

ENCORE

Banoffee Pie 12

Bourbon toffee, vanilla chantilly, brûlée bananas
VG

Yuzu Mad 12

Madeline, raspberry jelly, lime, yuzu mousse
VG - NF

Creamy Cheesecake 12

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

Super Chocolate Praline Cake 13

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

Laurence's Sorbet 11

Ask your server for current flavors

GF - DF - VG - V - NF

Bourbon Skull 3.5

Bitter chocolate, Old Forester butter ganache,
pecans

GF

Pair with an ounce of Old Forester for \$10

Dietary Indicators

DF - Dairy Free

GF - Gluten Free

VG - Vegetarian

V - Vegan

NF - Nut Free

* - Modifications required
to accommodate

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

DIGESTIFS

Port

Graham's LBV Port 10
Graham's 10 yr Port 14
Graham's 20 yr Port 16

Amaro

Nonino 9.5
Montenegro 8
Averna 8
Cynar 8
Fernet Branca 9.5

Cognac

Hennessy 10

Grappa

Grappa Nonino 10

LIQUEURS

Disaronno Amaretto 8	Grand Marnier 9.5
Lucid Absinth 8	Limoncello 8
Pernod 8	Lillet Blanc 8
Chartreuse Green 14	Sambuca 8
Drambuie 9	St. Germain 10
Pimms 9	Jagermeister 8
Southern Comfort 8	Kahlua 8
Chambord 9	Campari 8
Benedictine 9	Aperol 8
B&B 9	Baileys 8
Frangelico 8	Dubonnet 5

**For our Bourbon selection,
please ask for the libations list**

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 12

Korean fried cauliflower
VG

Blistered Shishitos 11

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

Fried Mac + Cheese Bites 12

Sweet and spicy BBQ sauce
VG

STARTERS

Duck Salad 22

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

Shrimp Mojito Ceviche 19

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

Burnt Ends Kimchi Ssam 20

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

Smoked Bacon Caesar 16

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

Chef's Salad 14

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 16

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

OYSTERS

Canadian Oysters 3.5 each

Sourced from East to West!
Red wine apple mignonette, fresh horseradish, smoked habanero hot sauce

*Join us for Tuesday's Bubbles and Brine
1/2 priced oysters and sparkling wine!*

STEAK FRITES

10oz Hanger 35

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

12oz Striploin 47

12oz Ribeye 56

*All Steaks - GF - DF**

*Sautéed wild mushrooms \$4
Rapini with chilli and garlic \$5*

PLATES

The Carbon Burger 26

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

Roasted Cauliflower Enchiladas 25

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

Mango BBQ Chicken Supreme 28

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

Herb Crusted Pickerel 31

Seared local pickerel fillet, grilled Brussels sprouts, sweet potato and cauliflower puree, maple smoked pecans, pickled cauliflower, sriracha bourbon glaze
GF*

Double Smoked Pork Belly 32

Split pea stew, pearl onion, confit carrots triple crunch mustard, crackling, fried apple emulsion
DF - GF

Spanish Octopus 36

Roasted tomato puree, garlic herb fingerling potatoes, grilled rapini, chimichurri seared octopus, smoked chips
DF - GF

BBQ PLATTER ————— A LA CARTE BBQ

Pitmaster Platter 38/per person

**minimum 2 people*

St. Louis Cut Pork Ribs
Prime 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 27

Half Rack
DF - GF

à la carte barbecue served with coleslaw, dill pickles and signature house sauce

Prime Beef Brisket 27

Half Pound
DF - GF

Smoked Turkey Breast 24

Half Pound
DF* - GF

FIXIN'S

BBQ Poutine 16

Brisket, cheese curds and gravy
DF* - GF - VG*

Mac N' Cheese 14

Chipotle mornay
VG

Coleslaw 6

Corn nuts
DF - GF - VG

Rapini 8

Chilli, garlic
DF - GF - VG - V

Collard Greens 8

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

Pit Baked Beans 12

Pork and beef
DF - GF

Fries 9

Chipotle lime mayo
DF - GF - VG - V*