



NOBLE SMOKE

We're bringing *the fire.*

Our fleet of customized smokers & wood burning ovens are designed for all things delicious.



the meats

- PRIME BEEF BRISKET
- HERITAGE FARMS PORK SHOULDER
- HERITAGE FARMS PORK SPARE RIBS
- BEEF SHORT RIBS
- JOYCE FARMS NATURAL OR BBQ CHICKEN
- SPICE RUBBED & SMOKED WINGS
- BONE ON RACK OF PORK
- PRIME BEEF RIBEYE | MP
- PRIME GOAT HEAD STEAKS FLORENTINE SLICED | MP
- LAMB RACKS | MP
- PASTRAMI WITH SWISS, SPICY
MUSTARD & RYE BREAD | TWO WEEK LEAD TIME

the sides

- SLAW | EASTERN OR WESTERN
- BROCCOLI SLAW
- COLLARD GREENS
- BUTTER BEANS
- PAN FRIED GREEN BEANS
- SMOKED CARROTS
- MAC AND CHEESE
- PAN FRIED CORN
- ROASTED BEETS
- SUCCOTASH
- BRUSSEL SPROUTS
- HOPPIN' JOHN
- STEWED SQUASH
- ROASTED OKRA
- SLICED TOMATOES
- FINGERLING POTATOES
- GARDEN SALAD
- KALE CAESAR
- CAROLINA GOLD RICE
- GRAIN SALAD
- POTATO CHIPS | \$2.00pp
- HOUSEMADE PICKLES | \$2.50pp

\$20 PER PERSON	add ons
8 OZ PROTEIN CHOOSE ONE OR TWO	ADDITIONAL PROTEIN \$10PP BUNS, SLAW & PICKLES \$2.25PP
8 OZ SIDES CHOOSE TWO OR THREE	ADDITIONAL SIDES \$3.50PP WINGS \$16/DOZEN
*\$1,800 minimum food order. Disposable plates, cutlery & napkins included + labor, tax, service. Some items are seasonal.	

sweets

- WHOLE SEASONAL PIES | \$40.00
- ASSORTED COOKIES | \$3.50PP
- 8" CAKES | \$65.00

COPAIN

All sweets are homemade by our pastry chef Maris Ochoa. We are happy to accommodate any request.

extras

- SWEET TEA, UNSWEET TEA, LEMONADE | \$8.50GALLON
- MIRACLE WATER | \$2.50PP
- LACROIX | \$2.50PP
- CANNED SODAS | \$2PP
- WHOLE WATERMELON | \$30

WINE, BEER AND LIQUOR AVAILABLE

Not all smoke
is created equal.

NOBLESMOKEBBQ.COM