

ARTISAN BEEF JERKY

GRAZE

SMOKE  HOUSE

REAL SOUTHERN BBQ

529 CENTRAL AVE, CEDARHURST, NY 11516
516-828-5000

ORDER ONLINE:
GRAZESMOKEHOUSE.COM
HOLYJERKY.COM

SUNDAY - WEDNESDAY: 11:30AM- 9:30PM
THURSDAY: 11:30AM- 10PM
FRIDAY { CALL STORE FOR DETAILS }



DOORDASH GRUBHUB™



CHECK US OUT ON
 
facebook | instagram

KICKIN' STARTERS

EAT YOUR VEGGIES

- CAULIFLOWER POPPERS** \$15
cauliflower, panko crust, sweet chili dip
- FRIED PICKLE CHIPS** \$13
batter dipped, sweet chili dip, ranch dressing
- GUAC N CHIPS** \$14
hass avocado, salsa duo, tortilla chips
- BOOZY ONION RINGS** \$12
beer battered, honey dijon dip
- CORN RIBS** \$12
chili garlic rub, lime, cilantro, ranch drizzle
- POTATO SKINS** \$15
crumble beef bacon, sour cream, fresh scallions

CHICKEN LITTLE

- MOJITO CHICKEN SKEWERS** \$15
grilled chicken, salsa verde, creamy ranch dip
- BUFFALO CHICKEN TENDERS** \$15
buffalo sauce, creamy ranch dip, celery sticks
- BATTERED WINGS (6)** \$12
house bbq, creamy ranch dip, celery sticks
- SMOKED CHICKEN FLAUTAS** \$14
marinated smoked chicken, guacamole, salsa roja, chipotle bacon bbq, crispy corn shell
- FRIED CHICKEN AND WAFFLE** \$18
crispy chicken thigh, maple syrup

A LITTLE SUMTHIN'

- HOT PRETZEL** \$18
jumbo pretzel, pastrami bacon jam, honey dijon dip
- SMOKED BRISKET CHILI** \$15
brisket trimmings, poblano, chipotle, diced onion
- CHILI MAC N CHEEZE** \$13
1/2 truffle mac, 1/2 brisket chili
- STREET TACOS** \$15
{choice of pulled beef or pulled chicken}
guac, pico de gallo, chipotle bacon bbq
- PASTRAMI EGGROLL** \$15
smoked pastrami, napa cabbage, carrots, scallion
toasted sesame oil
- THICK CUT BEEF BACON** \$21
wood smoked, honey glazed, side of garlic toast

SLIDERS

- THE TRIO** {3} \$16
pulled beef, pulled chicken, smoked pastrami
- PIT BOSS** {3} \$18
Beef burger, pastrami, onion ring, pickel chip, house bbq
creamy queso
- NASHVILLE HOT CHICKEN** {3} \$16
crispy chicken, pickle chip, hot sauce

WOOD SMOKED WINGS

12PC \$15 24PC \$26

served with side of ranch dip and celery sticks.
{ choose: naked, molasses and ginger, classic buffalo,
chipotle bacon bbq, cayenne honey butter, sweet chili,
pastrami rub or sticky bourbon }

LOADED NACHOS

tortilla chips, pit beans, salsa roja, jalapeno, charred corn,
chipotle lime crema, creamy queso, chopped onions
{ add guac for \$3.5 } { Vegetarian upon request }

- ORIGINAL** \$18
- PULLED BEEF** +\$6
- PULLED CHICKEN** +\$5
- BRISKET CHILI** +\$5

DOGS

- GRAZE CHILI DOG** \$9
all beef dog, brisket chili, diced onion, cheezy sauce
- BULL DOG** \$9
all beef dog, pastrami, sauerkraut, pickle,
bbq sauce, dijon
- PIT BULL** \$9
all beef dog, pulled beef, caramelized onion,
jalapeno, cheezy sauce,
- HOUND DOG** \$9
all beef dog, mashed potato, caramelized onion,
crumbled bacon, gravy, dijon
- ALL BEEF HOT DOG** \$5

