

# SALT + SMOKE



CHEF + PITMASTER: Haley Riley

## APPETIZERS

⊗ **TRASHED RIBS** HOT OR NOT \$10.99

**FRIED HOUSE PICKLES**  
with **FLAXSEED MAYO** \$6.99

**HUSH PUPPIES** and **MAPLE BUTTER** \$5.99

⊗ **DEVEILED EGGS** with **BACON** \$5.99

**PIMENTO CHEESE TOASTED RAVS** \$10.99

**BURNT END TOASTED RAVS** \$10.99

⊗ **TRASHED WINGS** \$11.99

⊗ **FRIED CHICKEN SKINS**  
with **HONEY GRAIN MUSTARD** \$4.99

⊗ **DRY RUB SMOKED WINGS** \$11.99

## SALADS

ADD: BRISKET or CHERRY SMOKED SALMON \$5

ADD: PULLED PORK, FRIED JALAPENO and CHEDDAR BOLOGNA or SMOKED CHICKEN \$4 each

⊗ **CAESAR SALAD**

BRIOCHE CROUTONS, ROMAINE, PARMESAN  
HALF: \$6.99 FULL: \$11.99

⊗ **KALE CRUNCH SALAD**

KALE, BRUSSELS, CABBAGE, WALNUTS, GOAT CHEESE,  
DRIED APRICOTS, RED ONION, GRAPE TOMATOES  
HALF: \$6.99 FULL: \$11.99

## SANDWICHES *with one side*

⊗ **SUBSTITUTE: GLUTEN-FREE VEGAN BUN** \$2

**PULLED PORK**

COLESLAW, HOUSE PICKLES \$11.99

**BRISKET**

BURNT END MAYO, TOBACCO ONIONS \$12.99

**PULLED CHICKEN**

PIMENTO CHEDDAR, STREET CORN RELISH \$11.99

**CHERRY SMOKED SALMON** (*served chilled*)

PICKLED ONIONS, ROASTED RED PEPPER, ALFALFA  
SPROUTS, SMOKED TOMATO MAYO \$13.99

**FRIED JALAPENO and CHEDDAR BOLOGNA**

CHOW CHOW, GRAIN MUSTARD \$10.99

**FALAFEL BURGER**

FLAXSEED MAYO, ORGANIC GREENS, PEPPER JELLY \$9.99

**BLT**

BACON, SMOKED TOMATO, LETTUCE, SMOKED PAPRIKA  
AIOLI \$10.99

**S+S DOUBLE BACON CHEESEBURGER** \$11.99

## PLATES *with two sides and bacon & cheddar popover*

⊗ ALL PLATES ARE GLUTEN-FRIENDLY IF POPOVER IS OMITTED AND GUEST  
SELECTS GLUTEN FRIENDLY SIDES

**BESTIE COMBO** 2 FOR \$17.99 • 3 FOR \$21.99 • 4 FOR \$25.99

SELECT RIBS TWICE ON YOUR COMBO \$4

**PULLED PORK** \$16.99

**BRISKET** \$17.99

**PULLED CHICKEN** \$15.99

**SMOKED WINGS** \$17.99

**ST. LOUIS CUT RIBS** 1/2 RACK \$16.99 FULL \$27.99

**FRIED JALAPENO and CHEDDAR BOLOGNA** \$15.99

## DESSERT

**PIE**

PECAN, APPLE, CHOCOLATE \$5.99

⊗ **ICE CREAM**

DAILY SELECTION \$4.99

A LA MODE \$2.99

## SIDES

⊗ **BEEF FAT FRIES** \$5

⊗ **PIT BEANS** with  
**SMOKED BACON** \$4

⊗ **SWEET PEPPER  
POTATO SALAD** \$4

⊗ **COLESLAW** \$3

**WHITE CHEDDAR  
CRACKER MAC** \$5

⊗ **GREEN BEAN and  
TOMATO SALAD** \$4

⊗ **BBQ SWEET POTATO CHIPS** \$3

⊗ **CREAMED CORN** \$4

⊗ **BRISKET CHILI** \$4

⊗ **SPECIAL SIDE** \$4

**MEAT**  
by the **POUND**

*for here or catering to go.*

**PULLED PORK** \$16.99/lb. **CHICKEN** \$15.99/lb. **BRISKET** \$20.99/lb. **RIBS** \$21.99/slab

*Sauces...* MY SWEET BESTIE • HOTANGY • ALABAMA RANCH • MUSTAROLINA • I CAN'T EVEN

*Sides...* PINT \$8.99 • QUART \$14.99 • GALLON \$46.99

⊗ ITEMS CAN BE GLUTEN-FRIENDLY OR CAN BE MADE GLUTEN-FRIENDLY WITH A SMALL ALTERATION. BE CERTAIN TO CONSULT YOUR SERVER.

