When it comes to food, I’ve had three “aha” 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 second is when I had brisket in Texas. I’ve chased this dream for a long, long time. I’ve dreamed of opening a barbecue restaurant, this Carolina boy, it was game on.

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.)
<table>
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<th>Wines by the glass</th>
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**BUBBLES**
- Cava Gramona “La Cuvee” Gran Reserva Brut, Spain, ‘13
  - $16 glass / $44 bottle
- Prosecco Le Contesse Brut, Italy NY
  - $12 glass / $40 bottle
- Frico by Scarpetta Lambrusco, Italy NY
  - $14 can

**PINK STUFF**
- Chateau Pesquié Rosé
- Herències Altés Garnatxa Blanca, Catalonia, ‘19
- Domaine Lafage “Miraflors”, Cotes du Roussillon, ‘17
- Fricco by Scarpetta Lambrusco, Italy NV

**WHITE WINE**
- Novellum Chardonnay, Côtes Catalanes France, ‘19
  - $13 glass / $48 bottle
- JF Merieau Sauvignon Blanc Touraine, ‘17
- Silvio Grasso Dolcetto, Piedmont Italy, ‘16
- Maison Louis Latour Chameroy Beaujolais
- Domanie Lafage “La Retro” Rhone Valley

**RED WINE**
- Terra Alta Herències Altés Garnatxa Negra, ‘18
- Costers del Segre Thomas Cusiné “El Vilosell”, ‘18
- Priorat Black Slate La Vilella Alta, ‘18
- Ribera del Duero Cosecha Finca Villacreces “Pruno”, ‘16

**ITALY**
- Campania Feudi di San Gregorio Greco di Tufo, ‘18
- Pinot Gris Lange, Willamette Valley, ‘19
- Pinot Noir Cep Vineyards, Sonoma Coast, ‘18

**RED WINE**
- Domaine Lafage “Côté Est”, ‘19
- Chateau de Pape Domaine Jerome Gradassi ‘18

**FRANCE**
- Muscadet sur Lie Sèvre et Maine La Frutiere ’19
- Languedoc Priuress Saint Jean De Bebian “La Chapelle de Bebian blanc”
- Côtes Catalanes Domaine Lafage “Côted Est”, ‘19

**SPAIN**
- Penedes Can Rafols Delus Caus “Terraprima”, ’15
- Rias Baixas Burgans Albarino, ’19
- Valdeobarras Rafael Palacios “Louro” Godello, ’19

**AMERICA**
- Chardonnay Bench, Russian River Valley, ’17
- Columbia Valley, ’19

**ADDITIONAL WINE OPTIONS**
- Noble Old Fashioned // $15
  - Wild Turkey 101, simple syrup, Chocolate bitters

**COCKTAILS**
- Primrose Hill // $14
  - Combution Gin, Lavender, Lemon Juice, St. Germain
- 75 & Sunny // $14
  - Bacardi Tropical Rum, Blueberry/Pineapple
- 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
  - Titus Vodka, Cranberry, Rosemary Syrup, Juices
- Blood Orange Margarita // $14
  - Lunazi Reposado, Blood Orange Puree, Lime Juice

**OTHER FUN WINES**
- Malbec Ben Marco, Mendoza, Argentina, ‘18
  - Malbec Luigi Bosca, Mendoza, Argentina, ‘17

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* Eric Solomon selections