HOT SOUP

- SOUP OF THE DAY** \$9
- MUSHROOM BARLEY** \$9
- CHICKEN NOODLE** \$9
- BRISKET GUMBO** \$9

AMERICAN FRIES

- CHILI CHEESE** \$15
brisket chili, cheezy sauce, diced onion
- TRUFFLE** \$9
black truffle oil, smoked sea salt
- FREEDOM** \$8
cajun seasoning, crispy coating
- LOADED BBQ** \$18
pulled beef, pit beans, cheezy sauce, pico de gallo,
jalapeno, chipotle bbq, chopped onions
- SRIRACHA** \$9
ranch dressing, buffalo hot sauce, jalapeno
- SHOESTRING FRIES** \$7

GREENER PASTURES

- SIGNATURE CAESAR** \$16
crisp greens, croutons, crumbled bacon, Caesar dressing,
vegan parmesan
{ add crispy or smoked chicken \$5.00.
add caramelized onions \$3.00 }
- ASIAN BBQ CRUNCH** \$23
crisp greens, grilled chicken, cherry tomato, edamame,
snow peas, candied pecan, sweet pear, crispy noodle,
sesame ginger vinaigrette, teriyaki glaze
- SANTA FE** { choice of pulled beef or smoked chicken } \$24
crisp greens, avocado, black beans, charred corn, cherry
tomato, red onion, jalapeno, crispy tortillas
cilantro lime vinaigrette
- GRAZE BBQ CHICKEN** { choose crispy or smoked } \$23
crisp greens, cherry tomato, caramelized onion, creamy ranch,
crispy tortillas, house bbq drizzle
- ULTIMATE CHEFS SALAD** \$26
smokehouse turkey, roast beef, beef bacon, egg,
crisp greens, red onion, cherry tomato,
roasted green bean, croutons { choice of dressing }
- Dressings: Caesar, chipotle bacon bbq, cilantro lime
vinaigrette, thousand island, creamy ranch, honey Dijon,
sesame ginger vinaigrette

18% gratuity will be added to parties of 6 or more

PLATTERS AND MORE

served with, pickle chips, pickled red onion
1 hot + 1 cold side { replace hot side with fries \$2.00 }

½ CHICKEN DINNER \$22

wood smoked and charcoal grilled finish

BBQ DUO \$26

choose 2 items from beef, bird or sausage
burnt ends +3

TRIFECTA \$34

choose 3 items from beef, bird or sausage
burnt ends +3

ONEG (PRE) SHABBOS \$25

{Thursday only}

short rib cholent, kishka, overnight kugel, smoked liver pate,
chorizo sausage, slaw, pickle chips { sides not included }

HOMESTYLE BREAKFAST \$25

three eggs, smoked brisket, pastrami, sausage, caramelized
onion, 2 pancakes, fries {sides not included}

½ SOUTHERN FRIED CHICKEN \$24

lightly smoked and batter dipped

RICE BOWLS

SOUTHERN \$25

{ choose: smoked or crispy chicken }

avocado, charred corn, black beans, jalapeño, pico,
cilantro, creamy ranch

FAJITA \$25

{ grilled chicken or substitute for grilled steak +3 }

charred green and red peppers, red onions, cilantro,
guacamole

KOREAN BBQ BEEF \$30

korean glazed steak, roasted sweet potato, pickled onions,
edamame, scallion, crispy wonton, sesame

COLD SIDES

SMALL \$5 **PINT \$9** **QUART \$16**

SOUTHERN SLAW

PICKLE CHIPS

SIDE SALAD { SMALL ONLY }

CORNBREAD MUFFINS

MACARONI SALAD

HOT SIDES

SMALL \$6 **PINT \$11** **QUART \$20**

TRUFFLE MAC N CHEEZE

BBQ RICE PILAF

MASHED POTATOES AND GRAVY

PIT-SMOKED BEANS

SAUTEED GREEN BEANS

ROASTED SWEET POTATO

BEEF BACON KISHKA

SWEET CORN ON THE COB

RIBS

served with, pickle chips, pickled red onion
1 hot + 1 cold side

{ replace hot side with fries \$2.00 }

DINO SHORT RIB \$56

beef dino rib, cracked pepper rub,
honey hickory glaze { subject to availability }

