

Blue Smoke

116 E 27th St 10016

Btwn Lexington & Park Ave

212-447-7733

YOUR AD HERE

MenuPages **PRIME** Advertising

for more info: www.menupages.com

Lunch

Starters

Iced Oysters on the Half Shell with Spicy Cocktail Sauce.....	each 1.95
Deville Eggs with Toasted Almonds and Water-cress.....	5.95
Yellow Tomato Gazpacho.....	6.50
Jackie's Fry Bread with Chipotle Butter.....	5.50
"Barbecued" Mussels with Tomatoes, Chilies and Smoked Pork.....	9.50
Chipotle Chicken Wings with Creamy Blue Cheese Dip.....	9.50
"Barbecued Spaghetti" with Smoked Pork and Spicy Tomato Sauce.....	7.95 12.95
Three-Sausage Sampler with Pickled Jalapenos and Crackers.....	11.50

Salads

Iceberg Wedges with Blue Cheese or Spicy Russian dressing.....	6.95
Chopped Vegetable and Lettuce Salad with Feta Cheese.....	7.95 12.75
Classic Caesar Salad (add Smoked Chicken, \$5).....	6.75 12.50
Heirloom Tomatoes with Feta, Basil and Extra Virgin Olive Oil.....	11.50

Sandwiches

Pulled Pork on a Homemade Brioche Bun with Pickles & Slaw.....	9.95
Sliced Texas-Style Beef Brisket with Pickles & Slaw.....	11.95
Blue Smoke Burger on a Homemade Brioche Bun with Fries (add cheese or house-cured bacon, \$1 each).....	10.95
Smoked User's Bologna topped with Pickles & Slaw.....	8.95
Tuna Salad on Tomcat Buttermilk Bread with Barbecued Potato Chips.....	8.50
Smoked Portobello and Grilled Vegetables on Homemade Focaccia.....	9.95
Smoked Portobello and Grilled Vegetables On Focaccia.....	9.95
"BLG" - Bacon, Lettuce and Fried Green Tomato on Buttermilk Toast.....	8.95
'cubano Smoked Pork, Ham, Swiss Cheese, Pickles & Mustard on a Toasted Bun.....	11.50

Ribs

Half Rack/Full Rack

St. Louis Spareribs (More Marbled).....	13.75 19.95
Memphis-Style Baby Back Ribs (Leanest).....	14.50 21.95
Texas-Style Salt & Pepper Beef Ribs.....	14.75 22.50
Rib Sampler Memphis Baby Backs, St. Louis Spareribs, and Texas Style Beef Ribs.....	23.50
Rhapsody In 'Cue St. Louis Spareribs, Pulled Pork and Smoked Organic Chicken.....	22.50

Our Ribs are Dry-Rubbed and Smoked "Low & Slow" over Hickory & Apple Woods

Lunch Plates

Grilled Shrimp with Summer Greens Salad	17.50
Barbecued Chicken Salad with Crunchy Vegetables.....	12.50
Pan Fried Black Pepper Catfish with Okra Stew.....	17.50
Grilled Smoked Salmon with Crispy Vegetable Salad.....	18.50
Smoked Organic Chicken with Sautéed Swiss Chard and Mashed Potatoes.....	17.50
Sliced Texas-Style Beef Brisket with Mashed Potatoes and Onions.....	15.95

For the Table

Homemade Cheddar Wafers.....	2.50
Warm Barbecued Potato Chips.....	4.75
French Fries.....	4.50
Hush Puppies with Jalapeno Marmalade.....	3.50
Spicy Cheese Fries.....	5.95
Cornbread Mini Loaves (2).....	3.50
Creamy Blue Cheese & Bacon Dip.....	3.25

Vegetables & Sides

Corn on the Cob (2 Pieces).....	4.25
Grilled Squash.....	5.50
Sautéed Swiss Chard.....	4.95
Braised Collard Greens with Bacon.....	4.95
Vegetable and Hominy Chili.....	5.50
Baked Pit Beans (with Pork).....	4.50
Macaroni & Cheese.....	5.95
Coleslaw.....	2.95

Homemade Desserts

Warm Peach Crisp.....	6.75
Chocolate Layer Cake.....	6.75
Sticky Toffee Pudding.....	6.95
Key Lime Pie.....	6.50
Concord Grape Fizz with Creme Fraiche Parfait.....	6.50
Ice Cream Sundae with Hot Fudge, Toffee or Strawberry Sauce.....	5.95
Fitz's Root Beer Float.....	4.50
Milk Shake (Vanilla, Chocolate, Strawberry).....	4.75
Milk Shake with Espresso Shot.....	add 1.95
Malted (Vanilla, Chocolate).....	4.75

Beverages

Ice Tea.....	2.50
Homemade Lemonade.....	2.95
Fit'z Root Beer (and Diet).....	2.95
Barritt's Ginger Beer.....	2.95
Coca-Cola, Diet Coke, 7-Up & Orange Soda.....	2.50
Glass of Milk.....	1.50
Coffee, Tea.....	1.75
Espresso.....	2.50
Cappuccino.....	2.75

