

# SMOKE & TIMBER

*Executive Chef: Victor Garcia / Sous Chef: Kat Vulgamore*

"THIS MENU IS A TRIBUTE TO THE TWO WOMEN WHO HELPED SHAPE ME INTO WHO I AM, AND TO THE RICH DISHES THAT BROUGHT ME SOME OF MY FONDEST CHILDHOOD MEMORIES. TO MY GRANDMA VICKIE, A DEVOTED MEXICAN CATHOLIC WHO MADE THE BEST FLOUR TORTILLAS, HANDS DOWN, AND TO MY GRANDMA JUDY, A SOUTHERN, BRIGHT REDHEADED IRISH WOMAN WHOSE COLLARD GREENS AND CHICKEN AND DUMPLINGS I CAN STILL SMELL AND EAT WITH A MEMORY. WHILE FROM TWO SEPARATE WORLDS OF INFLUENCE, THEY HAD ONE FABRIC WOVEN THROUGH THEIR VEINS: COOKING FROM THE SOUL.

THE LESSONS THEY TAUGHT ME ON A STOVE FROM A YOUNG AGE, AND WATCHING THEM INTENTLY AS THEY CREATED WHOLESOME DISHES, HAS CULTIVATED MY LOVE LANGUAGE, COOKING, AND THE CHOREOGRAPHY BEHIND EACH RECIPE - FLAVOR AND APPROACHABILITY. I HOPE WHEN THEY LOOK DOWN, THEY SEE THEIR LEGACY AND BURNING PASSION DANCING THROUGH THESE COVETED DISHES AND WATCH AS THEY BECOME THE STAR OF THE SHOW; STRIKING CONVERSATIONS, AND DEFINING MEMORIES TO LAST A LIFETIME."

*-Owner: Deborah Hatley*

## THE PRELUDE

ARANCINIS  
with manchego, pancetta ..\$14.00

STEAK TRUFFLE FRIES  
with truffle aioli ..\$12.00

CRISPY POTATO ROSTI  
with smoked creme fraiche + caviar ..\$36.00

SKILLET CARAMELIZED ONION  
with gruyere dip ..\$12.00 

HOMEMADE FOCCACIA  
with whipped butter ..\$6.00

WINTER PEAR SALAD  
tri-blend & gorgonzola ..\$12.00  

SIGNATURE CAESAR  
served as half romaine hearts ..\$14.00 

CLASSIC FRENCH ONION SOUP  
with gruyere crust .. \$12.00

S&T SMASH BURGER  
2x patty burger with caramelized onion & bacon ..\$28.00



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*AUTOMATIC 20% GRATUITY IS ADDED TO PARTIES THAT HAVE 8 OR MORE

 VEGETARIAN  GLUTEN FREE

# SMOKE & TIMBER

## THE MAIN SHOW

### PAPPARDELLE SHORT RIB

with smoked tomato ragù ..\$46.00

### PECAN CRUSTED CHICKEN

with truffle creme ..\$42.00

### BEEF WELLINGTON

with parsnip puree ..\$68.00

### SPICY AMATRICIANA BUCATINI

..\$28.00

### SCALLOP MUSHROOM RISOTTO

with black truffle ..\$52.00  

### SMOKED RICOTTA AGNOLOTTI

with pancetta cream sauce ..\$32.00

### CHARRED CAULIFLOWER

with white bean puree ..\$28.00  

### WINTER SQUASH LASAGNA

..\$28.00 

### CHICKEN PARMESAN

with whipped mashed potatoes + tomato gravy ..\$36.00



## SIDES

### POTATO DAUPHINOISE

..\$14.00

### CHARRED ROOT VEGETABLES

..\$10.00  

### CREAMY MASHED POTATOES

..\$12.00

### ROASTED ACORN SQUASH

..\$10.00  

### CORNBREAD

with smoked maple butter ..\$12.00



## THE END

### SNICKERDOODLE SKILLET

..\$12.00

### DARK CHOCOLATE POTS DE CRÉME

..\$12.00

### PUMPKIN SPICE CHEESECAKE

..\$14.00



## CUTS

+ \$2.00

red wine demi | bourbon steak sauce | horse radish creme

### 14oz DUROC GRILLED PORK CHOP

..\$56.00

### 10oz SIGNATURE CEDAR PLANK SALMON

..\$42.00

### 8oz FILET

..\$68.00

### 22oz ESPRESSO RUBBED RIBEYE

..\$95.00

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