



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



## STARTERS

Noble Smoke Salad	\$7
Noble Caesar Salad	\$7
Pimento Cheese	\$6
Fried Oysters	\$14
Smoked Trout Toast	\$9

Old World Heritage  
Chickens Raised  
On Family Farms



## SIDES

MADE FOR SHARING

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

\*OUR MEATS & MOST VEGGIES ARE GLUTEN FREE

## MEATS

	serves 1 person $\frac{1}{4}$ lb	serves 2 people $\frac{1}{2}$ lb	serves 4 people 1 lb
Chopped Cheshire Pork	\$5	\$10	\$18
*Prime Beef Brisket	\$9	\$18	\$29
Joyce Farms Chicken	×	\$14	×
Smoked Turkey Breast	\$5	\$10	\$18
Smoked Joyce Farms Wings	\$9	\$15	

	half rack	full rack
Cheshire Pork Ribs	\$16	\$30

MISS  
*Mary's*  
PLATTER

Perfect as is.  
No substitutions.

- 1 lb Pork
- 1 lb Brisket
- 1 lb Turkey
- 1 Pork Short Rib Rack
- Slaw (Eastern and Western)
- Pickled Veggies

**\$88**

DINE IN ONLY

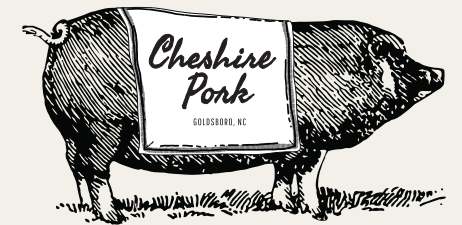
## SANDWICHES

on a Copain Soft-Baked Bun

Chopped Cheshire Pork Western Slaw	\$8
Joyce Farms Pulled Chicken Eastern Slaw (when available)	\$9
*Chopped Prime Brisket	\$11
*Sliced Prime Brisket	\$15
Hot Turkey Sandwich	\$8

\*Price increase due to changes in our supplychain and will be reduced when possible.

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)	\$3
2	Slice of Pie (Daily)	\$6
3	Heath Banana Pudding	\$7
4	Soft Serve Ice Cream	\$4



inspired by the  
**LEGENDS**  
before us

Read their stories at [www.noblesmokebarbecue.com](http://www.noblesmokebarbecue.com)

GIFT CARDS AVAILABLE

Wines by the glass

**BUBBLES**

- \*01 Cava Gramona “La Cuvée” Gran Reserva Brut, Spain, '13 \$11 **glass** / \$52 **bottle**
- 02 Prosecco Le Contesse Brut, Italy NV \$8 **glass** / \$38 **bottle**
- 03 Fricco by Scarpetta Lambrusco, Italy NV \$12 **can**

**PINK STUFF**

- 04 Scribe “Una Lou”, Carneros, '17 \$17 **can**
- \*05 Domaine Lafage “Miraflores”, Cotes du Roussillon, '17 \$12 **glass** / \$48 **bottle**
- \*06 Le Paradou, Côtes de Provence, '18 \$10 **glass** / \$40 **bottle**

**WHITE WINE**

- \*07 Novellum Chardonnay, Côtes Catalanes France, '17 \$9 **glass** / \$36 **bottle**
- \*08 Tikves Rkaciteli, Macedonia, '17 \$8 **glass** / \$30 **bottle**
- \*09 Herèncias Altés Garnatxa Blanca, Catalonia, '18 \$9 **glass** / \$36 **bottle**
- 10 Lavis Pinot Grigio, Italy, '17 \$8 **glass** / \$32 **bottle**
- 11 Davis Bynum Chardonnay, Russian River Valley, '17 \$12 **glass** / \$48 **bottle**
- 12 Gobelsburger “Schlosskellerei” Riesling, Kamptal, '17 \$13 **glass** / \$52 **bottle**
- 13 La Marea “Kristy Vineyard” Albarino Monterey County, '18 \$11 **glass** / \$44 **bottle**

**RED WINE**

- \*14 Castano “Alcaria”, Yecla Spain, '16 \$9 **glass** / \$36 **bottle**
- \*15 Bordeaux Château La Bourrée, '17 \$11 **glass** / \$44 **bottle**
- \*16 Domaine de la Janasse “Réserve”, Côtes du Rhône, '14 \$12 **glass** / \$48 **bottle**
- 17 Fontanafredda Dolcetto, Piedmont Italy, '16 \$13 **glass** / \$52 **bottle**
- 18 Le Premier Miracle Pinot Noir, Willamette Valley, '16 \$13 **glass** / \$52 **bottle**
- \*19 Bodegas mas Alta, Artigas, Priorat, 14 \$15 **glass** / \$60 **bottle**
- 20 The Seventy Five Wine Company, California, '16 \$12 **glass** / \$48 **bottle**
- 21 Rib Shack Red Vintage Blend, South Africa, '16 \$7 **glass** / \$28 **bottle**



Wines by the bottle

**FRANCE**

**WHITE WINE**

- 25 Muscadet sur Lie Sévre et Maine M. Delhommeau “Cuvée Harmonie”, '16 // \$38 **bottle**
- \*26 Languedoc Priuré Saint Jean De Bébian “La Chapelle de Bébian Blanc”, '16 // \$56 **bottle**
- \*27 Côtes Catalanes Domaine Lafage “Côté Est”, '16 \$32 **bottle**
- 64 Macon-Lugny Louis Latour "Les Genievres", '17 \$36 **bottle**

