

SMOKEY'S

on the gorge

SHAREABLES

v FRIED GREEN TOMATOES \$14

Hand-battered, crispy green tomato slices topped with our house-made pimento cheese and tomato chutney

v PIMENTO HUSH PUPPIES \$12

Served with jalapeño aioli and pimento cheese

v WHIPPED GOAT CHEESE \$14

Drizzled with honey, served with sundried tomato focaccia bread with charred tomatoes

BBQ SHRIMP COCKTAIL (5) \$20

Grilled and Chilled Jumbo Shrimp served with Smokey Cocktail Sauce and Lemon

BONE-IN WINGS (6) \$14

Alabama White Sauce | Brown Sugar BBQ Lemon Pepper Dry Rub | Garlic Parmesan Mild Buffalo
Served with Ranch or Bleu Cheese

SOUP & SALADS

v GARDEN SALAD \$10

Romaine topped with carrots, grape tomatoes, cucumber, red onions and croutons
Served with Ranch

v CAESAR SALAD \$12

Chopped romaine, garlic croutons, and parmesan cheese
Served with Caesar

v STRAWBERRY SPINACH SALAD \$14

Fresh spinach, sliced strawberries, feta cheese, and spiced walnuts
Served with white balsamic vinaigrette dressing

SALAD DRESSINGS

Ranch | Bleu Cheese | Jalapeño Ranch | White Balsamic | Caesar | Honey Mustard

ADD TO ANY SALAD

Grilled Chicken \$8 | Grilled Shrimp \$10 | Grilled Salmon \$12

SOUP OF THE DAY \$10

Chef's selection of rotating soups

SANDWICHES AND SUCH

All handhelds served with side order of Smokey's Fries.

SMOKEY'S BURGER \$20

8 oz. Angus beef patty, whiskey-braised onions, applewood smoked bacon, lettuce, tomato, onion, cheddar cheese, served on a brioche bun

Sub Vegan Black Bean Burger

SMOKED BRISKET SANDWICH \$22

Hickory smoked brisket topped with whiskey-braised onions and brown sugar BBQ sauce served on a brioche bun

FARMHOUSE CHICKEN SANDWICH \$20

Grilled chicken breast, lettuce, tomato, provolone, applewood bacon & smokey peppercorn sauce

FRIED GREEN TOMATO BLT \$19

Cornmeal breaded green tomato, arugula, applewood bacon, fresh mozzarella, basil mayo, sundried tomato focaccia bread

AMAZING ENTRÉES

Served with Choice of Two Sides

FRESHWATER TROUT \$32

Pan-seared trout with Cajun lemon butter

BEEF SIRLOIN \$36

10 oz Beef Sirloin Steak
with Bleu Cheese Sauce

CEDAR SALMON \$28

Cedar Plank Roasted Salmon
topped with Citrus Crumb

GRILLED RIBEYE \$46

16 oz char-grilled Ribeye with Smoked Tomato
Steak Sauce

v VEGETABLE PRIMAVERA \$22

Penne Pasta tossed with Sautéed Summer Vegetables in Herbed Lemon White Wine Garlic Sauce
does not include two sides

Grilled Chicken | Grilled Shrimp | Grilled Salmon

FROM THE SMOKER

Served with Choice of Two Sides

BONE-IN WINGS (8) \$24

Hand-tossed in choice of sauce, served with
Celery and Blue Cheese or Ranch

OVERNIGHT BRISKET \$34

Slow-cooked Brisket with Smokey BBQ Jus

SMOKEY'S COMBO PLATTER \$38

Choose Two BBQ Meats: Baby Back Ribs,
Pulled Pork, Brisket, Smoked Wings

CAMPFIRE CHICKEN \$28

Smoked half Chicken with Alabama White Sauce

SMOKED PULLED PORK BBQ \$24

Dry-Rubbed Pork Butt slow-smoked overnight,
pulled and served with our
Zesty BBQ Sauce on side

BABY BACK RIBS HALF \$26 | FULL \$38

Slow-smoked Baby Back Ribs
smothered with our Zesty BBQ Mop Sauce

SAUCES

Alabama White Sauce | Brown Sugar BBQ
Lemon Pepper Dry Rub | Garlic Parmesan | Mild Buffalo

SIDES \$8

Mashed Potatoes | Dirty Rice Risotto | Asparagus | Cider Bacon Baby Green Beans
Mac & Cheese | Cauliflower Gratin | Smokey's Fries | Side Salad | Fresh Fruit

DESSERTS

S'MORES LAVA CAKE \$12

Dark Chocolate Flourless Chocolate Cake,
Graham Crumble, Torched Marshmallow Meringue,
Caramel Sauce, Smoked Sea Salt

RASPBERRY & WHITE CHOCOLATE CHEESECAKE \$12

Silky Smooth Cheesecake swirled with
Raspberry and White Chocolate

KEY LIME PIE \$12

Key Lime Mousse, Cookie Crumb Crust,
Whipped Cream, Toasted Coconut

CAST IRON COOKIE \$12

Baked to order Chocolate Chip Cookie,
Vanilla Bean Ice Cream, Chocolate Drizzle
Please order with your entrée
and allow 20 minutes

JAVA FALLS MENU

Scan QR for Menu & Hours- Hand Scooped Ice Cream and Coffee



Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.

Gluten-Free pasta, wrap, or bun available upon request, Vegan preparation upon request
GF- Gluten-Free | V - Vegetarian