

STARTERS

- CRUNCHY FRIED PICKLES - "TASTY-N-CRUNCHY" PICKLE CHIPS SERVED WITH RANCH DIPPIN' SAUCE 11
- TRIPLE CHEESY FRIES - SEASONED FRIES WITH THREE MELTED CHEESES AND JALAPENO BACON SAUCE 12
- BLISTERED SHISHITO PEPPERS - MOSTLY MILD JAPANESE PEPPERS, BE CAREFUL! ONE IN TEN CAN BE HOT! 14
- PRETZEL BITES - SOFT PRETZEL PIECES WITH A SPICY HONEY MUSTARD SAUCE 12
- FRIED MAC & CHEESE BITES - GOUDA MAC AND CHEESE DEEP FRIED WITH SPICED CARAMEL APPLE SAUCE 12
- HONEY AND BACON BRUSSELS SPROUTS - WITH CRISPY BACON AND DRIZZLED WITH HONEY 14
- CRISPY FRIED CHICKEN SKINS - LIGHTLY BREADED AND DEEP FRIED UNTIL CRISP, DELISH! 14
- SMOKED TROUT SPREAD - HOUSE SMOKED TROUT IN A CREAM CHEESE & DILL DIP 13
- HOME STYLE FRIED GREEN TOMATOES - SOUTHERN STYLE DEEP FRIED WITH A CAJUN RANCH SAUCE 11
- PEPPER JACK CHEESE & SPINACH QUESO DIP - MILD HEAT, SERVED WITH FRESH FRIED FLOUR TORTILLA CHIPS 15

SOUPS & SALADS

- FAMOUS SHRIMP BISQUE - CUP 8 / BOWL 10
- COUNTRY VEGGIE BEEF SOUP - CUP 6 / BOWL 8
- SOUP AND SALAD BAR - CUP 20 / BOWL 22
- SALAD BAR ONLY - ALL YOU CARE TO EAT 18
- 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. 19

SPECIALTIES

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

- HICKORY GRILLED RIB EYE OR NEW YORK STRIP*^{GF} - TEN OUNCES 32, TWO OUNCES LARGER ADD 6
MAKE RIB EYE A FULL POUND ADD \$18
- FILET MIGNON*^{GF} - SEVEN OUNCES 37, TWO OUNCES LARGER ADD \$7
- TWO BONE PORK CHOP - SEARED ONE POUND CHOP TWO RIBS THICK 30
- SMOKY MOUNTAIN SHRIMP ^{GF} - HICKORY GRILLED OR FRIED 29
- OUR AWARD WINNING BABY BACK RIBS ^{GF} - A HALF RACK SLOW ROASTED, GLAZED WITH OUR AWARD-WINNING BBQ SAUCE - 24, MAKE IT A FULL RACK ADD 10
- FRESH RAINBOW TROUT - FRESH BONELESS RAINBOW TROUT, LIGHTLY SEASONED AND SERVED GRILLED OR FRIED 31
- GRILLED ATLANTIC SALMON*^{GF} - HICKORY GRILLED AND LIGHTLY SEASONED 32
- HICKORY GRILLED MOONSHINE CHICKEN ^{GF} - A BONELESS BREAST MARINATED WITH PINEAPPLE AND GENUINE MOONSHINE, SERVED WITH GRILLED PINEAPPLE 24, ADD ANOTHER BREAST ADD 8
- PULLED PORK BBQ PLATE ^{GF} - WITH OUR AWARD-WINNING BBQ SAUCE 19
- BBQ SAMPLER ^{GF} - PULLED PORK, BBQ CHICKEN BREAST, AND PORK RIBS 27

