

ESTD1986

SMOKEY'S

Cast Iron Grill

STARTERS

- Smoked Apple Sausage8

House-made, smoked sausage and homemade pimento cheese served with saltines and poblano chiles.
- Smokey's Baked Gnocchi14

Tender ricotta potato gnocchi baked with a rich poblano chili and gouda cream sauce topped with Smoked Pulled Pork and a drizzle of Brown Sugar BBQ Sauce.
- Baked Corn Dip6

Creamy corn dip, Mexican style, served with fried flour tortillas.
- Brie Fondue12

Warm brie fondue served in a sourdough bread bowl topped with honey and fresh fruit.
- Fried Oysters13

Lightly fried oysters served with Cajun remoulade and candied lemon
- Crab, Spinach, and Artichoke Dip12

Blue crab, baby spinach, artichokes, and parmesan cream baked in a cast iron skillet and served with fried flour tortillas
- Cheeseball Trio10

Pimento, Red onion marmalade and shallot, and steak and cheese trio served with fried flour tortillas
- Deviled Egg Trio9

Buffalo chicken, traditional, and bacon smoked mushroom deviled eggs battered and deep fried, served with pickled chow chow salad

SOUP & SALAD

- Rotation of soupsCup 4 / Bowl 7

Soup Du Jour
- Winter Waldorf SaladSmall 6 / Large 11

Chopped romaine, Gouda, and candied bacon tossed with a smoked paprika vinaigrette and topped with fried shallot and butternut squash croutons
- Wedge SaladSmall 6 / Large 11

Crispy Iceburg lettuce wedge with diced tomato, crumbled Maytag bleu cheese, and thick-cut candied bacon with bleu cheese dressing and a balsamic drizzle.
- Caesar SaladSmall 6 / Large 11

Romaine lettuce, shaved Parmesan and croutons in our house-made Caesar dressing.

Add Grilled Salmon for \$8
Beef Filet Tips for \$8
Chicken Breast for \$5

Dressings

Bleu Cheese, Vinaigrette, Ranch, Caesar

DESSERTS

\$7

- Flourless Chocolate Torte
- Chocolate Lava Cake
- Pecan Bread Pudding (Made-To-Order)
- Cheesecake Du Jour

Consuming **raw** or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have a medical condition.

At Smokey's, we believe every guest deserves to enjoy fresh, made-from-scratch food. We cook our meats fresh every day which can take between 6-24 hours depending on what it is. Though we cook as much as we can each day, there are days that we will run out of something. When we do, we are out of that item until the following day. We don't freeze our leftovers to reheat them later because that's not what you're here for. We hope you enjoy scratch-made meal we have prepared for you. Thank you for dining with us.

FROM THE PIT

- Pork Baby Back RibsHalf 18 / Full 28

Slow smoked and brushed with Brown Sugar BBQ Sauce or dusted with Memphis Dry Rub with two House Sides.
- Smoked Pulled Pork15

Tender, smoked pork shoulder, pulled and topped with Brown Sugar BBQ or Carolina Vinegar Sauce with two House Sides.
- Campfire ChickenQuarter 14 / Half 20

Smoked, bone-in chicken finished under fire and served with two House Sides.
- Smoked Turkey Breast16

Smoked, sliced turkey breast served with Alabama White Sauce, and served with two House Sides.
- Smokey's Two Meat Combo28

Choose two meats with two house sides
- Smokey's Three Meat Combo36

Choose three meats with two house sides

Try one of our signature sauces:



PORK PAIRS BEST WITH BROWN SUGAR BBQ SAUCE, MEMPHIS DRY RUB AND CAROLINA VINEGAR SAUCE.



POULTRY PAIRS BEST WITH ALABAMA WHITE SAUCE



BEEF PAIRS BEST WITH BROWN SUGAR BBQ SAUCE

PIT SMOKED WINGS

6 FOR \$9 • 12 FOR \$16 • 18 FOR \$23

Pit-smoked chicken wings served with celery, and choice of Bleu cheese or ranch.

