



25 YEARS IN THE MAKING

When it comes to food, I've had three "a-ha" moments in my lifetime.

The first is when I bought Julia Child's Mastering the Art of French Cooking and made chicken fricassee. I decided then that I wanted to be a chef.

The second is when I tasted smoked meat with red wine for the first time.

The third is when I had brisket in Texas. For this Carolina boy, it was game on.

I've dreamed of opening a barbecue restaurant for a long, long time. I've chased this dream all over the South, crisscrossing the Carolinas, traveling to Texas twice, sampling ribs and sandwiches everywhere in between. Noble Smoke marks the end of this long journey. It's a tribute to the legendary pitmasters, past and present, who inspired me personally. It's also a celebration of a culinary tradition shared by many cultures across the globe.

Most of all, it's heartfelt. I invite you to sit back and relax Southern-style and to enjoy some great barbecue. (Veggies, too.)

*Jim Noble*  
Chef Jim Noble

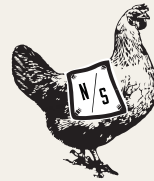


Superior Black Angus Genetics, with Exceptional Cattle Management Practices

## STARTERS

Noble Smoke Salad	\$7
Noble Caesar Salad	\$7
Pickled Shrimp	\$16/\$32
HALF POUND / POUND	
Pimento Cheese	\$10
Smoked Trout Toast	\$10
Fried Broccoli	\$13
RANCH & HOT HONEY DRIZZLE	

Old World Heritage  
Chickens Raised  
On Family Farms



## SIDES

STAPLES WE LOVE

Slaw (Eastern or Western)	\$4
Broccoli Salad	\$7
Pan-Fried Corn	\$8
Butter Beans	\$6
Margaux's Succotash	\$8
Pan-Fried Green Beans	\$7
Carolina Field Peas (Daily)	\$9
Stewed Squash	\$6
Mac & Cheese	\$8
Bradford Farms Collards	\$9
Brussels Sprouts	\$7
Potato Salad	\$6
Pomme Frites (Fries)	\$7
🇺🇸 Anson Mills Hush Puppies	\$5
Onion Rings	\$8
Pickled Veggies	\$7
Pickled Beets	\$8

\*our meats & most veggies are gluten free

## MEATS

	$\frac{1}{4}$ lb	$\frac{1}{2}$ lb	1 lb
Chopped Cheshire Pork	\$6	\$12	\$24
Creekstone Farms Beef Brisket	\$11	\$22	\$39
Smoked Pulled Chicken	\$6	\$12	\$24
Smoked Turkey Breast	\$6	\$12	\$24
Housemade Sausage	\$6	\$12	\$24
Smoked Wings		\$10	\$20
Cheshire Pork Ribs			\$28
1/2 Chicken			\$16

MISS  
*Mary's*  
PLATTER

Perfect as is.  
No substitutions.

- 1 lb Pork
- 1 lb Brisket
- 1 lb Turkey
- 1 lb Pork Ribs
- Pickled Veggies DINE IN ONLY

**\$120**

## SANDWICHES

on a Copain Soft-Baked Potato Bun

Chopped Cheshire Pork	\$10
WESTERN SLAW	
Smoked Pulled Chicken	\$10
EASTERN SLAW	
Chopped Creekstone Farms Brisket	\$14
Sliced Creekstone Farms Brisket	\$14
Hot Turkey Sandwich	\$10
Creekstone Double Cheeseburger	\$14

WAIT,  
THERE'S MORE!

# Specials

SEE OUR MENU BOARD



Highly Select Heritage Pork  
Raised By 4th Generation  
Farmers

## DESSERTS

All buns, breads,  
desserts by

COPAIN

1	Hand Fry Pie (Daily)	\$4
2	Seasonal Pie	\$10
3	Heath Banana Pudding	\$10

Traditional  
NC Barbecue Trays



**\$12 EACH**

THE WAYNE MONK TRAY:  
Coarse Chopped Pork & Red Slaw

THE PETE JONES TRAY:  
Chopped Pork & White Slaw

\*For your convenience, a suggested gratuity of 20% is automatically applied to all parties of 8 or more. Please ask your server if you would like to make any adjustments.