ADD BLACKENING, SAVORY PEPPERCORN SAUCE, OR BLUE CHEESE CRUMBLES TO ANY ENTREE 3

COMBINATIONS

- CHICKEN ^{GF} AND SHRIMP COMBO - CHOOSE GRILLED OR FRIED SHRIMP 30
- COMBINATIONS BELOW INCLUDE AN 8OZ NEW YORK STRIP* OR RIB EYE* OR A PETITE FILET* ADD \$8, 7 OZ. FILET* ADD \$15**
- MOONSHINE CHICKEN ^{GF} 34
- GRILLED ^{GF} OR FRIED SHRIMP 36
- FRESH GRILLED OR FRIED TROUT FILLET 36
- GRILLED ATLANTIC SALMON ^{GF} 42

BURGERS & SANDWICHES

- SERVED WITH ONE SIDE DISH, ADD CHEESE, BACON, OR BLACKEN FOR .99 EACH, ADD BOLOGNA OR FRIED EGG \$2
ADD SALAD BAR FOR ONLY \$8**
- HICKORY GRILLED ANGUS BURGER* - 10 OUNCES OF GROUND BEEF 16, MAKE IT A DOUBLE BURGER ADD \$8
- BIG BARNYARD BURGER* - A 10 OUNCE PATTY WITH PULLED PORK BBQ, CHEESE, BACON AND AN EGG 19
- TURKEY BURGER* - SEASONED GROUND TURKEY 15, MAKE IT A DOUBLE ADD \$7
- BEYOND BURGER® - PLANT-BASED PATTY 16
- MOONSHINE MARINATED CHICKEN SANDWICH - ON A TOASTED BUN WITH GRILLED PINEAPPLE WITH A SAVORY PEPPERCORN MAYONNAISE 15
- GRILLED CHICKEN SANDWICH - HICKORY GRILLED 15, ADD BLACKENING FOR \$1 MORE
- PULLED PORK SANDWICH - WITH BBQ SAUCE AND SMALL COLE SLAW 13
- FOUR NICKEL BOLOGNA SANDWICH - THICK SLICE OF FRIED BOLOGNA AND CHEDDAR CHEESE 12

SIDE ITEMS

- INCLUDE ONE WITH ENTRÉE AT NO CHARGE, OR À LA CARTE 5
- BATTERED TWISTED FRIES ~ BAKED POTATO (AFTER 5PM) ~ 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 4 OR A LA CARTE 8)

- 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.

GF Items that may be prepared gluten free upon request. Please inform your server of any food allergies.

WINE LIST

LIGHT & FRUITY WHITES

BERINGER WHITE ZINFANDEL - 9/36

 BILTMORE RIESLING - 10/39

CK MONDAVI MOSCATO - 10/39

MEDIUM TO FULL BODIED WHITES

CK MONDAVI CHARDONNAY - 10/39

 BILTMORE PINOT GRIGIO - 10/39

 BILTMORE SAUVIGNON BLANC - 11/43

 BILTMORE CHARDONNAY - 11/43

KENDALL JACKSON CHARDONNAY - 13/51

SPARKLINGS

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 - 11/43

KENDALL JACKSON PINOT NOIR - 14/55

MEDIUM BODIED REDS

 BILTMORE MERLOT - 10/39

CK MONDAVI MERLOT - 10/39

19 CRIMES RED BLEND - 11/43

RUTA 22 MALBEC - 12/47

FULL BODIED REDS

SEVEN DEADLY ZINS RED ZINFANDEL - 43

INKBLOT PETITE SIRAH - 48

CK MONDAVI CAB SAUVIGNON - 10/39

 BILTMORE CABERNET SAUVIGNON - 12/47

LOUIS MARTINI CAB SAUVIGNON - 12/47

KENDALL JACKSON CAB SAUVIGNON - 14/55

MONDAVI NAPA CABERNET SAUVIGNON - 60

WHITEHALL LANE CABERNET SAUVIGNON - 85

SILVER OAK CABERNET SAUVIGNON - 165

 FROM THE SMOKY MOUNTAINS

CORKAGE FEE (PER 750ML BOTTLE) 10

BEVERAGES

SOFT DRINKS, SWEETENED & UNSWEETENED TEA, HOT TEA, FRESHLY GROUND COFFEE,
HOT CHOCOLATE, MILK, JUICE (EACH) YOUR CHOICE - 3.50

