

## STARTERS

- CRUNCHY FRIED PICKLES - "TASTY-N-CRUNCHY" PICKLE SPEARS SERVED WITH RANCH DIPPIN' SAUCE 8.99  
 PRETZEL BITES - SOFT PRETZEL PIECES WITH A SPICY HONEY MUSTARD SAUCE 8.99  
 HILLBILLY PEANUT HUMMUS - WITH ROASTED GARLIC SERVED WITH VEGGIES AND NAAN 9.99  
 CRISPY FRIED CHICKEN SKINS - LIGHTLY BREADED AND DEEP FRIED UNTIL CRISP, DELISH! 9.99  
 FRIED MAC & CHEESE BITES - GOUDA MAC AND CHEESE DEEP FRIED WITH A SPICY RASPBERRY SAUCE 8.99  
 HOME STYLE FRIED GREEN TOMATOES - SOUTHERN STYLE DEEP FRIED WITH A CAJUN RANCH SAUCE 8.99  
 PEPPER JACK CHEESE & SPINACH QUESO DIP - MILD HEAT, SERVED WITH FRESH FRIED FLOUR TORTILLA CHIPS 12.99

## SOUPS & SALADS

- FAMOUS SHRIMP & CRAB BISQUE - CUP 5.99/BOWL 6.99  
 COUNTRY VEGGIE BEEF SOUP - CUP 4.99/BOWL 5.99  
 SOUP AND SALAD BAR - CUP 16.99/BOWL 18.99  
 SALAD BAR ONLY - ALL YOU CARE TO EAT 14.99  
 MOONSHINE CHICKEN SALAD- GRILLED MOONSHINE CHICKEN ON LETTUCE WITH DICED HAM, REAL BACON PIECES, FETA CHEESE CRUMBLES, DRIED CRANBERRIES, AND CHOPPED PECANS. TOPPED WITH A GRILLED PINEAPPLE RING AND YOUR CHOICE OF DRESSING. 14.99

## SPECIALTIES

**SPECIALTY ENTRÉES BELOW INCLUDE SALAD BAR, ONE SIDE DISH, AND OVEN HOT BREAD UPON REQUEST**

- HICKORY GRILLED RIB EYE OR NEW YORK STRIP\*<sup>GF</sup> - TEN OUNCES 28.99, TWO OUNCES LARGER ONLY \$4 MORE, MAKE RIB EYE A FULL POUND FOR \$12 MORE  
 FILET MIGNON\*<sup>GF</sup> - SEVEN OUNCES 34.99, TWO OUNCES LARGER ONLY \$5 MORE  
 SMOKY MOUNTAIN SHRIMP <sup>GF</sup> - HICKORY GRILLED OR FRIED 26.99  
 OUR AWARD WINNING BABY BACK RIBS <sup>GF</sup> - A HALF RACK SLOW ROASTED, GLAZED WITH OUR AWARD-WINNING BBQ SAUCE - 21.99, MAKE IT A FULL RACK FOR ONLY \$9 MORE  
 YARD BIRD <sup>GF</sup> - HALF OF AN HERB RUBBED OVEN ROASTED CHICKEN - 26.99  
 GRILLED ATLANTIC SALMON\*<sup>GF</sup> - 27.99  
 HICKORY GRILLED MOONSHINE CHICKEN <sup>GF</sup> - A BONELESS BREAST MARINATED WITH PINEAPPLE AND GENUINE MOONSHINE, SERVED WITH GRILLED PINEAPPLE 21.99, ADD ANOTHER BREAST 5.99 MORE  
 PULLED PORK BBQ PLATE <sup>GF</sup> - WITH OUR AWARD-WINNING BBQ SAUCE 16.99  
 BBQ SAMPLER <sup>GF</sup> - PULLED PORK, BBQ CHICKEN BREAST, AND PORK RIBS 24.99  
**ADD BLACKENING, SAVORY PEPPERCORN SAUCE, OR BLUE CHEESE CRUMBLES TO ANY ENTREE 3.00**

## COMBINATIONS

- CHICKEN <sup>GF</sup> AND SHRIMP COMBO - CHOOSE GRILLED OR FRIED SHRIMP 27.99  
**COMBINATIONS BELOW INCLUDE HALF A POUND OF NEW YORK STRIP\* OR RIB EYE\* OR SUBSTITUTE A 5 OZ. FILET\* ADD \$8.00**  
 MOONSHINE CHICKEN <sup>GF</sup> - 30.99  
 GRILLED <sup>GF</sup> OR FRIED SHRIMP - 32.99

