



Chef/Owner : Brian Stefan
southernSmokefoods.com

Seafood and Southern Classics

Some of the South's most treasured dishes come from the sea, and with the bounty of the New England Coastline we are able to bring these fine offerings here as well. All items are made from scratch with as many Vermont products as possible, and as always we can accommodate any allergies and dietary concerns.



Jambalaya

The essential New Orleans dish, Jambalaya is a hearty and heartwarming dish that will please the whole group. Our Jambalaya has organic chicken, smoky sausage, white fish like cod, and gulf shrimp, all simmered with rice and spices. The heat level of spices can be adjusted to any comfort level, and the flavor is never has to be compromised

Jambalaya, and two sides - \$15 per person

Shrimp & Grits



A rich and creamy Southern classic, and is a favorite for anyone who has had it. We use only wild American shrimp, and pair that with rich and spicy sausage gravy. We learned to make grits from the masters of Southern cuisine in Charleston South Carolina, and they will make a grit enthusiast out of even the most hardened of sceptics

Shrimp & Grits, and two sides - \$15 per person

Fish Fry



We coat our seafood in buttermilk and dredge it in a mix of cornmeal, flour, and spices, and we fry everything onsite to order, so it's hot & crispy. All options include spicy remoulade sauce, and smoked cocktail sauce.

Catfish nuggets, and two sides - \$15 per person

White fish, and two sides - \$15 per person

Crab cake, and two sides - \$17 per person

Combo, fish, crab cake, oyster, & shrimp, two sides - \$21 per person



Sides and Dessert

All sides and desserts are made from scratch and most can be vegetarian and/or gluten free. Heavier sides are best in the Spring and Fall in the cooler weather, but you can still enjoy them anytime. Desserts and Extra sides are \$3 more per person

Hot Sides:

BBQ Baked Beans

Potato Gratin with Grafton VT Cheddar Crust

Cuban Baked Black Beans

Caramelized Onion and Tomato Mac & Cheese

Classic and Jalapeno Cornbread

Braised Greens & Cabbage with Tomato

Garlic Mashed Potatoes

Buttermilk Biscuits

Butter Roasted Potatoes

Butter Roasted Root Veg

Corn on the Cob (seasonal)

Cornbread Stuffing

Grilled Assorted Summer Squash in Vinaigrette

Cold Sides:

Carolina Cole Slaw – Sweet Apple & Vinegar Base

Wedge Salad of Iceberg Lettuce, Blue Cheese, tomato, & either Buttermilk Ranch or Warm Bacon Dressing

Cornbread and Tomato Panzanella Salad

Spicy Thai Coleslaw with Sweet and Sour Dressing

Cucumber Salad Seasonal Green Salad with available vegetables

Desserts:

Cobbler with Crumbly Topping and filling like Peach, Apple, or Strawberry Rhubarb

Supper Fudgy Chocolate Torte Cake

Chocolate and Ginger Torte

Pineapple & Brown Sugar Short Cake

Beignets – The New Orleans Doughnut, with Chocolate Chips & Berry Sauce