DESSERTS

HOT BLACKBERRY COBBLER - SERVED WITH VANILLA ICE CREAM 12

NANNER PUDDIN' - BANANA PUDDING WITH HOMEMADE WHIPPED CREAM SERVED IN A PINT SIZE MASON JAR 12

BLACK BEAR BROWNIE BASH - CHOCOLATE BROWNIES, VANILLA ICE CREAM, HOT FUDGE AND WHIPPED CREAM 12

JACK DANIEL'S CRÈME BRULÉÉ - CREAMY CUSTARD WITH REAL JACK DANIEL'S TENNESSEE SOUR MASH WHISKEY 12

PARK GRILL MUD PIE - LAYERS OF CHOCOLATE AND COFFEE ICE CREAM ON A CHOCOLATE COOKIE CRUST,

TOPPED WITH HOMEMADE WHIPPED CREAM AND DRIZZLED WITH CHOCOLATE SAUCE 12

NEW YORK CHEESECAKE - RICH AND CREAMY WITH A CARAMEL DRIZZLE 12

DESSERT SAMPLER - JACK DANIEL'S CRÈME BRULÉÉ, BLACKBERRY COBBLER AND CHOCOLATE MOUSSE GF PERFECT FOR SHARING! 16 OR 6 EACH

ICE CREAM ^{GF} - VANILLA OR CHOCOLATE 8

ICE COLD BEER

REGULAR DRAFT - BUD LIGHT, MILLER LITE 4.50

PREMIUM DRAFT - HIGHLAND RISING HAZE, YEE HAW DUNKEL, YEE HAW EIGHTY, SAM ADAMS SEASONAL 6.50

BOTTLE BEER - BUD LIGHT, MILLER LITE, COORS LIGHT, MICHELOB ULTRA, BUDWEISER, YUENGLING LAGER 4.50

BOTTLE BEER - BLUE MOON, CORONA, LAGUNITAS IPA 5.50

PREMIUM COCKTAILS

JAMAICAN WAY - MALIBU COCONUT RUM, SOUTHERN COMFORT, PINEAPPLE & ORANGE JUICE 10

FLEUR DE LIS - MALIBU COCONUT RUM, PEACH SCHNAPPS, MIDORI, PINEAPPLE & ORANGE JUICE 10

KNOB CREEK MANHATTAN - KNOB CREEK BOURBON, SWEET VERMOUTH, CHERRY GARNISH 12

TOP SHELF LONG ISLAND TEA - BACARDI, ABSOLUT, TANQUERAY, PATRON CITRONGE, CUERVO GOLD, JUICES & COKE 11

PURPLE HAZE - GREY GOOSE, RASPBERRY LIQUOR, & CRANBERRY JUICE 10

OLE SMOKY OLE FASHIONED - OLE SMOKY WHISKEY, BITTERS, SIMPLE SYRUP, MUDDLED ORANGE AND CHERRY 10

MOUNTAIN BLACKBERRY - OLE SMOKY BLACKBERRY & WHITE LIGHTNIN' MOONSHINE, PINEAPPLE JUICE, SOUR MIX, & BLACKBERRIES 10

BLACKBERRY LEMON FIZZ - OLE SMOKY BLACKBERRY & LEMON DROP MOONSHINE WITH SPRITE, AND BLACKBERRIES 10

PEACH MOONSHINE SANGRIA - OLE SMOKY PEACH MOONSHINE, CHARDONNAY, WHITE GRAPE JUICE & FRUIT 10

FRONT PORCH PEACH TEA - OLE SMOKY PEACH MOONSHINE, PEACH SCHNAPPS, SWEET TEA & LEMONADE 10

MANGO HABANERO SOUR - OLE SMOKY MANGO HABANERO WHISKEY & SOUR MIX 9

TENNESSEE APPLE JACK - OLE SMOKY APPLE PIE MOONSHINE, OLE SMOKY BLENDED WHISKEY & GINGER ALE 10

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.