Wines by the glass

## BUBBLES

- \*01 Cava Gramona “La Cuvée” Gran Reserva Brut, Spain, '19  
\$16 glass / \$64 bottle
- \*02 Prosecco Le Contesse Brut, Italy NV  
\$12 glass / \$48 bottle

## PINK STUFF

- 03 Chateau Pesquie Rose “Terrasses,” Ventoux, '22,  
\$10 glass / \$40 bottle
- \*04 Le Paradou, Cinsault, France, '22  
\$11 glass / \$44 bottle
- \*05 Domaine Lafage "Miraflores" Cotes du Roussillon, '22  
\$14 glass / \$56 bottle

## WHITE WINE

- \*06 Novellum Chardonnay, Côtes Catalanes France, '22  
\$12 glass / \$48 bottle
- \*07 JF Merieau Sauvignon Blanc Touraine, '22  
\$13 glass / \$52 bottle
- \*08 Herència Altés Garnatxa Blanca, Catalonia, '22  
\$11 glass / \$44 bottle
- 09 Cantina Bolzano Pinot Grigio, Alto Adige, '22  
\$13 glass / \$52 bottle
- 10 Spoken West Chardonnay, California, '21  
\$11 glass / \$44 bottle
- 11 Riesling Tegernseerhof “Terrassen”, Wachau Austria, '21  
\$15 glass / \$60 bottle
- \*19 Izadi "Seleccion", Rioja blanc, Rioja, '22  
\$18 glass / \$72 bottle

## RED WINE

- 12 Domanie Lafage "La Retro" Rhone Valley, '22  
\$14 glass / \$56 bottle
- 13 Maison Louis Latour Chameroy Beaujolais, '22  
\$15 glass / \$60 bottle
- \*14 Domaine de la Janasse “Réserve”, Côtes du Rhône, '20  
\$15 glass / \$60 bottle
- 15 Francesa Castaldi Nebbiolo, Piemonte, '22  
\$12 glass / \$48 bottle
- 16 Le Premier Miracle Pinot Noir, Willamette Valley, '21  
\$17 glass / \$68 bottle
- 17 Winc Wines “Chop Shop” Cabernet Sauvignon, CA, '21  
\$13 glass / \$52 bottle
- 18 Rib Shack Red Vintage Blend, South Africa, '22  
\$10 glass / \$40 bottle
- \*19 Terroir al Limit “Historic” Priorat, '18  
\$20 glass / \$80 bottle
- 20 Château La Bourrée, Bordeaux, France, '20  
\$13 glass / \$52 bottle



Wines by the bottle

## FRANCE

### WHITE WINE

- \*25 Muscadet sur Lie Sévre et Maine La Fruitiere, '19  
\$60 bottle
- \*26 Ventoux Château Pesquié Terrasses Blanc, '21  
\$55 bottle
- \*27 Côtes Catalanes Domaine Lafage “Côté Est”, '20  
\$36 bottle
- 64 Macon-Lugny Louis Latour "Les Genievres", '22  
\$40 bottle

### RED WINE

- 43 Côtes Catalanes Domaine Lafage "Narassa", '19  
\$50 bottle
- 44 Bourgogne Bouchard Pere et Fils, Pinot Noir, '17  
\$60 bottle
- \*45 Côtes du Rhône Village Domaine de La Janasse  
“Terre d'Argile”, '20 // \$70 bottle
- \*47 Vacqueyras Domaine La Garrigue, '20 // \$60 bottle
- \*48 Chateauneuf du Pape Domaine Jerome Gradassi  
'20 \$110 bottle

