

Smoke & Timber

The Season's
New Menu

LOCALLY SOURCED · HANDCRAFTED · MARS HILL, NC

EXECUTIVE CHEF: KAT VULGAMORE

"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 olive oil, sea salt, seasonal butter	\$9	Buttermilk Smoked Wings  fire-grilled, sweet calabrian chili rub, herb verde ranch	\$22
Whipped Ricotta Toast grilled focaccia, chili honey, citrus, herbs, beet powder	\$16	Papas Bravas  crispy potatoes, smoked tomato sauce, garlic aioli, green onions	\$20
Citrus Ceviche  shrimp, citrus, chili, herbs, served with tortilla chips	\$18	Hot Collard Dip appalachian greens, manchego, grilled focaccia	\$17

SOUPS & SALADS

Tomato Bisque Soup saffron, roasted tomato, basil, parmesan crust	\$12
Spring Pea Salad  snap peas, mint, whipped goat cheese, spinach, cilantro herb vinaigrette, toasted pepitas	\$17
Burrata & Grilled Peach  arugula, olive oil, chervil, balsamic reduction	\$19
Little Gem Caesar parmesan, breadcrumb, light dressing	\$16
Caesar Al Tavola  TABLESIDE parmesan, breadcrumb, light dressing *portioned for two	\$32

SIGNATURES

Chicken al Mattone  fire-roasted vegetables & lemon thyme jus	\$46
Miso Glazed Salmon  light cedar smoke, seasonal vegetables	\$44
Market Fish  Market Price spring vegetables, lemon beurre blanc	Market Price
S&T Burger house made bun, tomato jam, lettuce, mayo	\$24
Chicken Parmesan breaded chicken breast, creamy mashed potatoes, tomato gravy, parmesan	\$36

HOUSEMADE PASTAS

Lemon + Calabrian Chili Linguine shrimp, garlic, citrus, chili oil	\$34
Spring Gnocchi parisian gnocchi, basil cream sauce, snap peas, parmesan, basil oil	\$32
Wild Mushroom Pappardelle local mushrooms, marsala cream sauce, parmesan, micros	\$30

FROM THE FIRE


8oz Filet  charred asparagus, red wine demi	\$68
Ribeye  roasted fingerlings, au poivre	\$95
Pork Tenderloin  citrus carrot puree, charred ramps, blackberry coulis	\$46

CONTORNI

sides

Hot Honey Carrots  \$12 chili oil, pistachio	Three Cheese Mac fontina, cheddar, parmesan	\$12	Charred Asparagus lemon crème fraîche, smoked trout, dill, cilantro herb vinaigrette TROUT ROE +\$2	\$13
Crispy Fingerlings  \$10 rosemary, garlic	Tomato & Zucchini Confit  \$13 confit, basil, olive oil			

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.

 GLUTEN FREE VEGAN ACCOMMODATIONS AVAILABLE UPON REQUEST.