / 14

BBQ Tacos or Lettuce Wraps

- Braised short rib, scallions, pickled veggies, smoked gouda & wasabi goat cheese aioli / 15
- Pulled pork, cheddar, mango salsa & house raspberry honey BBQ sauce / 14
- Grilled spicy cajun shrimp, shredded basil, lettuce & roasted garlic aioli / 14.5

Burnt End Croute

Double smoked beef brisket caps wrapped in flaky puff pastry, baked, then served over a creamy gruyere béchamel with a saba drizzle finish / 15

Candied Scallops

Wild sea scallops wrapped in house candied bacon, then oven baked / 14.5

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked

Add Chicken +6.5 / Salmon +8.5 / Shrimp +8.5

Caprice Classic

Creamy burrata & oven roasted tomatoes served over a bed of greens & dressed with house pesto & saba / 13

The Beet Down

Stewed beets tossed with mixed greens, creamy goat cheese, candied bourbon-spiked walnuts & house roasted garlic-citrus vinaigrette / 13

Apple & Arugula Salad

Arugula, red apples, red onion, creamy goat cheese & toasted almonds in house raspberry basil vinaigrette / 13

The Julius

Crisp romaine lettuce, shaved parmigiano reggiano & house croutons tossed in a classic caesar dressing / 11

Buffalo Chicken Salad

Breaded buffalo chicken cutlet served over mixed greens with red onion, tomato, gorgonzola & creamy ranch dressing / 13.5

The Bahama Mama

Mixed greens, roasted reds, red onion, creamy goat cheese & house coconut shrimp tossed with house mango-shallot vinaigrette / 14

Ironworks Chili

Texas style chili with house smoked brisket, ground chuck, garlic, onion, tomato, our secret blend of herbs & spices, & of course, bourbon 7 / 8.75

Bourbon County Onion Soup

Beef & pork based broth with bourbon, caramelized onions & sherry, topped with crostini & melted gruyere / 8.75

New England Clam [chow]der

Creamy New England style clam chowder loaded with tender clams, pancetta & potatoes 7 / 8.75

Roasted Garlic Tomato Soup

A smooth blend of roasted tomato, garlic, onion, fresh basil & a hint of cream 6.5 / 8

Half Grilled Cheese on Texas Toast + a Cup of Roasted Garlic Tomato Soup / 13.5

The Trinity

The divine trifecta of house smoked pulled pork, beef brisket & smoked chicken, served with your choice of side & house BBQ sauce / 29

The Rack

While they last!

Dry rubbed, slow smoked bone-in spareribs served with your choice of side & house BBQ sauce
Half 20 / Full 30

Beef Stroganoff

Smoked brisket slow simmered in a shallot-cognac-dijon mustard sauce with sautéed mushrooms, served over pappardelle pasta & topped with dilly sour cream / 26

HAND CRAFTED BURGERS

An 8oz Blend of Brisket & Ground Tenderloin
Served PINK or NO PINK with French Fries on Brioche
Sub [chow] Fries or a Side Salad / +2.5
If you order it well done, you own it. No refunds, no send backs.

The [chow] Burger

Smoked gouda, crispy bacon, lettuce, tomato / 14.5

The Mother Trucker

Pulled pork, bacon, cheddar, bourbon onions, pineapple chipotle BBQ sauce / 16.5

The Patriot

American, lettuce, tomato, onion, pickles, ketchup, mustard, mayo / 14.5

GREENS

SMALL PLATES

SMOKEHOUSE FAVORITES

Served with French Fries
Sub [chow] Fries or a Side Salad / +2.5
Gluten Free Bread / +3

[chow] Grilled Cheese

Smoked gouda, American & cheddar cheese on Texas toast / 10.5

- With Bacon / +2
- With Pulled Pork / +3
- With Brisket / +4.5
- With Apples / +1.5
- With Fig Spread / +2
- With Tomato / +1.5

House Roast Beef

Slow roasted top round with cheddar, lettuce, tomato, bourbon onions & horseradish mayo on Italian bread / 13.5

Chicken Parmesan

Breaded chicken cutlet, house marinara & melted mozzarella on Italian bread / 12.5

[chow] Cheesesteak

House top round, melty American, grilled onions, bell peppers & mushrooms on Italian bread / 15.5

House Smoked Turkey

Smoked turkey breast, bacon, lettuce, roasted tomato, cheddar & cranberry bourbon mayo on Italian bread / 13.5

The Havana

Pulled pork, prosciutto, pickle, smoked gouda & whole grain mustard on Italian bread / 14

[chow] Club

Smoked turkey, cheddar, lettuce, tomato, bacon & roasted garlic mayo on Texas Toast / 13.5

The Spicy Bird

Buttermilk fried chicken, pickles, jalapeños, smoked gouda, house hot oil & spicy chipotle ranch on Brioche / 15.5

TMH Pulled Pork

Pulled pork, pickled red onions & pineapple chipotle BBQ sauce on Italian bread / 14

TMH Beef Brisket

Beef brisket, bourbon onions, cheddar cheese & pineapple chipotle BBQ sauce on Italian bread / 16

The Italian Pork

Pulled pork, sausage, broccoli rabe, fresh mozzarella & roasted garlic aioli on Italian bread / 14