**RED WINE**

- 43 Beaujolais Stéphane Aviron Fleurie Vieilles Vingnes Domaine de la Madrière , '13 \$48 **bottle**
- 44 Burgundy Bouchard Pere et Fils, '17 // \$36 **bottle**
- \*45 Côtes du Rhône Village Domaine de La Janasse “Terre d’Argile”, '15 // \$55 **bottle**
- \*46 Côtes du Rhône Village Les Vignerons D'estezargues “La Garnacha” , '16 // \$36 **bottle**
- \*47 Vacqueyras Domaine La Garrigue, '15 // \$45 **bottle**
- \*48 Chateauneuf du Pape Chateau du Mourre du Tendre, '14 \$66 **bottle**

**ITALY**

**WHITE WINE**

- 28 Campania Feudi di San Gregorio Greco di Tufo, '17 \$48 **bottle**
- 29 Veneto Pieropan Soave, '17 // \$44 **bottle**
- \*30 The Marche Sartarelli Verdicchio, '17 // \$40 **bottle**
- \*31 Sardegna Santadi “Villa Solais” Vermentino , '17 \$40 **bottle**

**RED WINE**

- 49 Barbera d’Asti Coppo “Camp du Rouss”, '16 \$54 **bottle**
- 50 Chianti Frattoria Di Basciano Chianti Ruffina, '16 \$48 **bottle**
- 51 Sicily Tenuta Delle Terre Nerre Etna Rosso, '16 \$54 **bottle**
- 52 Alto Piemonte Sandro Fay Rosso Di Valtellina, '16 \$48 **bottle**
- 53 Toscana Insoglio “del cinghiale”, '16 // \$75 **bottle**



\* Eric Solomon selections

**SPAIN**

**WHITE WINE**

- \*22 Penedés Can Rafols Dels Caus “Terraprima”, '16 \$36 **bottle**
- \*23 Rias-Baixas Burgans Albarino, '17 // \$40 **bottle**
- \*24 Valdeorras Rafael Palacios “Louro” Godello, '15 \$40 **bottle**

**RED WINE**

- \*36 Terra Alta Herència Altés Garnatxa Negra , '15 \$34 **bottle**
- \*37 Yecla Castano “Solanaera” Vina Viejas , '15 // \$44 **bottle**
- \*38 Costers del Segre Thomás Cusiné“El Vilosell”, 15 \$40 **bottle**
- \*39 Priorat Black Slate La Vilella Alta, '14 // \$45 **bottle**
- \*40 Ribera del Duero Cosecha Finca Villacreces “Pruno”, '15 \$42 **bottle**
- \*41 Jumilla Bodegas Luzôn “Altos de Luzôn”, '12 // \$42 **bottle**
- \*42 Jumilla Casa Castillo “Las Gravas”, '13 // \$46 **bottle**

**AMERICA**

**WHITE WINE**

- 32 Chardonnay Bench, Russian River Valley, '17 \$48 **bottle**
- 33 Pinot Gris Lange, Willamette Valley, '17 // \$35 **bottle**
- 34 Riesling Empire Estate, Finger Lakes NY, '18 \$48 **bottle**
- 35 Riesling Tegernseerhof “Terrassen”, '16 // \$42 **bottle**

**RED WINE**

- 54 Pinot Noir Cep Vineyards, Sonoma Coast, '17 \$72 **bottle**
- 55 Pinot Noir Davis Bynum, Russian River, '17 // \$60 **bottle**
- 56 Pinot Noir Roco “Gravel Road”, Willamette Valley, '16 \$56 **bottle**
- 57 Blend Banshee “Mordecai”, California, '16 // \$48 **bottle**
- 58 Blend High On the Hog, California, '16 // \$40 **bottle**

**OTHER FUN WINES**

- 59 Blend Le Premiere Miracle Blend, Columbia Valley, '14 \$48 **bottle**
- 60 Cabernet Sauvignon Involuntary Commitment, Columbia Valley, '16 // \$45 **bottle**
- 61 Zinfandel J Dusi "Model M", Paso Robles '16 // \$44 **bottle**
- 62 Malbec Ben Marco, Mendoza, Argentina, '17 // \$42 **bottle**
- 63 Malbec Luigi Bosca, Mendoza, Argentina, '17 // \$48 **bottle**

*Cocktails*

**Salt. Pepper. Smoke**// \$11  
Smoked Tito’s Vodka, House Bloody Mary Mix, Brisket Bacon, Pickled Green Bean

**Primrose Hill** // \$11  
Sutler’s Gin, Fresh Lemon, Lavender, Prosecco

**Carmen Miranda** // \$10  
Muddy River Coconut Rum, Gosling’s Dark Rum, Strawberry, Passionfruit, Ginger

**Pear Me Another One** // \$10  
Absolut Pear Vodka, St. Germain, Fresh Lemon, Pear, Vanilla Bean

**One not Two** (Maybe two) // \$12  
Larceny Bourbon, Dolin Sweet Vermouth, Fresh Lemon, Cherries

**Hot Tamale** // \$11  
Lunazul Reposado, Fresh Grapefruit, Serrano, Pink Salt

**Freedom and Berryhill** // \$11  
Muddy River Rum, Fresh Lemon, Ginger Beer, Mint, Blackberries



*Extended Safety Precautions*

Your health & wellbeing is our priority. Rest assured, we are taking every precaution necessary to prevent the spread of COVID-19 in our dining room. We are limiting capacity in the dining room to ensure social distancing between parties, we have ample hand sanitizer (ask if you need some), plus hand washing stations in the dining room and bathrooms, we’re screening employees for potential symptoms, and this menu will be thrown away as soon as you are done with it. We’re glad to have you back and look forward to seeing you again soon!