



Appetizers

- Fried Pickles**..... 8.99
 "Tasty-n-Crunchy" pickle spears served
 with Ranch dippin' sauce
- Pretzel Bites**..... 8.99
 Homemade soft pretzel pieces with a
 Spicy Honey Mustard sauce
- Fried Mac & Cheese Bites**..... 8.99
 Gouda Mac and Cheese deep fried with
 a Spicy Raspberry sauce
- Fried Green Tomatoes**..... 8.99
 Southern Style deep fried with
 a Cajun Ranch sauce
- Pepper Jack Cheese & Spinach Queso Dip**. 11.99
 Mild heat, served with fresh fried flour
 tortilla chips

Soup & Salad

- Shrimp & Crab Bisque**.....cup 5.99 bowl 6.99
- Veggie Beef**.....cup 4.99 bowl 5.99
- Soup and Salad**.....cup 11.99 bowl 12.99
- House Salad Only** ^{GF}..... 6.99

House Salad Included with Every Entrée

Choice of Iceberg Lettuce or Spring Mix, Onion,
 Tomato, Cucumber, Cheese, Croutons and Choice of
 Dressing.

Add for no extra charge

*Smoked Oysters, Fresh Mozzarella,
 Smoked Ham, or Real Bacon*

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| - Ranch | - Basil Vinaigrette |
| - Thousand Island | - Honey Mustard |
| - Blue Cheese | - French |
| - Raspberry Vinegarette | - Fat Free Dressings Available |

Side Dishes

Include One with Entrée at No Charge,
 Or à la carte 4.99

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| - Steak Fries | - Breaded Onion Rings |
| - Baked Potato ^{GF} (After 5PM) | - Wild Rice Blend |
| (add Bacon or Cheese .50 each) | - Potato Salad ^{GF} |
| - Garlic Mashed Potatoes ^{GF} | - Cole Slaw ^{GF} |
| - Seasonal Vegetable ^{GF} | |

Sautéed Mushrooms or Onions

(substitute add 2.99 or a la carte 5.99)

Casual Menu

Served with One Side Dish

Add Cheese, Bacon, or Blacken for .99 each
 Add Bologna or Fried Egg 1.50

Add House Salad for only 4.99

- Hickory Grilled Hamburger* ^{GF}**..... 12.99
 Half Pound, Ground Beef, Double Burger add \$4.99
- Moonshine Marinated Chicken Sandwich** 11.99
 On a toasted bun with Grilled Pineapple
 and a Savory Peppercorn Mayonnaise
- Chicken Sandwich**..... 11.99
 Hickory Grilled, Blackened for .99 extra
- Four Nickel Bologna Sandwich**..... 9.99
 Extra Thick Slice of Fried Bologna
- Pulled Pork Sandwich**..... 9.99
 With BBQ Sauce and Small Cole Slaw

Entrées Below Include
 House Salad, One Side Dish,
 and Oven Hot Bread Upon Request

Fish & Shrimp

- Fresh Mountain Rainbow Trout ^{GF}**..... 24.99
 Boneless English Mountain trout filets,
 lightly seasoned, grilled or fried
- Smoky Mountain Shrimp ^{GF}**..... 24.99
 Hickory Grilled or Fried

Local Favorites

- Our Award-Winning Ribs ^{GF}**..... 21.99
 A Half Rack of Slow Roasted Pork Spareribs
 Glazed with our Award-Winning BBQ Sauce
 - Make it a Full Rack for \$9 more
- Hickory Grilled Moonshine Chicken ^{GF}**.... 21.99
 A pineapple marinated breast with genuine
 Moonshine, served with grilled pineapple
 - Add a another breast 5.99 more
- BBQ Sampler ^{GF}**..... 24.99
 Pulled Pork, BBQ Chicken Breast,
 and Pork Ribs
- Pulled Pork BBQ Plate ^{GF}**..... 16.99
 With our Award-Winning BBQ sauce

Aged Heavy Western Steaks

Grilled on Real Tennessee Hickory Charcoal

- Rib Eye or New York Strip* ^{GF}**..... 27.99
 Ten ounces, Two ounces larger only \$4 more
 - Make Rib Eye a full pound for \$12 more
- Filet Mignon* ^{GF}**..... 34.99
 Seven ounces, Two ounces larger only \$5 more