SMOKED VEAL RIBS \$42

juicy veal breast, korean bbq glaze
{ subject to availability }

BONELESS SHORT RIB \$48

English cut short rib, wood smoked, cherry cola bbq glaze

BEEF

1/ 4lb

16 HOUR BRISKET \$12

cooked low and slow. { choose: lean or fatty }

PULLED BEEF \$12

hickory smoked, house bbq

BRISKET BURNT ENDS \$15

rubbed, glazed, double smoked

BEEF BELLY BACON \$14

house cured, cherry wood smoked

HOUSE CURED PASTRAMI \$12

house cured, pastrami rub, oak wood smoked

PULLED VEAL BREAST \$12

oak wood smoked, garlic and herb rub

HONEY GLAZED CORNED BEEF \$12

house pickled, brown sugar, cracked pepper

SMOKED ROAST BEEF { choose: hot or cold } \$11

prime rib, fresh herbs, oakwood smoked

BIRD

HOUSE SMOKED TURKEY 1/4 LB \$8

apple brine, smokehouse bird rub,
cherry wood smoked

SMOKEHOUSE CHICKEN - 1/2 BIRD \$16

apple brine, smokehouse bird rub,
maple wood smoked

PULLED CHICKEN 1/4 LB \$9

smokehouse bird rub, honey bbq

CRISPY CHICKEN BREAST \$10

SMOKED CHICKEN BREAST \$10

SAUSAGE

{ add a bun \$1.50 }

SPICY CHORIZO \$6

ROASTED GARLIC \$6

SWEET ITALIAN \$6

JR. MENU

2 HOT DOGS N' FRIES \$12

BURGER SLIDERS N' FRIES \$14

CHICKEN NUGGETS N' FRIES \$14

SIGNATURE SANDWICHES

{ choice of rye, club, brioche, original or whole wheat wrap}
served with slaw, pickle chips and one hot side

{ replace hot side with fries \$2.00. add guacamole \$3.50 }

SMOKED CHICKEN WRAP \$19

romaine, crumbled bacon, Caesar dressing

T.B.L.T. \$21

smoked turkey, beef bacon, lettuce, tomato, special dressing

TENNESSEE \$20

smoked pulled chicken, beef bacon, caramelized onion, pickle, chipotle bacon bbq

CAROLINA \$20

smoked pulled chicken, sausage, slaw, pickle, mustard bbq

BIG HORN CHEEZESTEAK \$24

16 hour brisket, caramelized onions, creamy queso, house bbq

BULL RIDER \$23

16 hour brisket, house cured pastrami, smoked turkey, beef bacon, special dressing

BBQ CHICKEN RANCH \$20

{ crispy or smoked chicken }

beef bacon, pickle, ranch dressing, house bbq

GRILLED REUBEN \$22

honey glazed corn beef, sauerkraut, creamy queso, thousand island, brioche bun

TRAILER PARK \$23

pulled beef, creamy mac n cheese, crumbled bacon, pickle chips

IT'S A SHIDDUCH \$24

house-smoked turkey, beef bacon kishka, pastrami, caramelized onion, pickle, special dressing

WHISKEY CHICKEN CLUB \$21

grilled chicken, onion rings, smoked pastrami, pickel chips, whiskey bbq glaze

HOT ROAST BEEF \$24

roast beef, caramelized onions, homestyle gravy

GRAZE DELI SANDWICHES

{ choice of rye, club, brioche, original or whole wheat wrap}
served with slaw, pickle chips and one hot side

{ replace hot side with fries \$2.00. add guacamole \$3.50 }

NYC'S BEST PASTRAMI \$19

HONEY GLAZE CORNED BEEF \$19

SMOKED ROAST BEEF \$19

HOUSE-MADE TURKEY BREAST \$17

PULLED BEEF \$19

PULLED VEAL BREAST \$19

PULLED CHICKEN \$17

16 HOUR BRISKET (LEAN OR JUICY) \$19

Make it a double meat combo + 5

SMOKIN BURGERS

fresh ground brisket & short rib, char grilled, served with slaw, pickle chips and one hot side

{ replace hot side with fries \$2.00. add guacamole \$3.50.
add bacon jam \$3.00 }