# SALT + SMOKE



## CRAFT COCKTAILS

### Classic Old Fashioned 10.00

1843 David Nicholson, Angostura Bitters, Orange Bitters, Brown Sugar Simple

### Elder Uncle 10.00

Citadel Gin, St.Germaine Elderflower, Lemon Juice, Simple Syrup

### Apple Barrel 9.00

Apple Jack Brandy, Cinnamon Walnut Whiskey, Lemon Juice, Simple Syrup, Apple Bitters, Ginger Beer

### Salt + Smoke 10.00

Laphroig 10 Year, Amaro Casoni, Lime Juice, Tarragon Simple Syrup

### Sazerac 10.00

Bone Snapper Rye, Camus Vs Cognac, Absinthe, Peychaud's Bitters

### Lexington Negroni 10.00

James E. Pepper 1776, Barbadillo Cream Sherry, Campari

## OAK AGED COCKTAILS

### Manhattan 10.00

Four Roses Small Batch, Cocci Vermouth, Angostura Bitters

### Vieux Carre 10.00

Rittenhouse Rye, Angostura bitters, Camus Vs Cognac, Dolin Rogue Dry Vermouth, Benedictine

### Tennessee Rose 10.00

George Dickel Rye, Big O, St. Germaine Elderflower

## DRAFT BEER

### Tangerine Radler 7.00

Lager & Tangerine Soda | 4.2%  
Urban Chestnut Brewery Co.

### Disco Punch 7.00

Kettle Sour | 5%  
Modern Brewery

### Schmidt's Light 6.00

Lager | 4%  
Urban Chestnut Brewing Company

### Sweet Lou's 7.00

Lavender Cider | 5.0%  
Brick River

### Citrapolis 7.00

IPA | 7.0%  
Modern Brewery

### American Brown 7.00

American Brown Ale | 4.8%  
Civil Life Brewing Co.

### Snapper 7.00

IPA | 7.2%  
Logboat

## SELTZER ON TAP

### Ranch Water 6.00

Hornito's Blanco, Simple Syrup, Lemon Juice

### Kentucky Mule 6.00

Jim Beam, Ginger Syrup

## COCKTAIL OF THE MOMENT

### Tin Shandy

Tin Cup Whiskey, Honey Simple Syrup, Lemon Juice 13.00



# SALT + SMOKE



## CRAFT BEER

<b>HeyZeus</b> Mexican Lager   5.2% Melvin Brewing	6.00
<b>Citywide</b> American Pale Ale   5.5% 4 Hands Brewing Company	7.00
<b>Citywide Pilsner</b> German Pilsner   5.5% 4 Hands Brewing Company	7.00
<b>Homestead</b> Sweet Cider   5.0% Brick River Cider Company	7.00
<b>Cornerstone</b> Dry Cider   5.5% Brick River Cider Company	7.00
<b>Urban Underdog</b> American Lager   4.7% Urban Chestnut	7.00
<b>Beer for Cafes</b> Malt Beer   4.0% Off Color Brewing Company	7.00
<b>Ole St. Lou</b> Lager   4.8% Heavy Riff Brewing	7.00
<b>Citrus Wheat</b> American Pale Wheat   4.7% The Old Bakery Brewing Company	7.00
<b>Prairie Rainbow Sherbet</b> Fruited Sour   7.5% Prairie Artisan Ales	7.00
<b>Glutenberg Blonde</b> Gluten-Free Blonde Ale   4.5% Glutenberg Craft Brewery	7.00
<b>Pretty Pleasy</b>	6.00
<b>Raspberry Squeezy</b> Hard Seltzer   5%   Sugar Free, Gluten Free Alpha Brewing Company	

## WINE

### RED

<b>Pinot Noir</b> Cloudline	10/36
<b>Cabernet</b> Spellbound	9/32
<b>Malbec</b> Catena	10/36
<b>The Dark Red Blend</b> Catena	10/36
<b>Zinfandel</b> Shannon Ridge	10/36

