

The Smoking Ember

Cuisine Type: Modern American Barbecue

STARTERS

- Burnt Ends with house pickles - \$14
- Smoked Chicken Wings with Alabama white sauce - \$12
- Jalapeño-Cheddar Cornbread with honey butter - \$8

FROM THE SMOKER

- 18-Hour Beef Brisket with coffee rub - \$22
- St. Louis Ribs with bourbon glaze - half rack \$18 / full rack \$29
- Pulled Pork Sandwich with Carolina vinegar sauce - \$16
- Smoked Half Chicken with lemon thyme jus - \$19

SIDES

- Mac and Cheese with bacon crumble - \$7
- Collard Greens with smoked ham hock - \$6
- Sweet Potato Casserole with pecan crumble - \$6
- Coleslaw - \$5

SWEETS

- Bourbon Pecan Pie - \$8
- Banana Pudding - \$7
- Peach Cobbler with vanilla ice cream - \$8