

smoke

the burger joint

the world's best burger
is a smoke'd burger



NORTH CANTON 4934 Portage Street • 330.499.7665 • Sun-Thur 11 am-9 pm • Fri-Sat 11 am-10 pm

CARROLLTON 715 Canton Road • 330.476.6312 • Sun-Thur 10:30 am-9 pm • Fri-Sat 10:30 am-10 pm

order online at burgersbysmoke.com



\$8 premium burgers*

▣ **DIRTY VEGAS**
Balsamic Mayo, Spinach, Cheddar, Bacon, Caramelized Onions and Fried Egg

▣ **GEORGIA COBB SALAD BURGER**
Balsamic Mayo, Cheddar, Blue Cheese, Romaine, Bacon, Tomato, Avocado and Hard Boiled Egg

▣ **TEXAS TRIPLE JAY BURGER**
Smoked Pickled Jalapeño Mayo, Cheddar, Jalapeño Bacon and Fried Jalapeños



\$7 signature burgers*

▣ **BUFFALO BLUE CHEESEBURGER**
Buffalo Mayo, Blue Cheese and Shaved Celery

▣ **CLASSIC LA BURGER STAND**
LA Classic Sauce, Lettuce, Tomato, American Cheese, Pickles and Onions



▣ **KC STEAKHOUSE**
Steakhouse Mayo, Sautéed Mushrooms, Spinach and Blue Cheese

▣ **SAN ANTONIO BBQ**
BBQ Mayo, American Cheese and Fried Onions

▣ **PHILLY CHEESE STEAK BURGER**
Garlic-Mustard Mayo and Sautéed Peppers & Onions with Melted Provolone

▣ **VIRGINIA BEACH RED**
Red Pepper Mayo, Feta and Arugula

▣ **CAROLINA KETTLE CHIP BURGER**
American Cheese, Pickles, Lettuce, Onions, Kettle Cooked Chips and Old Carolina® Classic Barbecue Sauce

▣ **CAVE CREEK BISTRO BURGER**
Cheddar, Feta, Spinach, Pickled Onions, and LA Classic Sauce

\$6 build your own burger*

▣ **SELECT YOUR CHEESE – ADD \$1**
American, Blue Cheese, Cheddar, Feta, Mozzarella, Pepper Jack, Provolone, Swiss

▣ **ADD SAUCES AND SPIKES – FREE**
Balsamic, BBQ, Buffalo, LA Classic, Garlic-Mustard, Herb Mayo, Red Pepper Mayo, Smoked Pickled Jalapeño, Steakhouse, Ketchup, Yellow Mustard, Plain Mayo

▣ **PICK YOUR VEGGIES – FREE**
Lettuce, Tomato, Onion (Fresh or Caramelized), Pickles, Arugula, Shaved Celery, Spinach

▣ **BYO EXTRAS – \$0.50 EACH**
Grilled Bacon Bits, Fried Jalapeños, Fried Onions, Fried Pickles, Sautéed Mushrooms, Avocado (\$1), Jalapeño Bacon (\$1), Fried Egg* (\$1)

Choose from: Angus Beef, White Bean Veggie Burger, Chicken Breast or Ground Turkey (with Garlic, Lemon Zest and Parsley)

healthy options

▣ **SALAD ROCKET TURKEY BURGER \$7.00**
Gremolata Turkey Burger (with Garlic, Parsley and Lemon Zest), Havarti Cheese, Arugula and Garlic Mustard Mayo

▣ **GREENWICH VILLAGE WHITE BEAN VEGGIE BURGER \$6.00**
Housemade Veggie Patty (Garbanzo Beans, Spinach, Sautéed Mushrooms, Peppers and Onions), Spinach and Herb Mayo



All of our burgers are 1/3 lb. custom blend of Angus Beef, served on a butter-toasted bun, layered with premium toppings for adventurous tastes.

fresh, never frozen

\$5 smokehouse grilled cheese

Served on butter-toasted sourdough bread with a side of seasoned kettle-cooked potato chips. (North Canton location only.)

SMOKED GOUDA, MUEENSTER & RED PEPPER
Smoked Gouda, Muenster, Arugula and Roasted Red Pepper Sauce

NONNA CAPRESE
Mozzarella, Provolone, Basil and Tomato

AMERICAN CHEDDAR & PEPPER JACK
Double American, Cheddar and Pepper Jack

HAVARTI HONEY & BACON
Havarti, Feta, Spinach, Honey and Grilled Bacon

SMOKED CHEESE TRIO
Smoked Gouda, Smoked Cheddar and Smoked Mozzarella

smokehouse dogs

\$3.75

All beef hot dogs, smoked with hickory wood, served on a toasted bun.