Buffalo Chicken Wrap

Breaded buffalo chicken cutlet, bacon, red onion, tomato & romaine with house bleu cheese in a grilled flour tortilla / 14

Southwestern Black Bean Burger Wrap

A house made black bean & sweet potato burger, baby spinach, smoked gouda & sriracha mayo wrapped in a grilled flour tortilla / 13

The Florence

Grilled chicken, fresh mozzarella, baby spinach, roasted reds, EVOO & balsamic glaze wrapped in a grilled flour tortilla / 13.5

[chow] Chicken & Waffles

Buttermilk fried chicken sandwiched between two sweet Belgian waffle "buns" & drizzled with maple syrup / 16

The Wynter Rose

Choice of house roast beef or smoked turkey, smoked gouda, banana peppers, lettuce, tomato, onion, oil & vinegar on Italian bread / 14

SIDES

- Mac & Cheese / 7.5
- Roasted Brussels with Pancetta / 8.5
- Sautéed Spinach / 7
- Roasted Garlic Smashed Potatoes / 7
- Smoked BBQ Baked Beans with Pork / 8.5
- French Fries / 6
- Stewed Beets / 6
- Side Garden or Julius Salad / 6

Half & Half / +2

Gluten Free Sourdough Crust / +4.5

10" Gluten Free Cauliflower Crust / +3.5

3 Toppings Included
*Contains Dairy

CHEESE

- Burrata / 4
- Cheddar / 2
- Extra Cheese / 3
- Feta / 3
- Fresh Mozz / 3
- Goat / 3
- Gorgonzola / 2
- Gouda / 3
- Gruyere / 4
- Mac & Cheese / 5
- Ricotta / 2

PROTEIN

- Bacon / 3.5
- Brisket / 4.5
- Chicken / 3.5
- Clams / 4
- Meatball / 3
- Pancetta / 3.5
- Pepperoni / 3
- Prosciutto / 3
- Pulled Pork / 3
- Sausage / 3
- Shrimp / 6.5

VEGGIES

- Arugula / 2
- Basil / 2
- Banana Peppers / 2
- Broccoli / 2
- Broccoli Rabe & Sausage / 3
- Brussels / 4.5
- Cherry Peppers / 2
- Fig Spread / 2
- Garlic / 2
- Jalapeños / 2
- Kalamata Olives / 2
- Mushrooms / 2
- Onion / 2
- Pickled Onion / 2.5
- Pineapple / 2
- Roasted Reds / 2
- Tomato / 2
- Scallions / 1
- Shallots / 2
- Spinach / 2
- Sweet Peppers / 2

An automatic 20% gratuity will be added to all parties of 6 or more.

While many of our dishes are gluten friendly, anything fried may contain gluten.

CRAFT PIZZA

12 Inches / 8 Slices

Max's Mozzarella / 10

THE REDS

Cardiac Arrest

Red sauce, bacon, pepperoni, house sausage, pulled pork, beef brisket / 18.5

The Anchor

Red sauce, breaded chicken cutlet, gorgonzola, house buffalo sauce / 15.5

The G.O.A.T.

Red sauce, prosciutto, goat cheese, caramelized shallots, arugula, balsamic glaze / 16

The Mahalo

Red sauce, pineapple, prosciutto, bacon, pineapple chipotle BBQ sauce / 16

The Spicy Swine

Red sauce, house sausage, banana peppers, house pickled red onion / 16

The Truth

Red sauce, fresh mozzarella, fresh basil, roasted garlic, EVOO / 16

The WTF! [Wow! That's Fantastic!]

Red sauce, bacon, cheddar, mac & cheese, pulled pork, pineapple chipotle BBQ sauce / 18.5

Ricotta Be Kidding!

Red sauce, fresh mozzarella, ricotta, bacon, house sausage, fresh basil / 16.5

You Bacon Me Crazy

Breaded chicken cutlet, bacon, scallions, chipotle ranch drizzle / 16

The Bernard

Broccoli rabe, house sausage, roasted garlic, parmigiano reggiano, EVOO / 16

*Cannot be made vegetarian

The Drunken Shroom

Mushrooms, smoked chicken, prosciutto, fresh basil, marsala wine mist / 16

The Figgy Stardust

House fig spread, smoked gouda, caramelized shallots, prosciutto, gorgonzola, EVOO / 16

The Leonidas

Baby spinach, feta, roasted garlic, roasted tomatoes, kalamata olives, EVOO / 16

The Margherita

Fresh mozzarella, tomato, fresh basil, EVOO / 15

Risk It For The Brisket

Cheddar, beef brisket, cherry peppers, green onion, pineapple chipotle BBQ sauce / 17

The Kurt Brussel

Roasted brussels sprouts, pancetta, roasted garlic, ricotta, balsamic drizzle / 16.5

*Cannot be made vegetarian

The Matthew Peary

Gorgonzola, pancetta, pears, honey drizzle / 15.5

Georgia Peach

Grilled peaches, caramelized shallots, arugula, prosciutto, goat cheese, honey drizzle / 16

The Channing Tater

Roasted garlic smashed potatoes, caramelized shallots, scallions, cheddar, bacon, broccoli, sour cream drizzle finish / 16.5

THE WHITES

CREATE YOUR OWN