HOUSE BURGER \$16

lettuce, tomato, onion, pickle, thousand island

GRAZER \$21

pulled beef, slaw, pickle, house bbq

AMERICAN CLASSIC \$20

beef bacon, caramelized onion, lettuce, tomato, pickle, house bbq, creamy queso

BUENOS DIAZ \$21

sunny-side-up egg, beef bacon, caramelized onion, tomato, thousand island

TRUFFLE MUSHROOM \$18

mushroom, caramelized onion, black truffle salt, creamy queso

MAC-N-CHEEZE BURGER \$18

creamy mac, caramelized onion, beef gravy, bacon bits

M.O.A.B \$25

double burger, beef bacon, crispy onion ring, sunny-side-up egg, pickle, chipotle bacon bbq, creamy queso

DELANCY STREET \$24

house cured pastrami, beef bacon kishka, pickle, slaw, thousand island, deli mustard

SLOPPY JOSÉ \$19

brisket chili, creamy queso, diced onion, pickle

BIG BIRD \$18

blackened chicken burger, caramelized onion, pickle chips, tomato, sweet chili, ranch

WAFFLE HOUSE \$21

belgian waffle bun, sunny side up egg, beef bacon, pickel chips, spicy maple syrup

MEAT PIZZAS

Artisan pizza crust

PULLED BEEF \$21

Topped with caramelized onion, chopped pickle, chipotle bacon bbq

BUFFALO CHICKEN \$20

Topped with smokey bacon, caramelized onion, buffalo sauce drizzle

HOUSE CURED PASTRAMI \$21

Topped with sauerkraut, chopped pickle, caramelized onion, honey dijon drizzle

SMOKEHOUSE LOADED \$22

Topped with smoked beef, pit beans, roasted corn, jalapeno, creamy bacon queso

SHORT RIB \$24

boneless short rib, sauteed mushrooms, caramelized onions, au jus drizzle

SMOKE IS OUR SPICE

WHOLE MUSCLE JERKY

Grade A prime, dry aged, hand trimmed briskets, sliced, marinated and slow dried into tender strips of bold, beefy awesomeness

\$15 PER 1/4 LB

TERIYAKI *

mirin, ginger, pineapple, garlic

CHICAGO STEAKHOUSE

worcestershire, garlic, hickory bbq sauce

THREE PEPPER CRUSTED

butcher ground black pepper, cayenne, balsamic, brown sugar

CHIPOTLE AND HONEY

smoked jalapeno, apple cider vinegar, brown sugar

KOREAN BBQ *

ginger, sesame oil, pear, chili paste

CHERRY COLA

marinated in cherry cola, bing cherry, molasses

DR PEPPER

marinated in dr pepper cola, hint of cayenne, honey

SWEET AND SOUR *

aged balsamic, brown sugar, molasses

BOURBON BBQ

kentucky whiskey, honey, worstechire, hickory bbq

BELGIAN ALE *

orange peel, ginger, honey, cayenne

SRIRACHA CHILI LIME

chipotle pepper, brown sugar, lime zest

SPICY DILL PICKLE

pickel spice, cayene, garlic, dill, honey

CHARCUTERIE

select cuts of hand trimmed beef, salt cured, dried aged and crafted into distinctly unique delicacies

\$16 PER 1/4 LB

CANDIED BEEF BACON

smoked and cured beef navel, brown sugar, 5 chili spice rub

8 DAY DRY AGED BRISKET

angus whole packer brisket, sea salt, butcher block black pepper

DIJON PASTRAMI BACON

house smoked navel pastrami, juniper berry rub, honey, dijon

BRESAOLA

northern italian specialty air-dried beef with a subtle but rich beefy flavor and hints of aromatic herbs

CHARCUTERIE BOARDS

our most popular and unique offerings presented on a hard wood serving board { gluten free upon request }

CLASSIC	\$100
MEDIUM	\$150
PREMIUM	\$225
SMOKED MEATS AND CHARCUTERIE	\$185
MEGA SIMCHA	\$500

*Contains Gluten

SAUSAGE STICKS N STRIPS

select cuts of hand ground prime beef, seasoned, cured and gently dried into magical bites of intense beefy flavor's