## ITALY

### WHITE WINE

- 28 Campania Feudi di San Gregorio Greco di Tufo, '21 \$49 bottle
- 29 Veneto Pieropan Soave, '19 // \$38 bottle
- 30 The Marche Sartarelli Verdicchio, '17 // \$40 bottle
- 31 Sardegna Santadi “Villa Solais” Vermentino, '21 \$42 bottle

### RED WINE

- 49 Piedmonte Ca' del Baio, Barbera d'Alba “Paolina,” '21  
\$48 bottle
- 50 Chianti Frattoria Di Basciano Chianti Ruffina, '20  
\$40 bottle
- 51 Sicily Tenuta Delle Terre Nerre Etna Rosso, '21  
\$56 bottle
- 52 Piedmonte Sandro Fay “Costa Basso Rosso”, '18  
\$48 bottle
- 53 Toscana Avignonesi Rosso di Montepulciano, '21  
\$45 bottle



\* Eric Solomon selections

## SPAIN

### WHITE WINE

- \*22 Ribeiro Anxo Martin, Treixdura/Albarino/Godello '21 \$42 bottle
- \*23 Rias-Baixas Burgans Albarino, '21 // \$40 bottle
- \*24 Valdeorras Rafael Palacios “Louro” Godello, '19  
\$70 bottle

### RED WINE

- \*36 Terra Alta Herència Altés Garnatxa Negra , '21  
\$44 bottle
- \*37 Yecla Castano “Solanera” Vina Viejas, '20 // \$60 bottle
- \*38 Costers del Segre Thomás Cusiné “El Vilosell”, '20  
\$60 bottle
- \*39 Priorat Black Slate La Vilella Alta, '19 // \$60 bottle
- \*40 Ribera del Duero Cosecha Finca Villacreces “Pruno”, '20  
\$51 bottle
- \*41 Jumilla Bodegas Luzôn “Altos de Luzôn”, '20 // \$48 bottle
- \*42 Rioja Sierra Cantabria Crianza, '18 // \$50 bottle

## AMERICA

### WHITE WINE

- 32 Chardonnay Bench, Russian River Valley, '21  
\$48 bottle
- 33 Pinot Gris Lange, Willamette Valley, '19 // \$38 bottle
- 34 Riesling Empire Estate, Finger Lakes NY, '19  
\$44 bottle
- 35 Sauvignon Blanc Lieu Dit, Santa Ynez, '21 // \$60 bottle

### RED WINE

- 54 Pinot Noir Three Sticks “Head High,” '20 // \$52 bottle
- 55 Pinot Noir Land of Saints, San Luis Obispo, '22 // \$56 bottle
- 56 Pinot Noir/Gamay, Pray Tell, Willamette Valley, '21 \$70 bottle
- 57 Blend Banshee “Mordecai”, California, '19 // \$48 bottle
- 59 Blend Le Premiere Miracle, Columbia Valley, '14  
\$64 bottle
- 60 Cabernet Sauvignon Involuntary Commitment, Columbia Valley, '19 // \$48 bottle
- 61 Zinfandel Blend “The Whole Shebang”, Napa, California  
\$40 bottle

## OTHER FUN WINES

- 62 Malbec Ben Marco, Mendoza, Argentina, '18 // \$45 bottle
- 63 Malbec Luigi Bosca, Mendoza, Argentina, '21 // \$45 bottle

## Cocktails

Blackberry Lemon Drop  
Tito's, Lemon Juice, Blackberry Syrup // \$14

Freedom and Berryhill  
Muddy River, Lemon, Ginger Beer, Mint, Blackberry // \$13

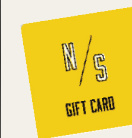
Noble Smoke Old Fashioned  
Wild Turkey 101, Smoked Simple Syrup, Bitters, Orange Twist // \$13

Planes, Trains and Automobiles  
Southern Star, Aperol, Amaro Montenegro, St. Germain, Lemon Juice // \$15

Pour Decisions  
Vida Mezcal, Aperol, Limoncello, Agave, Lime Juice, Pineapple Juice // \$15

Primrose Hill  
Connption Gin, Lavender, Lemon Juice, St. Germain, Prosecco // \$14

Spicy Cucumber Margarita  
Lunazul Blanco, Triple Sec, Serrano Syrup, Lime Juice, Cucumber // \$14



GET YOUR  
GIFT CARDS  
HERE



## Join Our Team

Scan to learn more about our available opportunities. We look forward to meeting you.



