

DESSERT

Banoffee Pie 9

Bourbon toffee, vanilla chantilly, brûlée bananas

Nutella Brownie 9

Ganache, vanilla ice cream, hazelnuts, strawberry
GF

Red Velvet Cake 10

Buttermilk, cocoa, coffee, zesty lime frosting

Chocolate Tart 9

Valrhona 72% chocolate, ganache, graham crust

Easy Peasy Lemon Pie 10

Mezcal lime "sorbet", supra sable crust

Bourbon Skull 3.5

bitter chocolate, Old Forester butter ganache,
pecans
GF

Pair with an ounce of Old Forester for \$10

DF - GF - Nut Free options available

Dietary Indicators

DF - Dairy Free

GF - Gluten Free

VG - Vegetarian

V - Vegan

NF - Nut Free

*Please note - GF does not
mean Celiac friendly -
please ask your server
about Celiac options.*

* - Modifications required to
accommodate

MENU

THE CARBON BAR

T A K E O U T

SNACKS

KFC 10

Korean fried cauliflower
VG

Blistered Shishitos 9

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

Fried Mac and Cheese Bites 10

Sweet and spicy BBQ sauce
VG

Corn Dogs 10

South Carolina Mustard

STARTERS

Duck Salad 22

Whole crispy duck leg, heritage greens, orange segment, citrus tarragon vinaigrette, roasted red pepper, cranberry
GF

Burnt Ends Kimchi Ssam 19

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

Smoked Bacon Caesar 15

Shredded greens, parmesan, double smoked bacon, white anchovies, crouton crumb, fried basil
Fried chicken \$5
GF* - DF*

Chef's Salad 14

Heritage greens, cucumbers, cherry tomato, red onion, corn nuts, Alabama white BBQ dressing, cilantro cress. Add protein \$5
GF - DF - VG - V*

SANDWICHES

Burnt End Sandwich 16

Smoked beef brisket burnt ends, homemade Kimchi, miso aioli, pork crackling, lettuce, toasted bun. Served with fries.
DF

Pulled Pork Sandwich 14

Pulled pork shoulder smoked for 12 hours, lettuce, pickles, Alabama with BBQ sauce, topped with fried shallots. Served with fries.
DF

Chicken Sandwich 14

Buttermilk fried chicken, lettuce, pickles, cheddar. Choose your sauce: Mild (no sauce), Medium (Gochujang), Hot (Habanero). Served with fries.

Turkey Club 16

Brined and smoked turkey breast, topped with cheddar cheese, bacon, lettuce, tomato, remoulade. Served with fries.
DF*

Brisket Sandwich 16

Sliced brisket, ballpark yellow mustard, lettuce, espresso BBQ sauce. Served with fries
DF

The Carbon Burger 20

7oz beef patty, smoked bacon, brisket, jalapeno cheese, burnt onion aioli, mustard, pickles, fried shallot, fries
Double bacon \$3

MAINS

Double Smoked Pork Belly 32

Split pea stew, pearl onion, confit carrots
triple crunch mustard, crackling, cilantro cress
DF - GF

Hot Smoked Salmon 31

6oz smoked spring salmon, yellow coconut and lemongrass curry, yellow squash, fingerling potato, roasted pepper and asparagus, grilled pineapple

Roasted Cauliflower Enchiladas 24

White corn tortillas, roasted cauliflower, black bean aji amarillo rice, tomato sauce, smoked cheddar chips, cilantro cress
DF* - GF - V* - VG

BBQ PLATTER

Pitmaster Platter 36/per person

St. Louis cut pork ribs, prime beef brisket
buttermilk fried chicken, smoked sausage,
pulled pork, dill pickles, fries accompanied
by our signature sauces.
DF* - GF*

A LA CARTE BBQ

St. Louis Cut Pork Ribs

Half Rack 22

Full Rack 39

DF - GF

Smoked Turkey Breast

8oz 14

16oz 26

DF* - GF

A la carte barbecue served dill pickles and side sauce

Prime Beef Brisket

8oz 19

16oz 36

DF - GF

Fried Chicken

4 pieces 15

8 pieces 24

BBQ COMBOS

St. Louis Cut Pork Ribs

Half Rack 28

Full Rack 45

DF - GF

Prime Beef Brisket

6oz 25

12oz 41

DF - GF

Smoked Sausage

1 Piece 15

2 Pieces 19

Smoked Turkey Breast

8oz 19

16oz 29

DF* - GF

Fried Chicken

2 pieces 15

4 pieces 21

All combos come with your choice. of 2 sides:

Fries

Coleslaw

Pit Beans

Chophouse Bowl

FIXIN'S

BBQ Poutine 14

Brisket, cheese curds and gravy
DF* - GF

Collard Greens 8

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

Pit Baked Beans 6

Pork and beef
DF - GF

Fries 5

Chipotle lime mayo
DF - GF - VG - V*

Mac N' Cheese 14

Chipotle mornay
VG

Coleslaw 5

Corn nuts
DF - GF - VG