## BURGERS & SANDWICHES

- SERVED WITH ONE SIDE DISH, ADD CHEESE, BACON, OR BLACKEN FOR .99 EACH, ADD BOLOGNA OR FRIED EGG 1.50  
 ADD SALAD BAR FOR ONLY 7.99**  
 HICKORY GRILLED ANGUS BURGER\* - HALF POUND, GROUND BEEF 12.99, MAKE IT A DOUBLE BURGER ADD \$4.99  
 BEYOND BURGER® - PLANT-BASED PATTY 13.99  
 MOONSHINE MARINATED CHICKEN SANDWICH - ON A TOASTED BUN WITH GRILLED PINEAPPLE AND A SAVORY PEPPERCORN MAYONNAISE 11.99  
 GRILLED CHICKEN SANDWICH - HICKORY GRILLED 11.99, ADD BLACKENING FOR .99 MORE  
 PULLED PORK SANDWICH - WITH BBQ SAUCE AND SMALL COLE SLAW 10.99  
 FOUR NICKEL BOLOGNA SANDWICH - THICK SLICE OF FRIED BALOGNA AND CHEDDAR CHEESE 9.99

## SIDE ITEMS

- INCLUDE ONE WITH ENTRÉE AT NO CHARGE, OR À LA CARTE 4.99  
 STEAK FRIES ~ BAKED POTATO (AFTER 5PM) ~ (ADD BACON OR CHEESE .50 EACH) ~ GARLIC MASHED POTATOES  
 SWEET POTATO CASSEROLE WITH COCONUT ~ SEASONAL VEGETABLE ~ BREADED ONION RINGS ~ WILD RICE BLEND  
 POTATO SALAD ~ COLE SLAW ~ SAUTÉED MUSHROOMS OR ONIONS (SUBSTITUTE ADD 3.99 OR A LA CARTE 6.99)

## BEVERAGES

- SOFT DRINKS, SWEETENED & UNSWEETENED TEA, HOT TEA, FRESHLY GROUND COFFEE, (FREE REFILLS), HOT CHOCOLATE, MILK, JUICE (EACH) YOUR CHOICE - 2.99

20% Gratuity Added to Parties of 6 or More

\*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.  
 Please inform your server of any food allergies.

<sup>GF</sup> Items that may be prepared gluten free upon request.

## WINE LIST

### LIGHT & FRUITY WHITES

BERINGER WHITE ZINFANDEL - 8.75/34.

