

Smoke & Timber

The Season's
New Menu

LOCALLY SOURCED · HANDCRAFTED · MARS HILL, NC

EXECUTIVE CHEF: KAT AUSTIN

"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

STARTERS

Housemade Focaccia

\$9

olive oil, sea salt, seasonal butter

Whipped Ricotta Toast

\$16

grilled focaccia, chili honey, citrus, herbs, beet powder

Cranberry Whipped Fetta Dip

\$14

tart cranberry relish, whipped feta, toasted pistachio, local hot honey drizzle

Buttermilk Smoked Wings 🍷

\$22

fire-grilled, sweet calabrian chili rub, herb verde ranch

Papas Bravas 🍷

\$20

crispy potatoes, smoked tomato sauce, garlic aioli, green onions

SOUPS & SALADS

Roasted Butternut Squash Bisque \$12

toasted pepitas, creme, fried sage

Cranberry Garden Salad (G) \$16

baby spinach, whipped cranberry goat cheese, toasted pepitas, honey miso vinaigrette

Harvest Salad (G) \$17

purple kale, shaved apple, fennel, pomegranate seeds, bleu cheese, white wine vinaigrette, spiced pecan

Little Gem Caesar \$16

parmesan, breadcrumb, light dressing

Caesar Al Tavola (TABLESIDE) \$32

parmesan, breadcrumb, light dressing
*portioned for two

HOUSEMADE PASTAS

Lemon + Calabrian Chili Linguine \$34

shrimp, garlic, citrus, chili oil

Butternut Ravioli \$27

spiced butternut, cacio de pepe, black pepper, crispy sage, parmesan

Roasted Red Pepper Rigatoni \$36

mild pork sausage, roasted red pepper tomato cream sauce, stracciatella, olive oil

CONTORNI

Crispy Fingerlings (G) \$10

rosemary, garlic

Charred Broccolini \$13

stracciatella, chili oil, herb bread crumbs

Agrodolce Brussels (G) \$12

bacon lardons, maple agrodolce

Three Cheese Mac \$12

fontina, cheddar, parmesan

SIGNATURES

Venison (G) \$45

juniper brined venison loin, sunchoke puree, sautéed mustard greens, blueberry compote

Miso Glazed Salmon (G) \$44

light cedar smoke, seasonal vegetables

S&T Burger \$24

house made bun, double patty, melted gouda, caramelized onion, house pickles, smokey comeback sauce

Chicken Parmesan \$36

breaded chicken breast, creamy mashed potatoes, tomato gravy, parmesan

Smoked Short Rib \$38

slow smoked BBQ short rib, baked pinto beans, roasted elote corn salad, cabbage slaw

FROM THE FIRE

8oz Filet (G) \$68

charred asparagus, red wine demi

21OZ Bone-in Ribeye (G) \$95

smashed fingerlings, chimichurri

21 Day Dry Aged Duroc Pork Chop \$48

sweet potato puree, seared brussels

sides

Please inform your server of any allergies or dietary needs. Consuming raw or undercooked proteins may increase risk of food-borne illness.

Menu items subject to seasonal availability. *Kids menu available upon request.

(G) GLUTEN FREE VEGAN ACCOMMODATIONS AVAILABLE UPON REQUEST.