Toppings, Sauces & Blackening..... 3.00

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| - Blackening ^{GF} | - Bleu Cheese Crumbles ^{GF} |
| - Savory Peppercorn Sauce | |

Served on entrée unless requested on the side

Combinations

Combinations include Half A Pound of
 New York Strip* or Rib Eye*
 Or Substitute a 5 oz. Filet* Add \$7.00

- Moonshine Chicken ^{GF}**..... 29.99
- Grilled ^{GF} or Fried Shrimp**..... 30.99
- Fresh Grilled ^{GF} or Fried Trout**..... 30.99


- Combine Any Two of the Chicken ^{GF}, Shrimp ^{GF}
 or Trout Selections ^{GF}**..... 26.99

*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.



^{GF} Items that can be prepared gluten free upon request.

White Wines


Light & Fruity Whites

Beringer Vineyards White Zinfandel.....	8.50	..	33.
 Biltmore Riesling.....	9.75	..	38.
14 Hands Moscato.....	9.25	..	36.

Medium to Full Bodied Whites

 Biltmore Pinot Grigio.....	9.50	..	37.
Stone Cellars Chardonnay.....	8.50	..	33.
 Biltmore Chardonnay.....	9.75	..	38.
Kendall Jackson Chardonnay.....	11.00	..	44.

Sparklings


Martini & Rossi Asti Spumante (split).....	10.
 Biltmore Blanc de Blancs.....	48.
Moet & Chandon Imperial.....	95.

Red Wines


Light Bodied Reds

Riunite Lambrusco.....	8.25	..	32.
Cartlidge & Brown Pinot Noir.....	9.75	..	38.
Kendall Jackson Pinot Noir.....	12.75	..	52.

Medium Bodied Reds

 Biltmore Merlot.....	9.75	..	38.
Stone Cellars Merlot.....	8.50	..	33.
19 Crimes Red Blend.....	8.25	..	32.
Ruta 22 Malbec.....	9.75	..	38.

Full Bodied Reds

Seven Deadly Zins Red Zinfandel.....	41.		
Earthquake Petite Sirah.....	47.		
Stone Cellars Cab Sauvignon.....	8.50	..	33.
 Biltmore Cabernet Sauvignon.....	10.00	..	39.
Louis Martini Sonoma Cab Sauvignon....	10.50	..	41.
Kendall Jackson Cabernet Sauvignon....	12.75	..	52.
Robert Mondavi Napa Cabernet Sauvignon.....	54.		
Whitehall Lane Cabernet Sauvignon.....	79.		
Silver Oak Cabernet Sauvignon.....	125.		

From the Smoky Mountains

Wine Corkage Fee per 750 ml Bottle.....	10.
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Desserts

Hot Blackberry Cobbler.....	8.99
Served with vanilla ice cream	
Nanner Puddin'	8.99
Banana Pudding with whipped cream served in a pint size Mason jar	
Black Bear Brownie Bash.....	8.99
Chocolate brownies, vanilla ice cream, hot fudge and whipped cream	
Jack Daniel's Crème Bruleé.....	8.99
Creamy custard with Real Jack Daniel's Tennessee Sour Mash Whiskey	
Peanut Butter Mud Pie.....	8.99
Layers of chocolate and peanut butter ice cream on a chocolate cookie crust, topped with homemade whipped cream and drizzled with chocolate sauce	
Dessert Sampler.....	12.99
Jack Daniel's Crème Bruleé, Blackberry Cobbler and Chocolate Mousse ^{GF} Perfect for sharing! Or 4.50 each	
Ice Cream ^{GF}.....	4.99
Vanilla or Chocolate	

Beverages

Soft Drinks & Tea.....	2.99
Coke Products, Sweetened, Unsweetened and Hot Teas Free Refills!	
Hot Chocolate, Milk, Juice (Each).....	2.99
Freshly Ground Coffee.....	2.99

Draft Beer

Regular.....	4.00
Premium.....	6.00

Bottled Beer

Bud Light.....	4.00
Miller Lite.....	4.00
Coors Light.....	4.00
Michelob Ultra.....	4.00
Budweiser.....	4.00
Yuengling Lager.....	4.00
Blue Moon.....	5.00
Corona.....	5.00
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 Blended Whiskey, bitters,
simple syrup, muddled orange and cherry 9.00

Mountain Blackberry

Ole Smoky Blackberry & White Lightning' 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.