 BILTMORE RIESLING - 9.75/38

BERINGER MOSCATO - 9.25/36

### MEDIUM TO FULL BODIED WHITES

 BILTMORE PINOT GRIGIO - 9.50/37

STONE CELLARS CHARDONNAY - 8.75/34

 BILTMORE CHARDONNAY - 9.75/38

KENDALL JACKSON CHARDONNAY - 11.25/44

### SPARKLING

CANTINE MASCHIO PROSECCO (SPLIT) - 12

 BILTMORE BLANC DE BLANCS - 50

MOET & CHANDON IMPERIAL - 95

### LIGHT BODIED REDS

RIUNITE LAMBRUSCO - 8.25/32

CARTLIDGE & BROWN PINOT NOIR - 10.25/40

KENDALL JACKSON PINOT NOIR - 12.25/48

### MEDIUM BODIED REDS

 BILTMORE MERLOT - 9.75/38

STONE CELLARS MERLOT - 8.75/34

19 CRIMES RED BLEND - 9.50/37

RUTA 22 MALBEC - 9.75/38

### FULL BODIED REDS

SEVEN DEADLY ZINS RED ZINFANDEL - 41

EARTHQUAKE PETITE SIRAH - 47

STONE CELLARS CAB SAUVIGNON - 8.75/34

 BILTMORE CABERNET SAUVIGNON - 10.25/40

LOUIS MARTINI CAB SAUVIGNON - 10.50/41

KENDALL JACKSON CAB SAUVIGNON - 12.25/48

MONDAVI NAPA CABERNET SAUVIGNON - 54

WHITEHALL LANE CABERNET SAUVIGNON - 79

SILVER OAK CABERNET SAUVIGNON - 125

BRING YOUR OWN WINE CORKAGE FEE (PER 750ML BOTTLE) - 10.00

 FROM THE SMOKY MOUNTAINS

## DESSERTS

HOT BLACKBERRY COBBLER - SERVED WITH VANILLA ICE CREAM 8.99

NANNER PUDDIN' - BANANA PUDDING WITH WHIPPED CREAM SERVED IN A PINT SIZE MASON JAR 8.99

BLACK BEAR BROWNIE BASH - CHOCOLATE BROWNIES, VANILLA ICE CREAM, HOT FUDGE AND WHIPPED CREAM 9.99

JACK DANIEL'S CRÈME BRULÉE - CREAMY CUSTARD WITH REAL JACK DANIEL'S TENNESSEE SOUR MASH WHISKEY 9.99

PEANUT BUTTER MUD PIE - LAYERS OF CHOCOLATE AND PEANUT BUTTER ICE CREAM ON A CHOCOLATE COOKIE CRUST, TOPPED WITH HOMEMADE WHIPPED CREAM AND DRIZZLED WITH CHOCOLATE SAUCE 9.99

DESSERT SAMPLER - JACK DANIEL'S CRÈME BRULÉE, BLACKBERRY COBBLER AND CHOCOLATE MOUSSE GF PERFECT FOR SHARING! 12.99 OR 4.50 EACH

ICE CREAM GF - VANILLA OR CHOCOLATE 5.99

## ICE COLD BEER

REGULAR DRAFT - BUD LIGHT, MILLER LITE 4.00

PREMIUM DRAFT - HIGHLAND RISING HAZE, YEE HAW DUNKEL, YEE HAW EIGHTY, SAM ADAMS SEASONAL 6.00

BOTTLE BEER - BUD LIGHT, MILLER LITE, COORS LIGHT, MICHELOB ULTRA, BUDWEISER, YUENGLING LAGER 4.00

BOTTLE BEER - BLUE MOON, CORONA, LAGUNITAS IPA 5.00

## PREMIUM COCKTAILS

JAMAICAN WAY - MALIBU COCONUT RUM, SOUTHERN COMFORT, PINEAPPLE & ORANGE JUICE 9.00

FLEUR DE LIS - MALIBU COCONUT RUM, PEACH SCHNAPPS, MIDORI, PINEAPPLE & ORANGE JUICE 9.00

KNOB CREEK MANHATTAN - KNOB CREEK BOURBON, SWEET VERMOUTH, CHERRY GARNISH 12.00

TOP SHELF LONG ISLAND TEA - BACARDI, ABSOLUT, TANQUERAY, PATRON CITRONGE, CUERVO GOLD, JUICES & COKE 9.00

PURPLE HAZE - GREY GOOSE, RASPBERRY LIQUOR, & CRANBERRY JUICE 9.00

OLE SMOKY OLE FASHIONED - OLE SMOKY WHISKEY, BITTERS, SIMPLE SYRUP, MUDDLED ORANGE AND CHERRY 9.00

MOUNTAIN BLACKBERRY - OLE SMOKY BLACKBERRY & WHITE LIGHTNIN' MOONSHINE, PINEAPPLE JUICE, SOUR MIX, & BLACKBERRIES 9.00

BLACKBERRY LEMON FIZZ - OLE SMOKY BLACKBERRY & LEMON DROP MOONSHINE WITH SPRITE, AND BLACKBERRIES 9.00

PEACH MOONSHINE SANGRIA - OLE SMOKY PEACH MOONSHINE, CHARDONNAY, WHITE GRAPE JUICE & FRUIT 9.00

FRONT PORCH PEACH TEA - OLE SMOKY PEACH MOONSHINE, PEACH SCHNAPPS, SWEET TEA & LEMONADE 9.00

MANGO HABANERO SOUR - OLE SMOKY MANGO HABANERO WHISKEY & SOUR MIX 8.00

TENNESSEE APPLE JACK - OLE SMOKY APPLE PIE MOONSHINE, OLE SMOKY BLENDED WHISKEY & GINGER ALE 9.00

### DISCLAIMER:

We have relied on our suppliers' lists of ingredients in order to provide products that do not contain ingredients for those with Gluten allergies. Suppliers may change the ways they prepare their products or substitute products due to shortages. We cannot always be certain that the substituted products will be free of the specific allergen you wish to avoid, but always do our best to insure that any substitutions are allergen free. As we prepare the items, they might come into contact with the allergen you wish to avoid. We therefore cannot guarantee that any menu item will be completely free of the allergen in question.