

Enhance your next grilling experience



100% Responsibly Sourced Virginia Hardwood

WoodWirks

CULINARY CHARCOAL



SINGLE ORIGIN - OAK

Flavor: Lightly smoky, earthy, classic BBQ profile
Best for: robust meats that can take intense smoke
Brisket, Ribeye, Tri-tip, Ribs, Burgers, Pork Shoulder, Venison, Bison, Chicken, Turkey, Root and Hearty Veggies, aged cheddar, gouda and beans.

Process:
Hand Sorted Small Batch

Region & Kiln Date:
Changes Monthly
Each bag dated for freshness

Clean Burning
no additives, preservatives, or chemicals ever



SINGLE ORIGIN - APPLE

Flavor: floral notes, sweet, fruity smoke
Best for: Delicate proteins and white meats, poultry, pork chops, pork belly, pork tenderloin, shrimp, white fish, scallops, tofu, halloumi, asparagus, onions, and green beans.

Process:
Hand Sorted Small Batch

Region & Kiln Date:
Changes Monthly
Each bag dated for freshness

Clean Burning
no additives, preservatives, or chemicals ever



SINGLE ORIGIN - CHERRY

Flavor: Subtly sweet, mild, distinctive aroma
Best for: Lighter proteins or when you want to add a subtle sweetness. Pork loins, ribs, ham, chicken thighs, duck, rabbit, bell peppers, great for baking desserts, brie, and camembert.

Process:
Hand Sorted Small Batch

Region & Kiln Date:
Changes Monthly
Each bag dated for freshness

Clean Burning
no additives, preservatives, or chemicals ever

CORDELIA CHEF'S BLEND

The Chef at Cordelia Fishbar created a precise blend of white oak, cherry, and apple to unlock the best flavors from seafood. Their menu features a delicious selection of conserva, crudo, and cured delicacies, alongside dishes that honor the timeless art of charcoal cooking.

Process:
Hand Sorted Small Batch

Region & Kiln Date:
Changes Monthly
Each bag dated for freshness

Clean Burning
no additives, preservatives, or chemicals ever



* Culinary-Grade * Consistent *
* Low Waste * Woman-Owned *
* Clean Burning

Enhance Your Next Grilling Experience



Culinary Charcoal™

All natural always, sourced sustainably to provide the most flavor enhancing grilling experience



Consistency

High quality, hot performance burn for industrial kitchens to home grillers alike



Clean Burning

Our proprietary method produces the finest charcoal resulting in the lowest ash production



Responsible Sourcing

We consistently work with local and state forestry initiatives to ensure we are saving trees from landfills or waste



Dawn
CEO, Co-Founder
& Co-Owner



Greg
COO, Co-Founder
& Co-Owner



Paddy
Culinary Director
& Co-Owner



Hilary
Marketing Director &
Events Coordinator