## Serving Suggestions

**PROTEINS: 4- 8 OZ PER PERSON**

1 lb feeds approximately 2-4 people

All of our meats are gluten free

**SIDES: 4- 8 OZ PER PERSON**

quart (32 oz) feeds 4-8

1/2 pan (80 oz) feeds 10-20

## STARTERS

- Noble Smoke Salad
- Half pan (feeds 7-14) // \$49
- Noble Caesar
- Half pan (feeds 7-14) // \$49
- Pickled Shrimp
- Half pound \$16 // Pound - \$32
- Pimento Cheese & Copain Toast
- 16oz - \$18 // 32oz - \$36
- Smoked Trout & Copain Toast
- 16oz - \$36 // 32oz - \$72

## SANDWICHES

on a Copain Soft-Baked Bun

- Chopped Cheshire Pork** \$10  
Western Slaw
- Smoked Pulled Chicken** \$10  
Eastern Slaw
- Creekstone Farms Brisket** \$13  
Chopped or sliced
- Hot Turkey Sandwich** \$10

## SIDES

- | Hot                          | quart   1/2 pan |
|------------------------------|-----------------|
| <b>Butter Beans</b>          | 24   60         |
| <b>Mac &amp; Cheese</b>      | 32   80         |
| <b>Pan-Fried Green Beans</b> | 28   70         |
| <b>Pan-Fried Corn</b>        | 32   80         |
| <b>Margaux's Succotash</b>   | 28   70         |
| <b>Miss Mary's Collards</b>  | 32   80         |
| <b>Carolina Field Peas</b>   | 36   90         |
| <b>Brussels Sprouts</b>      | 28   70         |
| <b>Hush Puppies</b>          | 10/dozen        |
| <b>Stewed Squash</b>         | 24   60         |
| Cold                         |                 |
| <b>Pickles</b>               | 16   40         |
| <b>Eastern Slaw (White)</b>  | 16   40         |
| <b>Western Slaw (Red)</b>    | 16   40         |
| <b>Pickled Veggies</b>       | 28   70         |
| <b>Potato Salad</b>          | 24   60         |
| <b>Broccoli Salad</b>        | 28   70         |

## MEATS

	1 lb	whole
Chopped Cheshire Pork	\$24	\$120
Creekstone Farms Beef Brisket	\$39	\$195
Smoked Pulled Chicken	\$24	×
Smoked Turkey Breast	\$24	\$108
Smoked Wings	\$20	×
Cheshire Pork Ribs	\$28	×
1/2 Chicken	\$16	×
Housemade Sausage	\$24	×

## SAUCES

- Smoke:**  
Tang and spice to add a little bite
- Lex:**  
Vinegar-based, Carolina classic
- Sauce 19:**  
Sweet heat with mustard and spices

16oz. bottles - \$10

## BUNS

- Buns**  
Individual \$1
- Slider Buns**  
Dozen \$12

## DESSERTS

All buns, breads,  
desserts by  
COPAIN

- Fried Hand Pies  
6 pack - \$24 // 12 pack - \$48
- Daily Whole Pie  
\$10 - slice // whole - \$48
- Heath Banana Pudding  
1/2 pan - \$80
- Copain Cookies  
Dozen - \$42





# OUR PLACE OR YOURS?

Pick up your catering order at our restaurant, host an event in Honeymonk Hall, our 1,400 square foot event space, or let us bring everything to you—smokers and all.

## OUR PLACE:

Honeymonk Hall is our indoor/outdoor event space featuring exposed brick walls, wood top tables, full service event staff, access to the Beer Shack, and of course the Southeast's best barbecue!