SWEET

Teriyaki
Brown Sugar BBQ
Carolina Gold
Mesquite Dry Rub

MILD

Buffalo
Alabama White
Peanut Thai
Memphis Dry Rub

HOT

Sriracha Garlic
Hellfire BBQ
Pure Screaming Hell
Jamaican Jerk Dry Rub

BURGERS & SANDWICHES

Our burgers are fresh-ground in house daily and seared in cast iron. Served with fries.

- Chetty's Burger12

Topped your way with choice of: lettuce, marinated tomato, red onions, and white cheddar, bleu cheese or gruyere, and Comeback Sauce on a brioche roll.
- Caprese Burger13

Open Faced Eight ounce cast iron seared burger topped with fresh pulled mozzarella, a fried green tomato, and drizzled with a balsamic reduction on griddled Texas toast
- Appalachian Burger12

Cast iron seared burger topped with thick sliced fried bologna, creamy American cheese, and mustard pickled onions on a buttered brioche bun
- Oyster Po'boy Burger14

Cast iron seared burger with fresh fried oysters, Cajun remoulade, and candied lemons on a buttered brioche bun
- House Smoked Pastrami Reuben13

House Smoked Pastrami, Pickled Purple Kraut, Russian Dressing, and Sliced Swiss Grilled on Jalapeno Corn Dusted Bread

- Crab Cake Sandwich14

Fried lump crab topped with Cajun remoulade on a buttered brioche bun with fresh lettuce and marinated tomatoes
- Catfish Sandwich12

Seared or cornmeal-breaded farm raised catfish on an French baguette with lettuce, marinated tomato, and Comeback Sauce.

HOUSE SIDES

- BBQ Baked Beans
- Chow Chow (Sweet Pickled Slaw)
- Hand-Cut Fries
- Mac & Cheese
- Garlic Mashed Potatoes

No separate checks for parties of 8 or more. Thank you.

PLATES

Served with two House Sides. Substitute a Signature Side, cup of soup or small salad for \$3.

- Hand-Cut Ribeye Steak 14oz36

Cast iron seared, served with herbed worchestshire sauce
- Filet Mignon 8oz32

Cast iron seared, served with herbed worchestshire sauce
- Venison Tenderloin36

Cast iron roasted and served with an apple and cherry compote.

Add mushrooms, grilled onions, or Maytag Bleu Cheese to steaks for \$2 each

- Farm Raised Catfish Plate16

Seared or Corn-meal Breaded catfish with Comeback Sauce.
- Grilled Salmon Filet24

Hand-cut salmon served with a winter herb butter.
- Caprese Chicken16

Seared chicken over a bed of sautéed greens and topped with house pulled mozzarella, marinated tomatoes, and a balsamic drizzle
- Crab Cakes27

Made fresh with lump crab meat, cast iron roasted and topped with a cajun remoulade.

SIGNATURE SIDES

\$6

- Eloté (Grilled Mexican Street Corn)
- Lemon Grilled Asparagus
- Roasted Winter Root Vegetables
- Lobster Mac & Cheese
- Loaded Mashed Potatoes with Bacon and Gouda

A 20% Gratuity will be added for parties of 8 or more.

SMOKEY’S DRINK MENU

BEER

CANS AND BOTTLES

Blue Moon	6	Yuengling	5	Corona Extra	5
Bud Light	5	Bold Rock Virginia Apple Hard Cider	6	*Greenbrier Valley Devil Anse IPA	5
Budweiser	5	*Swilled Dog Pineapple Hard Cider	6	*Greenbrier Valley Wild Trail Pale Ale	5
Coors Light	5	*Big Timber IPA	6	Guinness	6
Michelob Ultra	5	*Big Timber Porter	6	Sierra Nevada Pale Ale	6
Miller Lite	5	*Big Timber Log Lager	6	*West Virginia Local Brews	

DRAFT

Rotating Selection	6
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COCKTAILS

