



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

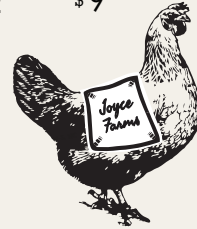


Superior Black Angus Genetics,
with Exceptional Cattle Management Practices

STARTERS

Noble Smoke Salad	\$7
Noble Caesar Salad	\$7
Pickled Shrimp	\$16 / \$32
Half Pound / Pound	
Pimento Cheese	\$9
Smoked Trout Toast	\$9

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	\$7
Pan-Fried Green Beans	\$7
Carolina Field Peas (Daily)	\$9
Stewed Squash	\$6
Mac & Cheese	\$8
Zack's Collards	\$8
Brussels Sprouts (Seasonal)	\$7
Pickled Beets	\$6
Potato Salad	\$6
Pomme Frites (Fries)	\$6
Anson Mills Hush Puppies	\$4
Onion Rings	\$7
Pickled Veggies	\$6

*our meats & most veggies are gluten free

MEATS

	1/4 lb	1/2 lb	1 lb
Chopped Cheshire Pork	\$6	\$12	\$24
Creekstone Beef Brisket	\$11	\$22	\$39
Joyce Farms Pulled BBQ Chicken	\$6	\$12	\$24
Smoked Turkey Breast	\$6	\$12	\$24
Housemade Sausage	\$6	\$12	\$24
Smoked Joyce Farms Wings		\$10	\$20
Cheshire Pork Ribs	per pound	\$28	
Joyce Farms 1/2 Chicken		\$14	

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 Bun

Chopped Cheshire Pork	\$9
Western Slaw	
Joyce Farms Pulled Chicken	\$9
Eastern Slaw	
Chopped Creekstone Brisket	\$12
Sliced Creekstone Brisket	\$12
Hot Turkey Sandwich	\$9

WAIT,
THERE'S MORE!
Specials
SEE OUR MENU BOARD



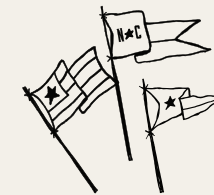
Highly Select Heritage Pork
Raised By 4th Generation Farmers

DESSERTS

All buns, breads,
desserts by

COPAIN

1	Hand Fry Pie (Daily)	\$4
2	Chocolate Peanutbutter Pie	\$8
3	Heathbar Banana Pudding	\$8
4	Bread Pudding (Daily)	\$6



inspired by the

LEGENDS

before us

Read their stories at www.noblesmokebarbecue.com



GET YOUR
GIFT CARDS
HERE



Wines by the glass

BUBBLES

- *01 Cava Gramona “La Cuvée” Gran Reserva Brut, Spain, '13
\$16 **glass** / \$64 **bottle**
- 02 Prosecco Le Contesse Brut, Italy NV
\$12 **glass** / \$48**bottle**
- 03 Fricco by Scarpetta Lambrusco, Italy NV
\$14 **can**

PINK STUFF

- 04 Scribe “Una Lou”, Carneros, '17
\$15 **can**
- *05 Domaine Lafage “Miraflores”, Cotes du Roussillon, '17
\$14 **glass** / \$56 **bottle**

WHITE WINE

- *07 Novellum Chardonnay, Côtes Catalanes France, '19
\$12 **glass** / \$48 **bottle**
- *08 JF Merieau Sauvignon Blanc Touraine, '17
\$13 **glass** / \$52 **bottle**
- *09 Herèncias Altés Garnatxa Blanca, Catalonia, '19
\$11 **glass** / \$44 **bottle**
- 10 Cantina Bolzano Pinot Grigio, Alto Adige '19
\$13 **glass** / \$52 **bottle**
- 11 Spoken West Chardonnay, California, '20
\$11 **glass** / \$44 **bottle**
- 12 Riesling Tegernseerhof “Terrassen”, Wachau Austria '18
\$15 **glass** / \$60 **bottle**

RED WINE

- *13 Domaine Lafage “La Retro”, Rhone Valley
\$14 **glass** / \$56 **bottle**
- *15 Maison Louis Latour Chameroy Beaujolais, '20
\$15 **glass** / \$60 **bottle**
- *16 Domaine de la Janasse “Réserve”, Côtes du Rhône, '19
\$15 **glass** / \$60 **bottle**
- 17 Silvio Grasso Dolcetto, Piedmont Italy, '16
\$11 **glass** / \$44 **bottle**
- 18 Le Premier Miracle Pinot Noir, Willamette Valley, '17
\$17 **glass** / \$68 **bottle**
- *19 Terroir al Limit "Historic" Priorat, '18
\$20 **glass** / \$80 **bottle**
- 17 Winc Wines “Chop Shop” Cab Sav, California NV
\$13 **glass** / \$52 **bottle**
- 18 Rib Shack Red Vintage Blend, South Africa, '20
\$8 **glass** / \$32 **bottle**



