

BURGERS & SANDWICHES

BLACK SMOKE'S

SUICIDE BEEF BURGER € 15,00

Aberdeen Angus Bone Marrow Burger by The Butcher's Store, apple-coleslaw, Provolone cheese, pulled beef, pickles and bold & beefy BBQ sauce.

BEER TIP: Wild Jo 5,8% (33 cl) € 4,00

PULLED PORK BRIOCHE € 11,00

Toasted brioche bun with apple-coleslaw, 16 hours slow roasted pork shoulder, pickles and a 'De Koninck beer infused' BBQ sauce.

DESSERTS

THE HEART STOPPER € 9,00

Eclair filled with Bulleit Bourbon-Swiss cream, a glaze of dulce de leche and bacon-pecan crumble.

SKILLET COOKIE SUNDAE € 7,00

Chocolate chip cookie freshly baked on the cast iron Staub Skillet with Jitsk vanilla ice cream, chocolate sauce, mascarpone cream and Maraschino cherry.

SAY CHEESE € 8,00

Special edition black cheese made by Burg out of Hamont-Achel that has been refined exclusively for Black Smoke by Van Tricht, served with Liefmans Kriek Brut-fig jam and The Bakery sourdough bread

BEER TIP: Liefmans Goudenband 8% (33 cl) € 4,50

AMERICAN COFFEE € 8,00

Imagine the Irish coffee, only with Bulleit bourbon this time, and topped with a homemade caramel/cinnamon whipped cream and a sprinkle of pure chocolate. It's every American's wet dream. Served in the most badass mug on the planet..

SIDES

COLD SIDES

COLESLAW € 3,00

LEBANESE TABBOULE € 4,00

HOT SIDES

BBQ BAKED BEANS € 3,50

GRILLED CORN ON THE COB € 4,00

CRISPY POTATO WEDGES € 3,50

with homemade chipotle ketchup.

KIDS CORNER

LITTLE ELVIS PANCAKES

WITH MAPLE SYRUP € 5,50

GRILLED BEEF BURGER* € 10,00

HALF SLAB RIBS

LACQUERED* € 10,00

FRIED CHICKEN WINGS* € 10,00

*served with crispy potato wedges and fresh salad.

BLACK SMOKE

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DENHAM

All our staff is dressed by Jason Denham. Our goal is similar: Worship Tradition, Destroy Convention #denhamthejeanmaker



BS | BLACK SMOKE
BBQ BAR ROOFTOP

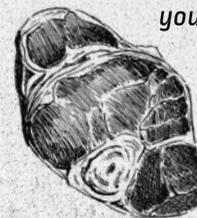
EAT THIS!



After a road trip of nearly 4.500 miles and having visited 40 BBQ joints in the States, we knew it for sure: this is it!

The smell, the taste and most of all, the experience we had in several authentic restaurants of the American BBQ belt ...

We had to take it with us! And so Black Smoke became the next step in our adventure. We would blend all the recently discovered American BBQ traditions with local culinary influences for a rock-your-socks-off BBQ experience at the Black Smoke restaurant.



Our pitmasters tame the flames of fire in their hell's kitchen. It's where they prepare all Yankee-style 'low and slow' BBQ dishes on wood burning smokers and all 'hot and fast' grill classics on a very unique Argentinian Parrilla grill. The result? Mouth-watering good! Enough with the BS, just come and enjoy yourself!

Do you have certain dietary wishes or allergies we need to be aware of? Ask your waiter for the allergen menu. Please take a moment to inform our staff in case of high gluten intolerance.

For a table of 8 people or more, we kindly ask you to limit your choice to a maximum of five different dishes per course.

SUNDAY BRUNCH

FIRESTARTERS

OVERLOADED NACHO SHARING PLATTER FOR TWO € 18,00

Warm tortilla chips overloaded with BBQ madness consisting of pulled beef, brisket and slow smoked pork drenched in warm cheddar sauce with salsa fresca, jalapeños, avocado, coriander and sour cream. Great to share!

THE SMOKED GOAT (V) € 12,00

Bruschetta of goat cheese, smoked on cherry wood and ash-ripened by Van Tricht cheese affineurs, with balsamic-beetroot syrup, grilled pear and macadamia nut salad and The Bakery sourdough bread.

(V) Vegetarian

BRUNCH SPECIALS

PANCAKE STACK 'ELVIS STYLE' € 12,00

American pancakes (3), with blueberry compote and vanilla-mascarpone cream

BENEDICT BASTARDS € 9,00

Toasted English muffins richly topped with poached egg, spinach and Carolina mustard hollandaise sauce and a choice from:

DE KONINCK BEER INFUSED STREAKY BACON € 12,00

SLOW COOKED PULLED PORK € 11,00

SMOKED FISH € 15,00

SLOW SMOKED BRISKET € 14,00

SAUSAGE & EGGS 12,00

Smoked & grilled 'Texas style' Wild Jo beer sausage by Luc de Laet from The Butcher's Store, served with 2 fried eggs, toast & BBQ baked beans. The ultimate hangover killer.

SUNDAY ROAST SPECIAL

Weekly changing carving meat specialty served with fitting side dishes. Check our staff!

THE BIG BASTARD, RIB ROAST STEAK (500 G) € 49,00

For the protein lover that hates to share. Rib roast of Austrian Simmenthaler from Luc de Laet's Butcher Store. Grilled on the parrilla and served with a choice of: smoked choron sauce, pepper sauce or chimichurri.

BLACK ABERDEEN COTE A L'OS (2 PEOPLE, 800 G) € 60,00

From the premium selection of Luc De Laet's Butcher's Store: a double entrecote of the famed Aberdeen Angus breed, parilla-grilled on the bone and served with a choice of: smoked choron sauce, pepper sauce or chimichurri.

THE SMOKING CHICK € 17,50

1/2 corn chicken, rubbed in Smokey Goodness 'Cheeky Chicken' and prepared in our Yankee smoker for an unparalleled flavour served with a jacked potato and apple-coleslaw.

STYLISH RIBS PLATTER € 21,00

Full rack of ribs (700 g) from our Yankee smoker, served with jacket potato, choose your style:

- **Memphis dry rub style:** rubbed with Smokey Goodness 'Pig Powder' BBQ herbs
- **Kansas City wet style:** slathered in 'De Koninck beer infused' BBQ sauce

9 TO 1 TEXAS STYLE BRISKET € 24,00

BBQ road trip inspired brisket, the ultimate icon of Texan BBQ. Served following legendary pitmaster Louis Mueller's not-so-secret recipe using only salt, black pepper and a whole lot of smoke. (250 g)

BEER TIP: TANK 7 8,5% (25 CL) € 4,30

BAKED TUSCAN FISH SKILLET € 21,00

Cod hot smoked on a cast iron skillet with toasted walnut pistou, antiboise of black olive and crispy sage.