

Salads

RATTLESNAKE RIDGE	\$13
Arugula, Cojita, Corn, Quinoa, Avocado, Spiced Tortilla Crisp, Cilantro, Chili Lime Vinaigrette	
HOUSE CEASAR	\$12
Romaine, Parmesan, Garlic and Herb Croutons, Caesar Dressing	
HEIRLOOM TOMATO AND SMOKED MOZZARELLA*	\$15
Arugula, Toasted Pumkin Seeds, Garden Basil, Dried Cherries, Agave Lime Vinaigrette	
VEGGIE TOPPER	\$3
Add Half Avocado or Crispy Brussels Sprouts	
Protein Topper *	\$8
Add Grilled Chicken or Grilled Shrimp	

Kids Menu *

Served with Chips & Drink	
Grilled Cheese	\$8
Chicken Fingers	\$8
Cheese Burger *	\$8
Mac & Cheese	\$8

Handhelds

PULLED PORK SANDWICH	\$14
House-made Pickles, Memphis BBQ, Crispy Alabama Hot Slaw, Brioche Bun	
MIDDLE LAKE DOUBLE BURGER *	\$19
Two Smashed Patties, Cheddar Cheese, Bacon, Smoked Ketchup, Lettuce, Onion, House-made Pickles, Brioche Bun	
ALABAMA WHITE BBQ BURGER *	\$18
Two Smashed Patties, Alabama White BBQ Sauce, Provolone Cheese, Lettuce, Tomato, Onion, Fried Banana Peppers, Brioche Bun	
CHICKEN SANDWICH	\$16
Fried or Grilled, House-made Pickles, Roasted Tomato, Trail Sauce, Brioche Bun	
SMOKE HOUSE CLUB	\$16
Smoked Turkey Breast, Bacon, Cheddar Cheese, Lettuce, Roasted Tomato, Local Honey Mustard, Wheatberry Bread	
SEASONED REDFISH PO'BOY *	\$17
Lettuce, Tomato, Tarragon Citrus Aioli, New Orleans French Bread	
BRISKET GRILLED CHEESE	\$16
Brisket, Smoked Gouda, Horseradish Cream Sauce, Sourdough Bread	

OUR Specials

SEASONED REDFISH *	\$23
Cajun Tasso Cream, Cavatappi Pasta	
SMOKED HALF CHICKEN *	\$22
Collard Greens, Crumbled Cornbread, Garden Herb Jus	
SCRAPS AND CHEESE	\$14
Scraps of BBQ Smoked Meats, Cavatappi Pasta, Triple Cheese Sauce	
TACOS *	\$18
Choice of Smoked Meat, Shrimp or Seasoned Redfish, Hot Slaw, Corn, Fried Banana Peppers, Cilantro Lime Crema, Corn Tortilla	
SAUSAGE BOARD	\$16
House-made and Smoked Sausages, Pimento Cheese, Trail-hand Candy, Carolina and Memphis BBQ Sauces, Creole Mustard, Texas Toast Points	

Sides

To Go	Side \ Pint
Southern Green Beans	\$6 \$8
Collard Greens	\$6 \$8
Woodside Potato Salad	\$6 \$8
Brussels Sprouts	\$8 \$8
Smoked Pimento Cheese	\$6 \$8
House Kettle Chips	\$3 \$8
Alabama Hot Slaw	\$4 \$8
BBQ Baked Beans	\$6 \$8
Cheddar Cheese Cornbread	\$4 \$8



SMOKE SHACK

Platter Comes with Texas Toast and Choice of Side

BABY BACK RIBS
Platter Half Rack \$22
Platter Full Rack \$30
Boxed To Go Full Rack \$30
SMOKED CHICKEN WINGS

Tossed in Choice of Carolina BBQ Sauce, Memphis BBQ Sauce, or Buffalo Sauce
 Platter 6 \$16
 Boxed Dozen \$20

SLICED BRISKET

Platter \$26
 Pound \$23

PULLED PORK

Platter \$20
 Pound \$14

SMOKED PULLED CHICKEN

Platter \$20
 Pound \$14

Omelets

MUSCLE SHOALS	\$14
Three Eggs, Diced Ham, Smoked Gouda Pimento Cheese, Choice of Side	
EGG WHITE VEGGIE *	\$14
Egg Whites, Spinach, Roasted Tomato, Cheddar Cheese, Choice of Side	
SAWGRASS SAUSAGE *	\$14
Three Eggs, Onions, Peppers, Sausage, Cheddar Cheese, Choice of Side	
CAJUN SHRIMP *	\$16
Three Eggs, Red Onion, Peppers, Tasso Cream, Garden Herbs, Choice of Side	

Kids Menu *

Grilled Cheese	\$8
Chicken Fingers	\$8
Cheese Burger *	\$8
Mac & Cheese	\$8

Kids Menu * Available for kids 11 & under.

