NOBLE smoke

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.

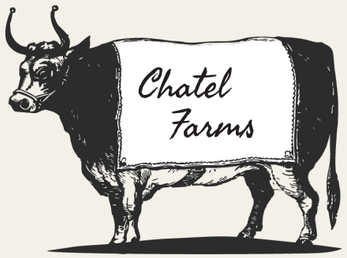
The second is when I tasted smoked meat with red wine for the first time.

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.)

Chef Jim Noble



All Natural, Superior Black Angus Genetics, with Exceptional Cattle Management Practices

STARTERS

Noble Smoke Salad	$8
Noble Caesar Salad	$8
Pickled Shrimp HALF POUND / POUND	$16/$32
Pimento Cheese	$12
Smoked Trout Toast	$12
Fried Bradford Okra HOT PEPPER AIOLI	$14



Old World Heritage Chickens Raised On Family Farms

SIDES

STAPLES WE LOVE

Slaw (Eastern or Western)	$5
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	$10
Potato Salad	$6
Pommes Frites (Fries)	$8
Anson Mills Hush Puppies	$6
Onion Rings	$8
Pickled Veggies	$8
Pickled Beets	$8

*our meats & most veggies are gluten free

MEATS

	¼ lb	½ lb	1 lb
Chopped Cheshire Pork	$7	$14	$28
Chatel Farms Prime Brisket	$11	$22	$39
Smoked Chopped Chicken	$6	$12	$24
Smoked Turkey Breast	$7	$14	$28
Housemade Sausage	$7	$14	$28
Smoked Wings		$10	$20
Cheshire Pork Ribs			$28
1/2 Chicken			$18

MISS Mary's PLATTER

- 1 lb Pork
- 1 lb Brisket
- 1 lb Turkey
- 1 lb Pork Ribs
- Pickled Veggies

Perfect as is.
No substitutions.

$125

DINE IN ONLY

SANDWICHES

on a Copain Soft-Baked Bun

Chopped Cheshire Pork WESTERN SLAW	$10
Smoked Chopped Chicken EASTERN SLAW	$10
Hot Turkey Sandwich	$10
Chatel Farms Prime Brisket CHOPPED OR SLICED	$15
Chatel Farms Double Smashburger AMERICAN, DUKE'S MAYO, PICKLES	$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 Aimery, Cremant de Limoux, Brut, NV
$16 glass / $64 bottle

