

**CHERRYWOOD  
BBQ  
& ALE HOUSE**

*Chef de Cuisine*  
Keith Richardson

*Sous Chef*  
Mike Littlefield

## Appetizers

**SMOKED CHICKEN QUESADILLA \$14**  
House-Smoked Chicken, Sharp Cheddar Cheese, Sugar-Cured Jalapeños, Homemade Salsa, Herbed Sour Cream

**BBQ NACHOS <sup>GF</sup> \$16**

Barbecued Pulled Pork, Sharp Cheddar Cheese, Sugar-Cured Jalapeños, Homemade Salsa, Herbed Sour Cream

**JUMBO HOUSE-SMOKED WINGS <sup>GF</sup>**

**Half Dozen \$8 Dozen \$15**

Served Dry Rubbed or Tossed in Alabama White Sauce or House Buffalo Sauce  
Choice of Ranch or Blue Cheese

## Soups & Salads

**SMOKED BRISKET TEXAS CHILI \$12**  
Tomato, Onions, Peppers, Sour Cream, Scallions (no beans) Served with Cornbread

**CHERRYWOOD SALAD <sup>~GF~</sup> \$12**

Baby Lettuces, Poached Pear, Orange, Raisins, Clemson Blue Cheese, Pecans, Champagne Vinaigrette

**ICEBERG WEDGE SALAD <sup>GF</sup> \$12**

Pickled Red Onions, Cherry Tomatoes, Egg, Bacon, Blue Cheese Dressing

Add Grilled or Smoked Chicken \$7

Add Grilled or Fried Shrimp\* \$10

## Signature Sides

Pint/Quart

Four Cheese Mac \$9/17

**\*\*CHARLESTON MAC-OFF: OPEOPLE'S CHOICE WINNER 2014-2019\*\***

Cajun Tater Tots <sup>GF</sup> \$5/10

Onion Rings \$5/10

BBQ Pit Beans <sup>GF</sup> \$7/13

Carolina Slaw <sup>GF</sup> \$7/13

Bacon-Braised Collard Greens <sup>GF</sup> \$7/13

Tomato Cucumber Salad <sup>GF</sup> \$7/13

Cornbread, Honey Butter  
\$3 or \$14 for Dozen

Shoestring Fries <sup>GF</sup> \$5/10

## Sandwiches & Burgers

ACCOMPANIED WITH YOUR CHOICE OF  
ONE SIGNATURE SIDE

**BRASSTOWN BEEF BRISKET SANDWICH <sup>~GF~</sup> \$18**

Smoked Beef Brisket Sliced and Topped with Sweet Cabbage Chow-Chow on a Potato Roll

**BARBEQUE SANDWICH <sup>~GF~</sup> \$16**

**\*\*OUR AWARD WINNING PULLED PORK\*\***

Topped with Carolina Cole Slaw on a Potato Roll

**SMOKED TURKEY SANDWICH <sup>~GF~</sup> \$16**

Smoked Turkey, Arugula, Mayo, Cranberry Relish, Swiss Cheese on Wheat Berry Bread

**CHERRYWOOD CHEESEBURGER\* <sup>~GF~</sup> \$16**

Cheddar, LTO on a Potato Roll

## House-Smoked Meats

**SMOKED PULLED PORK <sup>~GF~</sup> \$20/lb.**

**\*\*OUR AWARD WINNING PULLED PORK\*\***

Moist, Tender, Smoked on the Bone Pork Shoulder

**USDA PRIME BEEF BRISKET <sup>~GF~</sup> \$25/lb.**

Guajillo Pepper Rubbed, Smoked for Min. of 12 Hours

**FREE RANGE CHICKEN <sup>~GF~</sup> \$9/half, \$18/whole chicken**

BBQ Spiced Rubbed and Slow Smoked

**SMOKED ST. LOUIS STYLE RIBS <sup>~GF~</sup> \$38/rack**

Your Choice of Dry Rubbed or Mopped with Our Sorghum Chipotle Glaze

**SMOKED TURKEY BREAST <sup>~GF~</sup> \$20/lb.**

Apple Cider Brined, Slow Smoked

## Dessert

**SEASONAL COBBLER \$8**

Caramel Roasted Fruit, Oat Crumble, Ice Cream

**COOKIES & CREAM ICE BOX CAKE \$8**

Warm Fudge Sauce, Cookie Crumble

## Smokehouse Platters

ALL PLATTERS ARE ACCOMPANIED WITH HOUSE PICKLES,  
CORNBREAD, AND YOUR CHOICE OF ONE SIGNATURE SIDE

**BRASSTOWN BEEF BRISKET <sup>~GF~</sup> \$25**

Local All-Natural Grass Fed Beef Brisket, Guajillo Pepper Rubbed, Slow Smoked Overnight

**DUROC PORK ST. LOUIS STYLE RIBS <sup>~GF~</sup> \$25/half rack**

Your Choice of Dry Rubbed or Mopped with Our Sorghum Chipotle Glaze

**FREE RANGE CHICKEN <sup>~GF~</sup> \$22**

Springer Mountain Farms Half Chicken, BBQ Spiced Rubbed and Smoked

**PULLED PORK SHOULDER <sup>~GF~</sup> \$22**

**\*\*SMOKE ON THE HARBOR BBQ THROWDOWN PEOPLE'S CHOICE CHAMPION 2017-2018\*\***

All Natural Smoked Pork Shoulder from Heritage Farms, NC

**SMOKED TURKEY BREAST <sup>~GF~</sup> \$23**

Apple Cider Brined, Slow Smoked

**COMBINATION PLATTER <sup>~GF~</sup> \$27**

Half Portions of Two of Our House-Smoked Meats with a Choice of One Side

**COMBINATION PLATTER FOR 4 - SERVED FAMILY STYLE <sup>\*GF</sup> \$89**

Brisket, Pulled Pork, Half Chicken, Smoked Turkey, and a Half Rack of Ribs (Dry or Mopped) with a Choice of Two Sides. NO SUBSTITUTIONS.

## Fore the Kids

All Kids Items are \$11 and Served with Shoestring Fries

**KIDS CHEESEBURGER**

**CHICKEN TENDERS**

**PORK SANDWICH**

**FOUR CHEESE MAC**

*GF*— Gluten Free

*~GF~*— Can Be Prepared Gluten Free

\*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.