If you have any concerns regarding food allergies, please alert your server prior to ordering. *This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

Classics

MUSCLE SHOALS	\$14
Three Eggs, Diced Ham, Smoked Gouda Pimento Cheese, Choice of Side	
EGG WHITE VEGGIE *	\$14
Egg Whites, Spinach, Roasted Tomato, Cheddar Cheese, Choice of Side	
SAWGRASS SAUSAGE *	\$14
Three Eggs, Onions, Peppers, Sausage, Cheddar Cheese, Choice of Side	
CAJUN SHRIMP *	\$16
Three Eggs, Red Onion, Peppers, Tasso Cream, Garden Herbs, Choice of Side	
CAJUN SHRIMP *	\$16
Three Eggs, Red Onion, Peppers, Tasso Cream, Garden Herbs, Choice of Side	



Breakfast Biscuits

CLASSIC BREAKFAST *	\$15
Choice of Ham, Sausage, or Bacon, Two Over Hard Eggs, Cheddar Cheese, Biscuit, Choice of Side	
HOT HONEY SMOKED CHICKEN	\$14
Three Eggs, Red Onion, Peppers, Tasso Cream, Garden Herbs, Choice of Side	
ARMADILLO TRAIL *	\$14
Scrambled Egg Whites, Roasted Tomato, Biscuit, Choice of Side	



SMOKE SHACK

Platter Comes with Texas Toast and Choice of Side

SMOKED SHACK OMELET *	\$14
Three Eggs, Smoked Pork, Red Onion, Cheddar Cheese, Memphis BBQ, Green Onion, Choice of Side	

BRISKET N' GRAVY *	\$16
Two Scrambled Eggs, Biscuit, Brisket Burnt Ends, Sausage Gravy, Choice of Side	

Sides

Southern Green Beans	\$6
Collard Greens	\$6
Woodside Potato Salad	\$6
Brussels Sprouts	\$8
Smoked Pimento Cheese	\$6
House Kettle Chips	\$3
Alabama Hot Slaw	\$4
BBQ Baked Beans	\$6
Cheddar Cheese Cornbread	\$4

To Go
Side \ Pint



Cocktails

FRONT PORCH TEA	\$9
360 Peach Vodka, Unsweet Tea, Blackberry Shrub, Lemon	
MOSCOW MULE	\$9
New Amsterdam Vodka, Ginger Beer, Lime	
MARGARITA	\$9
Lunazui Tequila, Lemon, Lime, Triple Sec	
LYNCHBURG LEMONADE	\$9
New Amsterdam Vodka or Jack Daniel's, Lemonade, Triple Sec	
ORANGE DREAMSICLE	\$9
Smirnoff Vanilla Vodka, Orange Juice, Milk	
WOODSIDE GIN & TONIC	\$9
New Amsterdam Gin, Blackberry Shrub, Lemon, Tonic Water	
CRIMSON JACK ATTACK	\$9
Jack Daniels, Coke, Grenadine	

~ Carafes

1/2 Carafe Mimosa	\$7	1/2 Carafe Bloody Mary	\$15
Full Carafe Mimosa	\$13	Full Carafe Bloody Mary	\$23

Canned Beer

DOMESTIC	\$5	Yazoo Hefeweizen	\$10
Coors Light			
Miller Lite			
Michelob Ultra			
PREMIUM	\$6	Yazoo Hopry Hazy IPA	\$10
White Claw			
Yuengling			
CRAFT	\$7	Woodside American Lager	\$10
Cheap Sunglasses			
Golden Ale			
Goat Island Dunkel			
Goat Island Blood Orange			
Good People Pale Ale			
Modelo Especial			
HIGH GRAVITY	\$8		
Witty Monkey Citrus			
Wheat Ale			
Juicy Monkey IPA			
Sour Berry Monkey			

wine

Glass 8

Bottle 32

SPARKLING

- Brut, Wycliff
- Luccio Moscato

RED WINE

- Pinot Noir, Carmel Road
- Cabernet, Maddalena

WHITE WINE

- Sauvignon Blanc, The Champion
- White Blend, Josh Seaswept
- Pinot Grigio, Ventessa
- Rose, Vila Viva
- Chardonnay, Butter Chardonnay

All Drinks Contain 1/2 Ounce of Liquor, Unless Special Ordered.