\$14 PER 1/4 LB

JALAPENO

fresh jalapeno, chipotle pepper, pineapple

VEAL PEPPERONI

anise, corriander, garlic, cayenne

SWEET ITALIAN

fennel, red wine, brown sugar, thyme

SMOKED PASTRAMI STRIP

cracked black pepper, brown sugar, juniper berry

CRAFT BEER AND BACON *

craft stout beer, hickory smoked salt

ARTISAN DRIED SALAMI

\$15 PER 1/4 LB

SPICED DRIED SALAMI

beef and veal salami, red pepper flake, brown sugar, dijon glaze

SPICY CHORIZO

cumin, clove, chipotle, pepper

MINI PEPPERONI

anise, corriander, garlic, cayenne

SANTA FE

chilli powder, cumin, garlic, cayene

OLD FASHIONED

cracked black pepper, garlic, smoked paprika

PARTY PLATTERS

CLASSIC JERKY PLATTER	\$75
choice of 5 meats approx 1.5 lbs	
BOLD JERKY PLATTER	\$125
choice of 7 meats approx 2.5 lbs	
SMOKED MEAT PLATTER	\$150
16 hour brisket, house cured pastrami, smoked short rib, beef belly bacon, smoked turkey, 3.5lbs of bbq bliss, assorted breads and dressings	

BILTONG

{ choice of classic or spicy }

SNACK BAG	\$15
SLAB	\$25



HOLYJERKY.COM

We ship jerky nationwide!

BEVERAGES

SODA	\$2
SNAPPLE	\$3
POLAND SPRING WATER	\$2

MILK SHAKES

All shakes topped with whipped cream

CLASSIC VANILLA	\$10
------------------------	------

vanilla ice cream, rainbow sprinkles

CHOCOLATE CHOCOLATE CHIP	\$10
---------------------------------	------

vanilla shake, u-bets chocolate syrup, chocolate chips

OREO COOKIE CRUNCH	\$10
---------------------------	------

vanilla shake, oreo cookie, chocolate sprinkles

THE CANDY SHOP	\$10
-----------------------	------

Strawberry vanilla shake, gummy bears, twizzlers, swirly lollipops, jolly rancher dust

COOKIE DOUGH MONSTER	\$10
-----------------------------	------

Vanilla chip shake, cookie dough chunks, chocolate sprinkles

MORE SMORES PLEASE	\$10
---------------------------	------

Toasted marshmallow shake, candied graham crackers, marshmallow fluff, chocolate chips

CARAMEL MACCHIATO	\$10
--------------------------	------

cappuccino shake, creamy caramel, cinnamon

SALTED CARAMEL PRETZEL	\$10
-------------------------------	------

salted caramel shake, pretzel pieces, caramel sauce

SWEETS AND TREATS

BELGIAN WAFFLE SUNDAE	\$12
-----------------------	------

WARM CHOCOLATE SOUFFLE	\$12
------------------------	------

vanilla ice cream

PEANUT BUTTER CHOCOLATE MOUSE	\$12
-------------------------------	------

CARAMEL BROWNIE CHEESECAKE	\$12
----------------------------	------

CHURROS	\$12
---------	------

vanilla ice cream, chocolate & caramel dip

MINI BACON GLAZED DONUTS	\$8
--------------------------	-----

CHOCOLATE CHIP COOKIES	\$5
------------------------	-----

VANILLA ICE CREAM CUP	\$5
-----------------------	-----

**YOU CAN'T
BUY HAPPINESS
BUT YOU CAN
BUY DESSERT**



**LET US CATER YOUR
SIMCHA OR EVENT
IN OUR PRIVATE ROOM!**

\$50 PER GUEST+ TAX AND GRATUITY

THE PACKAGE INCLUDES

APPETIZERS

MAIN DISHES

SALADS

DESSERTS

MEAT PIZZAS

AND MORE!



**FOR MORE INFORMATION
CONTACT THE CATERING TEAM
516.247.1915
ORDERS@GRAZESMOKEHOUSE.COM**

**YOU CAN ALSO FIND OUR
CATERING MENUS ON OUR WEBSITE
GRAZEBRANDS.COM**

***TO GUARANTEE EXCLUSIVE
USE OF OUR UPSTAIRS ROOM
A MINIMUM RESERVATION
OF 30 GUESTS IS REQUIRED**