### WHITE

<b>Chardonnay</b> Cloudline	9/32
<b>Pinot Gris</b> Foris	9/32
<b>Riesling</b> Selbach	9/32
<b>Sauvignon Blanc</b> Saget La Perriere	9/32
<b>Rose</b> Chateau De Campuget	9/32

## LOCAL WINE SPOTLIGHT

<b>Himmelswein</b> Montelle Wineries (Sweet Missouri Wine)	7/24
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## NON ALCOHOLIC BEERS

<b>Hell Raiser</b> Amber Ale Well-Being Brewery Company	6.00
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**Bud Select 4.00 Bud Light 4.00**

**Budwesier 4.00 Mich Ultra 4.50**

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## FLIGHT OF THE MONTH

GREENBRIER FLIGHT **20.00**

*Belle Meade, Belle Meade Reserve, Nelson's Greenbrier*

## BOURBON

1oz Pours

1843 David Nicholson	4.00	Knob Creek	5.00
Amador Double Barrel	6.00	Knob Creek Single	6.00
Angel's Envy *	8.00	Larceny Barrel Proof*	7.00
Backbone Prime	4.00	Larceny Small Batch	5.00
Backbone Uncut	6.00	Legent*	5.00
Basil Hayden	6.00	Maker's Mark	5.00
Belle Meade	5.00	Maker's 46	6.00
Bernheim Wheat	4.00	Maker's Cask	6.00
Bib & Tucker	6.00	Old Forester	5.00
Bird Dog	4.00	Old Forester 1870	6.00
Bird Dog 10 year	6.00	Old Forester 1920	6.00
Blanton's *	8.00	Rebel Yell	4.00
Breckenridge	6.00	Rough Rider	5.00
Breucklen 77 Wheat	5.00	Rough Rider Warrior	6.00
Buffalo Trace *	5.00	Russel's 6 year	4.00
Bulleit	5.00	Russel's 10 year *	5.00
Bulleit 10 year	6.00	Straight Edge	5.00
David Reserve*	6.00	The Chicken	7.00
Devil's River	4.00	Widow Jane 10 Year*	8.00
Devil's River Coffee	4.00	Wild Turkey	4.00
Douglas & Todd	5.00	Wild Turkey Long Branch	5.00
Elijah Craig *	4.00	Wild Turkey Kentucky	8.00
Evan Williams	4.00	Spirit *	
Evan Williams B.I.B*	5.00	Wild Turkey Rare Breed	6.00
Joesph Magnus *	11.00	Willet*	8.00
Jeffersons	5.00	Weller Special Reserve *	5.00
Jeffersons Ocean*	7.00	Woodford Double Oak	7.00
Jeffersons Reserve	7.00	Yellow Stone Select*	7.00

\*Please ask your server for availability

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BBQ BOURBON BEER



## RYES

Angel's Envy Rye *	10.00	High West Rendezvous Rye	6.00	Sazerac Rye *	5.00
Bonesnapper Rye	4.00	High West Yippee-Ki-Yay Rye*	15.00	Templeton Rye	6.00
Breuckelen 77 Rye	5.00	James Pepper Rye	4.00	Whistlepig 10 year	8.00
Bulleit Rye	5.00	Knob Creek Rye	6.00	Whistlepig 12 year	10.00
George Dickel Rye	4.00	Pikesville Rye	7.00	Whistlepig 15 year	20.00
High West Dbl Rye	5.00	Rittenhouse Rye	4.00	Whistlepig Piggyback	7.00
				Woodford Reserve Rye	7.00

## SCOTCH

Balvenie 12 year	7.00	Glenmorangie	6.00	McCarthy's	5.00
Dalmore 12 year	8.00	Highland Park	6.00	Monkey Shoulder	5.00
Dewars	5.00	Lagavulin 16 year	10.00	Oban 14 Year	9.00
Glenfiddich 15 year	8.00	Laphroaig 10 year	8.00	Talisker 10 year	7.00
Glenfiddich Fire & Cane	7.00	Macallan 12 Year	6.00		
Glenlivet 15 Year	7.00	Macallan 12 Year Double	9.00		

## IRISH

Jameson	5.00
Jameson Black Barrel	5.00
Jameson IPA	6.00
Jameson Stout	6.00
Redbreast 12 Year	10.00
Tullamore Dew Rum	5.00

## JAPANESE

Akashi	6.00
Nikka Coffey Grain	6.00
Iwai Tradition	7.00
Suntori	6.00
Tenjaku	5.00