## YOUR PLACE:

Choose from picking up your catering order at our flagship Freedom Drive restaurant or allowing us to deliver and serve (and sometimes, even smoke) at your site.



SCAN TO INQUIRE

Or Visit [noblesmokebarbecue.com](http://noblesmokebarbecue.com) to Plan Your Event

## HOST YOUR EVENT IN HONEYMONK HALL

GREAT FOR CORPORATE MEETINGS, REHEARSAL DINNERS, BIRTHDAY PARTIES, AND CASUAL SOCIAL GATHERINGS

*Comfortably fits 80 - 125 guests*



CATERING *menu*



XL TO GO menu

STARTERS

Noble Smoke Salad  
Half pan (feeds 7-14) // \$49

Noble Caesar  
Half pan (feeds 7-14) // \$49

Pimento Cheese & Copain Toast  
16oz - \$18 // 32oz - \$36

SANDWICHES

on a Copain Soft-Baked Bun

Chopped Cheshire Pork Western Slaw \$10

Smoked Pulled Chicken Eastern Slaw \$10

Creekstone Farms Brisket Chopped or sliced \$13

Hot Turkey Sandwich \$10

SIDES

Hot pint | quart | 1/2 pan

Butter Beans 12 | 24 | 60

Mac & Cheese 16 | 32 | 80

Pan-Fried Green Beans 14 | 28 | 70

Pan-Fried Corn 14 | 28 | 70

Margaux's Succotash 14 | 28 | 70

Miss Mary's Collards 16 | 32 | 80

Field Peas 18 | 36 | 90

Brussels Sprouts 14 | 28 | 70

Hush Puppies 10/dozen

Cold

Pickles 8 | 16 | 40

Slaw (Eastern or Western) 8 | 16 | 40

Pickled Veggies 14 | 28 | 70

Pickled Beets 16 | 32 | 80

Potato Salad 12 | 24 | 60

Broccoli Salad 14 | 28 | 70

MEATS

	lb	whole
Chopped Cheshire Pork	\$24	\$120
Creekstone Farms Beef Brisket	\$39	\$195
Smoked Pulled Chicken	\$24	×
Smoked Turkey Breast	\$24	\$108
Smoked Wings	\$20	×
Cheshire Pork Ribs	\$28	×
1/2 Chicken	\$16	×
Housemade Sausage	\$24	×

SAUCES

16oz. bottles - \$10

Smoke: Tang and spice to add a little bite  
Lex: Vinegar-based, Carolina classic  
Sauce 19: Sweet heat with mustard and spices

BUNS

\$1 Each

Copain Buns

DESSERTS

All buns, breads, desserts by

COPAIN

1 Fried Hand Pies  
6 pack - \$24 // 12 pack - \$48

2 Daily Whole Pie  
\$48 each

3 Heath Banana Pudding 1/2 pan - \$80

GREATEST HITS

Curated compilations of house favorites in 5 easy packages



EACH INCLUDES:

2 LBS OF MEAT

16 OZ OF SIDES

Feeds 4

1 Chopped Cheshire Pork slaw (eastern or western), pickled beets, collards \$84

2 Cheshire Pork Ribs (2 pounds) mac & cheese, pan-fried green beans, slaw (eastern or western) \$92

3 Creekstone Beef Brisket pan-fried corn, Noble Smoke salad, Carolina field peas \$126

4 Smoked Turkey Breast stewed squash, broccoli salad, potato salad \$86

5 Smoked Pulled Chicken Margaux's succotash, slaw (eastern or western), mac & cheese \$86

We also offer full service catering  
Reserve our Honeymoon Hall event space or our team will come to you

Scan or click to inquire online



Serving Suggestions  
80Z OF PROTEIN & 4-8 OZ OF SIDES SUGGESTED PER PERSON

Pint (16oz) - feeds 2-4  
Quart (32oz) - feeds 4-8  
1/2 Pan (80oz) - feeds 10-20  
All of our meats are gluten free