BUFFALO DOG
Blue Cheese Crumbles, Buffalo Sauce and Shaved Celery

LONG ISLAND EXPRESS
Caramelized Onions and Brown Mustard

MOTOWN CONEY
Chili, Chopped Onions and Yellow Mustard

PHILLY DOG
Garlic-Mustard Mayo and Sautéed Peppers & Onions with Melted Provolone

SAN FRAN BLT
Herbed Mayo, Bacon, Lettuce and Tomato

TEXAS DOUBLE JAY DOG
Cheddar, Fried Jalapeños and Smoked Pickled Jalapeño Sauce

seasoned french fries

\$2.00 SMALL | \$2.50 REGULAR | \$4.50 LARGE

Thin-cut and double fried. You pick the flavor:
Steakhouse (Garlic, Salt & Pepper) Parmesan Herb
Smokehouse (Paprika, Salt & Pepper) Parmesan Herb, Cajun, Rosemary and Sea Salt, Ranch

chili and soup

\$3.00 8-OZ CUP | \$4.25 12-OZ BOWL

BLUE RIDGE MOUNTAIN CHILI
It's sweet with a little heat and loaded with our Smoked Angus Meat

ROASTED RED PEPPER AND SMOKY GOUDA BISQUE
Roasted Red Peppers, Vine Ripened Tomatoes, Smoked Gouda and Spinach

fresh salads

\$4.50 HALF | \$8.00 FULL

ARUGULA SALAD
Baby Arugula, Caramelized Onions, Feta and Candied Walnuts with Herb Vinaigrette

COBB SALAD
Romaine, Chopped Chicken, Diced Tomato, Hard-boiled Egg, Avocado, Bacon, Blue Cheese and Cheddar with Herb Vinaigrette

SMOKEHOUSE SALAD
Romaine, Chopped Chicken or Angus Beef Burger, Diced Tomato, Carrots, Onion and Cheddar with choice of Dressing

SPINACH SALAD
Baby Spinach, Strawberries, Feta and Toasted Almonds with Raspberry Vinaigrette

GARDEN SALAD \$6.00
Romaine, Diced Tomato, Carrots, Onion and Cheddar with choice of Dressing

Dressings: Italian, Light Italian, French, Ranch, Sweet & Sour, Herb Vinaigrette, Raspberry Vinaigrette

*The FDA would like you to know that consuming raw or undercooked meat and eggs may increase your risk of foodborne illness. Please let us know if you would like anything cooked "well-done."

order online at burgersbysmoke.com

kids meals

\$5.00 | 12 & UNDER PLEASE

CHICKEN TENDERS (3)

Fresh Breast Meat, lightly breaded and fried

HOT DOG

All Beef Hotdog with Ketchup and Mustard

GRILLED CHEESE

Double American Cheese on buttered, toasted bread

GRILLED CHEESEBURGER

Our custom Angus Beef blend with American Cheese, Ketchup and Mustard

Includes small fries and drink

milkshakes

\$4.50 | \$0.50 EXTRA FOR MALTED

20 ounces of premium vanilla ice cream creatively flavored and topped with extra-rich whipped cream.

TRADITIONAL FLAVORS

Vanilla • Chocolate • Strawberry • Caramel • Peanut Butter

SIGNATURE SHAKES

Cake Batter • Caramel Pretzel • Chocolate Mocha • Malted Milk Ball • Peanut Butter and Jelly

beverages

\$2.00 22-OZ | \$2.25 32-OZ

Pepsi, Diet Pepsi, Caffeine Free Diet Pepsi, Dr. Pepper, Sierra Mist, Lemonade, Mountain Dew, Mug Root Beer, Cheerwine, Diet Cheerwine, Sweet Tea, Unsweetened Tea

the legend of smoke

We never doubted the effect hickory smoke would have on a blend of ground meat that included Angus chuck, brisket and short loin. So we traveled the country in search of the best recipes and freshest ingredient combinations to create burgers with All-American attitude. We returned home, ready to break our friends and family out of burger boredom. Smoke the Burger Joint was born.

Quality and ingenuity have always been central to the way things are done at Smoke. We are committed to creating an unbelievable, constantly evolving menu of recipes inspired by the great USA. What doesn't change? Smoke patties are always fresh, never frozen and smoked over real hickory wood.

Our fresh flavor combos can also be paired with our smokehouse dog and grilled cheese sandwiches, giving these classics an edge that will wake up your taste buds. Our double-fried french fries are customized with your choice of six different seasoning blends. Finish it off with a hand-spun shake that starts with premium vanilla ice cream and ends with flavors like Salted Caramel Pretzel.

**Try all that Smoke has to offer.
Your taste buds will thank you.**

Prices and item availability may vary by restaurant location.

Want to own your own smoke? Now seeking qualified franchise partners. Contact us at burgersbysmoke.com.