Wines by the bottle

FRANCE

WHITE WINE

- 25 Muscadet sur Lie Sévre et Maine La Fruitiere '19
\$60 **bottle**
- *26 Languedoc Prieuré Saint Jean De Bèbian
“La Chapelle de Bèbian Blanc”, '16 // \$60 **bottle**
- *27 Côtes Catalanes Domaine Lafage “Côté Est”, '19
\$36 **bottle**
- 64 Macon-Lugny Louis Latour "Les Genievres", '18
\$40 **bottle**

RED WINE

- 43 Rhone Valley Domaine Lafage "Narassa" '20
\$50 **bottle**
- 44 Burgundy Bouchard Pere et Fils, '17 / \$60 **bottle**
- *45 Côtes du Rhône Village Domaine de La Janasse
“Terre d'Argile”, '18 // \$70 **bottle**
- *47 Vacqueyras Domaine La Garrigue, '17 // \$60 **bottle**
- *48 Chateauneuf du Pape Domaine Jerome Gradassi '18
\$110 **bottle**

ITALY

WHITE WINE

- 28 Campania Feudi di San Gregorio Greco di Tufo, '18
\$49 **bottle**
- 29 Veneto Pieropan Soave, '19 // \$38 **bottle**
- 30 The Marche Sartarelli Verdicchio, '17 // \$40 **bottle**
- 31 Sardegna Santadi “Villa Solais” Vermentino, '17
\$42 **bottle**

RED WINE

- 49 Vietti Barbera d'Asti “Tre Vigne”, '16
\$45 **bottle**
- 50 Chianti Frattoria Di Basciano Chianti Ruffina, '18
\$40 **bottle**
- 51 Sicily Tenuta Delle Terre Nerre Etna Rosso, '18
\$56 **bottle**
- 52 Lombardy Sandro Fay Rosso Di Valtellina, '18
\$48 **bottle**
- 53 Toscana Insoglio “del cinghiale”, '18 // \$90 **bottle**

* Eric Solomon selections



SPAIN

WHITE WINE

- *22 Penedés Can Rafols Dels Caus “Terraprima”, '15
\$42 **bottle**
- *23 Rias-Baixas Burgans Albarino, '19 // \$40 **bottle**
- *24 Valdeorras Rafael Palacios “Louro” Godello, '19
\$60 **bottle**

RED WINE

- *36 Terra Alta Herència Altés Garnatxa Negra , '18
\$44 **bottle**
- *37 Yecla Castano “Solanaera” Vina Viejas, '15 // \$60 **bottle**
- *38 Costers del Segre Thomás Cusiné “El Vilosell”, '18
\$60 **bottle**
- *39 Priorat Black Slate La Vilella Alta, '18 // \$60 **bottle**
- *40 Ribera del Duero Cosecha Finca Villacreces “Pruno”, '16
\$51 **bottle**
- *41 Jumilla Bodegas Luzôn “Altos de Luzôn”, '17 // \$48 **bottle**
- *42 Jumilla Casa Castillo “Las Gravas”, '17 // \$90 **bottle**

AMERICA

WHITE WINE

- 32 Chardonnay Bench, Russian River Valley, '17
\$48 **bottle**
- 33 Pinot Gris Lange, Willamette Valley, '19 // \$38 **bottle**
- 34 Riesling Empire Estate, Finger Lakes NY, '17
\$44 **bottle**

RED WINE

- 54 Pinot Noir Cep Vineyards, Sonoma Coast, '18
\$75 **bottle**
- 55 Pinot Noir Davis Bynum, Russian River, '17 // \$58 **bottle**
- 56 Pinot Noir Torii Mor, Willamette Valley, '18
\$63 **bottle**
- 57 Blend Banshee “Mordecai”, California, '16 // \$48 **bottle**
- 59 Blend Le Premiere Miracle Cabernet Sauvignon,
Columbia Valley, '14 // \$64 **bottle**
- 60 Cabernet Sauvignon Involuntary Commitment,
Columbia Valley, '19 // \$48 **bottle**
- 61 “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, '17 // \$45 **bottle**

Cocktails

Isn't She Lovely? // \$13
1000 Piers Gin, Strawberry-Passionfruit Syrup,
Coconut Cream

Mint to Be // \$13
Lunazul Blanco, Pama, Benedictine, Juices

Peach Be With You // \$13
A take on a classic mule with peach vodka
and juices, topped with Unknown ginger beer

Rosemary in Paradise // \$13
Titos Vodka, Cranberry, Rosemary Syrup,
Juices

What's Happn' Capn'? // \$13
Capt. Morgan Spiced Rum, Pineapple and
Orange Juice, Grenadine

Noble Old Fashioned // \$15
High West Double Rye Whiskey, Brown Sugar
Syrup, Orange

Freedom and Berryhill // \$13
Muddy River Rum, Fresh Lemon, Ginger Beer,
Mint, Blackberries



Join Our Team

We are seeking passionate,
hospitality-focused individuals to
join Noble Food & Pursuits. We offer
opportunities for growth and a culture
of respect and dedication—
to our work and to each other.

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

