

Chef de Cuisine
Keith Richardson

O S P R E Y P O I N T
CHERRYWOOD
BBQ
& ALE HOUSE

Sous Chef
Mike Littlefield

Appetizers

SMOKED CHICKEN QUESADILLA \$14

House-Smoked Chicken, Sharp Cheddar Cheese, Sugar-Cured Jalapeños, Homemade Salsa, Herbed Sour Cream

JUMBO HOUSE-SMOKED WINGS^{GF}

Half Dozen \$8 Dozen \$15

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

BBQ NACHOS^{GF} \$16

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

Sandwiches & Burgers

ACCOMPANIED WITH YOUR CHOICE OF
ONE SIGNATURE SIDE

BARBEQUE SANDWICH^{~GF~} \$16

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

Topped with Carolina Cole Slaw on a Pretzel Roll

CHERRYWOOD CHEESEBURGER*^{~GF~} \$16

Cheddar, LTO on a Pretzel Roll

Entrees

Grilled Ribeye \$43

Crispy Garlic Potatoes, Roasted Corn and Tomato Salad, Horseradish Aioli

Pan Seared Scallops and Shrimp \$36

English Pea Puree, Roasted Local Mushrooms, Purple Potatoes, Bacon Vinaigrette

Dessert

CHOCOLATE CREAM PIE \$8

Chocolate Cookie Crust, Vanilla Whipped Cream

SPICED CARROT CAKE \$9

Cream Cheese Frosting, Caramel Sauce

ICE CREAM & SORBET \$7

Daily Selection

Signature Sides

Pint/Quart

Four Cheese Mac \$9/17

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

Onion Rings \$5/10

BBQ Pit Beans^{GF} \$7/13

Carolina Slaw^{GF} \$7/13

Bacon-Braised Collard Greens^{GF} \$7/13

Tomato Cucumber Salad^{GF} \$7/13

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

Shoestring Fries^{GF} \$5/10

Smokehouse Platters

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

DUROC PORK ST. LOUIS STYLE RIBS^{~GF~} \$25/half rack

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

FREE RANGE CHICKEN^{~GF~} \$22

Springer Mountain Farms Half Chicken,
BBQ Spiced Rubbed and Smoked

PULLED PORK SHOULDER^{~GF~} \$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^{~GF~} \$23

Apple Cider Brined, Slow Smoked

USDA PRIME BRISKET^{~GF~} \$27

Guajillo Pepper Rubbed and Smoked Overnight.
Served with Chow Chow.

COMBINATION PLATTER^{~GF~} \$27

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

COMBINATION PLATTER FOR 4 - SERVED FAMILY STYLE^{*GF}

\$89 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.