



Chefs & Culinary Personalities

Kenneth Collins, Chef

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Bringing heat to the East Village, Smoked showcases Southern regional (Mississippi to Texas to Louisiana) cuisine with a twist. Owners Michael Satsky, Bruce Bronster, and Tennessee Titan, pro-bowl linebacker Keith Bulluck put a new spin on Southern food with a menu Executive chef Kenneth Collins (formerly of Ida Mae) calls, "Elegant down-home Southern BBQ fare.

At Smoked, Collins creates delectable appetizers like Grilled Lamb Sausage with tomato, mango, lime chutney, hint of lime and Mesquite Grilled Shrimp with sweet potato cake, lemongrass & cayenne remoulade, which showcase his dual skills in Southern cuisine and international accents. Entrees feature lighter versions of traditional marinades. Smoked marinades contain balsamic vinegar, lemon grass, ginger, thyme, rose and oregano, to "satisfy the craving for Southern foods without the guilt and heaviness," says chef Collins. Tri-level Fried Chicken with three "secret" levels of flavor, texture and consistency is coated in a fine crisp crust and provides a satisfying fried chicken fix, while the Texas Pulled Roast Pork with caramelized onions, avocado, rustic bread presents a piquant spicing that is simultaneously sweet and savory. The Pit Smoked Brisket, Smoked Duck Confit and Hickory Plank Sea Bass are all smoked over mesquite hard wood in the phenomenal custom-built Southern Pride Smoker, ensuring the meats are crispy on the outside yet so tender the flesh falls off the bone. Three homemade sauces - Texas, Carolina and Asian - are perfect accoutrements to succulent brisket, barbecue chicken and ribs.