



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

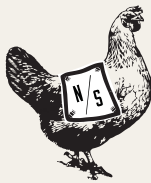


Superior Black Angus Genetics, with
Exceptional Cattle Management Practices

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	\$8
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 Chopped 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

\$120

DINE IN ONLY

SANDWICHES

on a Copain Soft-Baked Potato Bun

Chopped Cheshire Pork	\$10
WESTERN SLAW	
Smoked Chopped Chicken	\$10
EASTERN SLAW	
Chopped Creekstone Farms Brisket	\$14
Sliced Creekstone Farms Brisket	\$14
Hot Turkey Sandwich	\$10
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
- *03 Chateau Pesquie Rose “Terrasses,” Ventoux, ’22,
\$14 glass / \$56 bottle
- *04 Le Paradou, Cotes de Provence, France, ’23
\$15 glass / \$60 bottle
- *05 Domaine Lafage "Miraflores" Cotes du Roussillon, ’22
\$15 glass / \$60 bottle

WHITE WINE

- *06 Novellum Chardonnay, Côtes Catalanes France, ’22
\$12 glass / \$48 bottle
- *07 Turning Tide Sauvignon Blanc, Central Coast, ’22
\$12 glass / \$48 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 Comando G "La Bruja" Garnacha, Madrid, '22
\$23 glass / \$92 bottle
- 20 Château La Bourrée, Bordeaux, France, ’20
\$13 glass / \$52 bottle



Wines by the bottle

FRANCE

WHITE WINE

- *25 Loire Valley Armorica, Sauvignon Blanc, ’22
\$52 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 Isabelle et Denis Pommier, Pinot Noir, ’17 / \$66 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 Tornatore, Etna Rosso, ’20
\$63 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 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 Catalonia Espelt "Emporada" Garnacha, ’21 / \$40 bottle
- *38 Rioja Bodegas Muga "El Anden", '21 / \$50 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 Jumilla Casa Castillo, Monastrell/Garnacha, ’21
\$52 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 Domaine des Tourelles, Syrah Blend, Lebanon, '19
\$56 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



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GIFT CARDS
HERE



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available opportunities. We look
forward to meeting you.