Dinner

Starters

Iced Oysters on the Half Shell with Spicy Cocktail Sauce.....	each 1.95
Deville Eggs with Toasted Almonds and Water-cress.....	5.95
Yellow Tomato Gazpacho.....	6.50
Fried Green Tomatoes with Red Radish and Cucumber.....	8.95
"Barbecued" Mussels with Tomatoes, Chilies and Smoked Pork.....	9.50
Chipotle Chicken Wings with Blue Cheese Dip.....	9.50
"Barbecued Spaghetti" with Smoked Pork and Spicy Tomato Sauce.....	7.95 12.95
Three-Sausage Sampler with Pickled Jalapenos and Crackers.....	11.50
Small-Bite Salt & Pepper Beef Ribs with Horseradish Dip.....	9.75
Chilled Smoked Foie Gras with Jalapeno Marmalade.....	12.50

Salads

Iceberg Wedges with Creamy Blue Cheese-Bacon or Spicy Russian Dressing.....	6.95
Classic Caesar Salad.....	6.75
Chopped Vegetable & Lettuce Salad with Feta Cheese.....	7.95
Fried Oyster Salad with Arugula and Buttermilk-Herb Vinaigrette.....	11.00
Heirloom Tomatoes with Feta, Basil and Extra Virgin Olive Oil.....	11.50

Real Pit Barbecue

Half/Full

St. Louis Spareribs (More Marbled) - Served with Slaw.....	13.75 19.95
Memphis-Style Baby Back Ribs (Leanest) - Served with Slaw.....	14.50 21.95
Texas-Style Salt & Pepper Beef Ribs Served with Slaw.....	14.75 22.50
Smoked Organic Chicken with Sautéed Swiss Chard and Mashed Potatoes.....	17.50
Pulled Pork Platter with Baked Pit Beans and Slaw.....	14.95
Sliced Texas-Style Beef Brisket with Mashed Potatoes & Onions (Lean or Marbled).....	15.95

Rib Sampler St. Louis Spareribs, Memphis Baby Backs and Texas-Style Beef Ribs.....	23.50
Rhapsody In 'Cue St. Louis Spareribs, Pulled Pork, Smoked Chicken and Hot Links.....	23.50

Our Ribs are Dry-Rubbed and Smoked "Low and Slow" over Hickory & Apple Woods

Chicken, Chops & Steak

Fried Chicken with Buttermilk Biscuit, Mashed Potatoes and Gravy.....	18.95
Grilled Loin Lamb Chops with Mint Julep Butter and Cauliflower Gratin.....	22.95
Black Pepper Strip Steak with Maytag Blue Cheese Sauce and Cottage Fries.....	24.95

Fish & Seafood

Pan-Fried Black Pepper Catfish with Okra Stew.....	17.50
Grilled Smoked Salmon with Chipotle Butter, Dirty Rice and Green Beans.....	18.50
New Orleans Shrimp Creole with Rice and Sweet Peas.....	19.50

Sandwiches

All Served on our Homemade Brioche Bun

Pulled Pork with Pickles and Slaw.....	9.95
Sliced Texas-Style Beef Brisket with Pickles and Slaw.....	11.95
Blue Smoke Burger with Fries (add cheese or house-cured bacon, \$1 each).....	10.95

Weekly Specials

Monday - Barbecued Suckling Pig Coleslaw, Corn on the Cob & Hush Puppies.....	22.00
Tuesday - Hickory Pit Prime Rib Creamed Spinach & Cottage Fries.....	25.00
Wednesday - Smoked Loin of Pork Applesauce & Cabbage.....	22.50
Thursday - Barbecued Organic Turkey Apple-Sausage Stuffing & Collard Greens.....	19.50
Friday - Barbecued Short Ribs Buttered Green Beans & Horseradish Mashed Potatoes.....	23.00
Saturday - Kentucky-Style Barbecued Lamb Cracked Wheat & Creamed Spinach.....	21.50
Sunday - Blue Smoke Chicken-Fried Sirloin Steak Mashed Potatoes, Buttermilk Biscuit & Gravy.....	21.50

For the Table

Warm Barbecued Potato Chips.....	4.75
Hush Puppies with Jalapeno Marmalade.....	3.50
Jackie's Fry Bread with Chipotle Butter.....	5.50
French Fries.....	4.50
Spicy Cheese Fries.....	5.95
Cornbread Mini Loaves (2).....	3.50
Smoked Bologna Sandwich Quartered.....	8.95
Creamy Blue Cheese & Bacon Dip.....	3.25
Homemade Cheddar Wafers.....	2.50
Mount Olive, North Carolina Salt Peanuts Roasted Specially for Blue Smoke & Fresh At Your Table.....	4.95

Vegetables & Sides

Corn on the Cob (2 pieces).....	4.25
Grilled Squash.....	5.50
Sautéed Swiss Chard.....	4.95
Braised Collard Greens with Bacon.....	4.95
Creamed Spinach.....	4.95
Cauliflower & Potato Gratin.....	5.50
Mashed Potatoes & Onions.....	3.95
Vegetable & Hominy Chili.....	5.95
Baked Pit Beans (with Pork).....	4.50
Macaroni & Cheese.....	5.95
Coleslaw.....	2.95

