

ENCORE

Banoffee Pie 14

Bourbon toffee, vanilla chantilly, brûlée bananas
VG

Crisp Apple Tart 16

Honey crisp apples, caramelized white chocolate ganache, homemade vanilla ice cream
VG - NF

Bourbon Skull 3.5

Bitter chocolate, Old Forester butter ganache, pecans
Pair with an ounce of Old Forester for \$10
GF

Super Chocolate Praline Cake 14

Valrhona 70% chocolate mousse and cake, puff rice praline cocoa nib tuile
VG

Creamy Cheesecake 12

Cream cheese, graham cracker crust, vanilla bean blueberry compote
VG

Fresh Sorbet 11

Coconut vanilla / cherry / strawberry / mango
GF - DF - VG - V - NF

BOURBON FLIGHTS

3 1/2oz of your choice

Cleveland \$25

Underground Black Cherry	47%
Underground Apple Wood	45%
Underground Sugar Maple Wood	46%
Underground RYE	45%
Wheat Penny Bourbon	47%

Jules's Pick \$30

Eagle Rare	45%
Baker's 7y	53.5%
Weller Antique 107	53.5%
Bib & Tucker	46%
Blanton's	46.5%

Knockout \$35

Jack Johnson Bourbon	46%
Rocky Marciano Bourbon	49%
Buster Douglas 42 to 1	42%
Boom Boom Bourbon	42%
Boom Boom Reserve	59.5%

Platinum \$40

Michter's Limited Released Barrel Strength	54.7%
Shenk's Homestead Sour Mash	45.6%
Bomberger's Declaration Small Batch	54%
Michter's Limited Release Toasted Barrel Finish	43%
Michter's Small Batch Bourbon	45.7%

Dietary Indicators

DF - Dairy Free / GF - Gluten Free / VG - Vegetarian / V - Vegan / NF - Nut Free / P - Pescatarian

* -Can be modified to accommodate

Note "GF" does not mean Celiac friendly - please ask your server about Celiac options.

MENU

THE CARBON BAR

E X P E R I E N C E

\$75

per person

*Put the menu away,
we'll take it from here.*

SNACKS

KFC 13

Korean fried cauliflower
VG

Mini Birria Quesadilla 14

Smoked brisket, guajillo consome
GF - DF*

Blistered Shishitos 13

Guajillo chili, sesame, lime
VG - V* - DF - GF

SEAFOOD

Shrimp Mojito Ceviche 24

Jalapeño mojito leche de tigre, cucumber, red onion, pickled jalapeño, cilantro poached red shrimp, lime, herb oil
GF - DF

Oysters 3/each *by the dozen*

Sourced from the East Coast of Canada
Red wine apple mignonette, fresh horseradish
smoked habanero hot sauce
1/2 price on Tuesdays

Creole Shrimp 26 *per dozen*

Red shrimp poached in our Creole spice
house cocktail sauce
GF* - DF*

Seafood Platter 79 *2/3 people*

Oysters, east coast mussels, littleneck clams
Creole shrimp, cured salmon, octopus escabeche, caviar pie with toast points
Red wine mignonette, fresh horseradish, cocktail sauce, lemons
GF* - DF* - P *Not available on Sundays*

STARTERS

Chef's Salad 16

Heritage greens, cucumbers, cherry tomato, red onion corn nuts, Alabama white BBQ dressing, cilantro cress
Add fried chicken or pulled pork \$7
GF - DF - VG - V*

Pulled Pork Tacos 18

White corn tortillas, smoky pulled pork, coleslaw white cheddar, tomato salsa, cilantro, crema
Add Taco \$8
GF - DF* - VG* - V*

Burnt Ends Kimchi Ssam 25

Smoked brisket burnt ends, kimchi, spicy miso aioli
BBQ pork crackling, Boston leaf lettuce, lime
GF - DF

Grilled Vegetable Salad 18

Grilled escarole, charred shallot vinaigrette
golden beets, French beans, red onion, roasted new potatoes, feta cheese
DF - GF - VG - V*

Smoked Bacon Caesar 19

Romaine wedges, parmesan, double smoked bacon, white anchovies, crouton crumb, fried basil
Fried chicken \$7
GF* - DF* - VG*

PLATES

The Carbon Burger 28

7oz house ground beef patty, brisket, smoked bacon, jalapeno cheese, burnt onion aioli, mustard pickles, fried shallot, hand cut fries
Double bacon \$4
DF* - GF*

Smoked Eggplant Parm 27

Smoked cheddar and breaded eggplant, tomato sugo, pumpkin seed puree, micro greens, fresh grated parmesan
VG - V*

Octopus & Seafood Chowder 38

East Coast mussels, chopped clam, red shrimp Spanish octopus, Old Bay, chili oil, creamy chowder
grilled sourdough
NF - P

Mango BBQ Chicken Supreme 31

Coconut rice and peas, collard greens, house coleslaw, sous-vide chicken breast, spicy mango BBQ sauce, pequillo pepper puree
DF* - GF

Charred Salmon 37

Wilted arugula basil salad, charred pico de gallo orzo, tomatillo sauce, honey almond brittle
P - GF - DF*

STEAK FRITES

*All Steaks - GF - DF**

10oz Hanger 39

All of our steaks are accompanied with hand-cut fries and peppercorn sauce

12oz Striploin 52

12oz Ribeye 57

Sautéed wild mushrooms \$5

PIT SMOKED

Pitmaster Platter 43/per person

**minimum 2 people*

St. Louis Cut Pork Ribs
CAB Beef Brisket
Buttermilk Fried Chicken
Cheddar Jalapeño Sausage
Pulled Pork

Accompanied by dill pickles, fries, and our signature house-made sauces.
DF* - GF*

St. Louis Cut Pork Ribs 31

Make it a full rack - 55
DF - GF

Smoked Beef Brisket 32

Certified Angus Beef
DF - GF

served with coleslaw, dill pickles and signature house sauce

Smoked Turkey Breast 28

Local, brined and seasoned
DF* - GF

ON THE SIDE

Jalapeño Cheddar Cornbread 11

Smoked bourbon butter
VG

Mac N' Cheese 16

Jarlsberg cheese
VG

Pit Baked Beans 13

Pork and beef
DF - GF

Coleslaw 8

Corn nuts
DF - GF - VG

Collard Greens 9

Lemon, butter
DF* - GF - VG - V*

Rapini 11

Chilli, garlic
DF - GF - VG - V

Fries 10

Chipotle lime mayo
DF - GF - VG - V*