**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