*02 Le Contesse Prosecco Brut, Italy NV
$14 glass / $56 bottle

PINK STUFF

03 Chateau Pesquie Rose “Terrasses,” Ventoux, '22,
. $15 glass / $60 bottle

*04 Le Paradou, Cotes de Provence, France, '23
$15 glass / $60 bottle

*05 Domaine Lafage "Miraflors" Cotes du Roussillon, ‘22
$16 glass / $64 bottle

WHITE WINE

*07 Turning Tide Sauvignon Blanc, Central Coast, ‘22
$13 glass / $52 bottle

*08 Herència Altés Garnatxa Blanca, Catalonia, ’22
$13 glass / $52 bottle

09 Cantina La-Vis Pinot Grigio, Alto Adige, '25
$15 glass / $60 bottle

10 Spoken West Chardonnay, California, ’21
$12 glass / $48 bottle

11 Selbach "Incline" Riesling, Mosel, Germany, '22
$14 glass / $56 bottle

RED WINE

12 Domanie Lafage "La Retro" Rhone Valley, ’22
$13 glass / $62 bottle 1L

13 Maison Louis Latour Chameroy Beaujolais, ’22
$15 glass / $60 bottle

15 Francesa Castaldi Nebbiolo, Piemonte, ’22
$13 glass / $52 bottle

16 Le Premiere Miracle Pinot Noir, Willamette Valley, ’21
$17 glass / $68 bottle

17 Le Premiere Miracle Cabernet Sauvignon,
. Columbia Valley,’19 $15 glass / $60 bottle

18 Rib Shack Red Vintage Blend, South Africa, ’22
$12 glass / $48 bottle

20 Château La Bourrée, Bordeaux, France, ’20
$14 glass / $56 bottle



Wines by the bottle

FRANCE

WHITE WINE

*25 Loire Valley Armorica, Sauvignon Blanc, ’22 /
$55 bottle

*26 Ventoux Château Pesquié Terrasses Blanc, ’21
$55 bottle

27 Alsace Domaine Vignoble du Reveur, "La Vigne en Rose"
Riesling, ’23 / $65 bottle

64 Macon-Lugny Louis Latour "Les Genievres", ’22
$45 bottle

RED WINE

*43 Côtes Catalanes Domaine Lafage "Narassa", ’19
/ $60 bottle

44 Bourgogne Isabelle et Denis Pommier, Pinot Noir, '17
/ $75 bottle

*45 Côtes du Rhône Village Domaine de La Janasse
“Terre d’Argile”, ’20 / $75 bottle

46 Bordeaux Cru Monplaisir "Bordeaux Superieur", ’22
/ $60 bottle

*47 Vacqueyras Domaine La Garrigue, ’20 / $60 bottle

ITALY

WHITE WINE

28 Campania Feudi di San Gregorio Greco di Tufo, ’21
/ $65 bottle

29 Veneto Pieropan Soave, ’19 / $42 bottle

30 Marche Sartarelli Verdicchio, ’17 / $40 bottle

31 Sardinia Capichera Vermentino, '25 / $60 bottle
.

RED WINE

49 Piemonte Fratelli Alessandria, "Priora", Barbera
d'Alba Superiore '21 / $75 bottle

50 Chianti Castell'in Villa Chianti Classico, ’20
/ $70 bottle

51 Sicily Barone di Villagrande, Etna Rosso, ’23
/ $60 bottle

52 Lombardy Sandro Fay “Valgella Rosso”, ‘21
/ $60 bottle

53 Toscana San Fabiano Calcinaia "Casa
Boschino", ‘21 / $52 bottle



** Eric Solomon selections*

SPAIN

WHITE WINE

*22 Catalonia Gramona "Gessami" Sauvignon Blanc
Blend, '24 / $60 bottle

*23 Rias-Baixas Burgans Albarino, ’21 / $45 bottle

24 Galicia Avancia “Cuvee De O” Godello, ’24
/ $70 bottle

RED WINE

*36 Terra Alta Heréncia Altés Garnatxa Negra, ’21
/ $44 bottle

*37 Catalonia Espelt "Emporada" Garnacha, ’21 / $60 bottle

38 Rioja Bodegas Muga "El Anden", '21 / $50 bottle

*39 Priorat Black Slate La Vilella Alta, ’19 / $60 bottle

40 Ribera del Duero Pagos De Anquix "Ocho Dos Dos" '20
/ $60 bottle

*41 Jumilla Bodegas Luzôn “Altos de Luzôn”, ’20
/ $48 bottle

42 Jumilla Casa Castillo, Monastrell/Garnacha, ’21
/ $52 bottle

AMERICA

WHITE WINE

32 Bench Chardonnay, Russian River Valley, '21
/ $50 bottle

33 Pinot Gris Lange, Willamette Valley, ’19 / $60 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 / $60 bottle

59 Winc Wines “Chop Shop” Cabernet Sauvignon,
CA, ’21 / $52 bottle

60 Cabernet Sauvignon Involuntary Commitment,
Columbia Valley, ’19 / $50 bottle

61 Zinfandel Blend “The Whole Shebang”, Napa, California
/ $45 bottle

OTHER FUN WINES

62 Domaine des Tourelles, Syrah Blend, Lebanon, '19
/ $56 bottle

63 Malbec Luigi Bosca, Mendoza, Argentina, ’21 / $45 bottle

Cocktails

Noble Smoke Old Fashioned
Wild Turkey 101, Smoked Simple Syrup, Bitters, Orange Twist // $15

Freedom and Berryhill
Southern Star Bourbon, Lemon, Ginger Beer, Mint Blackberry // $14

Peach Me I'm Dreaming
Absolut Peach, Lime Juice, ginger, chambord, pineapple// $14

Purple Days
Bacardi Dragonberry, Lemon Juice, Blueberry, Pineapple, coconut// $16

Primrose Hill
Conniption Gin, Lavender, Lemon Juice, St. Germain, Prosecco // $15

Summer Oasis
Cazadores Blanco, Watermelon-Basil Syrup, Lime Juice, Pama, Tajín // $15



N/S GIFT CARD

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