River Runner White, spiced, and coconut rums topped with pineapple and cranberry juice.	9	Adventurita A bubbly combination of a classic margarita and sparkling wine.	12	Mimosa Sparkling wine and orange juice.	10
Fayette Station Peach Tea Sweet Tea Vodka and Peachtree Schnapps with cranberry juice.	9	Whiskey River Rye Jack Daniels Rye whiskey mixed with Angostura Lemon, Lime, and Bitters.	10	Bloody Mary Vodka and House Bloody Mary mix.	10
Sunset on the Gorge El Jimador Blanco tequila and El Jimador Reposado tequila, triple sec liqueur, and orange juice over grenadine.	8	Gorgeous Mule Vodka, ginger beer, and fresh squeezed lime juice.	8		

HOUSE WINE

Chateau Adventures on the Gorge	8 / 30
California wines hand crafted by famous wine maker Ed Killian. Private labeled for Adventures on the Gorge.	

Cabernet, Pinot Noir, Chardonnay and Sauvignon Blanc

WHITE & ROSÉ WINE

Black Stallion Chardonnay Big bold and complex Napa Valley Chardonnay layered with vanilla.	8 / 30
Black Stallion Sauvignon Blanc Napa Valley Sauvignon Blanc at its best, lemongrass, grapefruit and beautiful acidity.	8 / 30
Fleurs de Prairie Rosé Traditional French Rosé, full of strawberry, tropical fruits and melon. Paired with an acidity and minerality. – <i>Cotes De Provence</i>	9 / 34
Wente Riverbank Riesling A touch of sweetness, bouquet of flowers, light and bright. – <i>California</i>	8 / 30
J Vineyard Pinot Gris Bright fruit flavors of pear and apple, light acidity. – <i>California</i>	10 / 36

RED WINE

Freakshow Red Blend	9 / 34
Well balanced and expressive, jammy fruit flavors and rich tannins, with a graceful and lingering finish. – <i>Central Coast California</i>	
Freakshow Cabernet Sauvignon	9 / 34
Full bodied, toasted vanilla and barbecue smoke. Showcasing layered tannins and rich ripe black cherry. – <i>Lodi, California</i>	
Chilensis Reserva Carmenere	9 / 34
Dry, woody, and spicy aromas of black with a delicate touch of chocolate and tobacco. Medium volume with smooth tannins. – <i>Maule Valley, Chile</i>	
Las Rocas Garnacha	9 / 34
Vibrant red color, dark cherry & blackberry aromas, spice and a smooth texture. – <i>Calaytaud, Aragon</i>	
Montebueno Rioja	9 / 34
Brilliant deep ruby red color, fruity aromas, spicy vanilla, smooth and fruity with a well integrated secondary nuance. – <i>Labastida</i>	
Meiomi Pinot Noir	10 / 36
Rich ruby edges, lifted fruit aromas, mocha and vanilla. Deep and complex for every palate. – <i>Sonoma, Monterey, Santa Barbra Counties.</i>	

SPARKLING WINE

Lamarca Prosecco Splits	12
Bright Refreshing and lively flavors. – <i>Italy</i>	
Gemma di Luna Moscato	32
Fun, fresh bubbly crafted in a fully sparkling or spumante style with premium grapes grown in Piemonte. – <i>Italy</i>	
Steorra Blanc De Blanc	36
Beautiful gold color with aromas of citrus blossom and ripe pear. – <i>Russian River Valley</i>	

We proudly serve Coca-Cola products.



Perched on the rim of the beautiful New River Gorge, Adventures on the Gorge is **America's Best Rafting Resort**. For almost 50 years families, friends, and groups of all kinds have converged at our resort to connect with each other, **PLAY WILD**, and experience authentic natured based outdoor adventures with our amazing, passionate staff. Folks also **STAY WONDERFUL** while enjoying inspiring views, incredible dining options, enticing amenities, and comfortable lodging at our canyon rim resort. Thanks for visiting and enjoy the view!