

APPETIZERS

CRUNCHY FRIED PICKLES

"TASTY-N-CRUNCHY" PICKLE CHIPS WITH RANCH DIPPIN' SAUCE. HAND BREADED TO ORDER 11

TRIPLE CHEESY FRIES

SEASONED FRIES WITH THREE MELTED CHEESES AND HOMEMADE JALAPENO BACON SAUCE 12

FRIED MAC & CHEESE BITES

GOUDA MAC AND CHEESE FRIED WITH SPICED CARAMEL APPLE SAUCE 11

ENTREES

HONEY AND BACON BRUSSELS SPROUTS WITH CRISPY BACON AND DRIZZLED WITH HONEY 14

CRISPY FRIED CHICKEN SKINS

LIGHLY BREADED AND DEEP FRIED UNTIL CRISP, DELISH! 13

ROULETTE PEPPERS

MOSTLY MILD BLISTERED SHISHITO PEPPERS, BE CAREFUL! ONE IN TEN MAY BE HOT! 14

HOME STYLE FRIED GREEN TOMATOES

SOUTHERN STYLE DEEP FRIED WITH HOUSE MADE CAJUN RANCH SAUCE 11

PEPPER JACK CHEESE & SPINACH QUESO DIP MILD HEAT, SERVED WITH FRESH

FRIED FLOUR TORTILLA CHIPS 15

PRETZEL BITES

SOFT PRETZEL PIECES WITH A SPICY HONEY MUSTARD 11

ENTRÉES BELOW INCLUDE SALAD BAR, ONE SIDE DISH, AND OVEN HOT BREAD UPON REQUEST. ADD BLACKENING, SAVORY PEPPERCORN SAUCE, OR BLUE CHEESE CRUMBLES TO ANY ENTREE 3

PORK AND BEEF

HICKORY GRILLED RIB EYE OR NEW YORK STRIP*GF

TEN OUNCE 31 TWELVE OUNCE ADD 6 ONE POUND RIB EYE ADD 18

FILET MIGNON*GF

SEVEN OUNCES 37, TWO OUNCES LARGER ADD 7

16 OZ PORK CHOP

ONE POUND PAN SEARED CHOP TWO RIBS THICK 30

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

PULLED PORK PLATE GF

WITH OUR AWARD-WINNING BBQ SAUCE AND COLE SLAW 19

BBQ SAMPLER GF PULLED PORK, BBQ CHICKEN BREAST, AND BABY BACK RIBS 27

FISH AND SHRIMP

SMOKY MOUNTAIN SHRIMP GF HICKORY GRILLED OR FRIED 29

FRESH RAINBOW TROUT GF

FRESH BONELESS RAINBOW TROUT, LIGHTLY SEASONED AND SERVED GRILLED OR FRIED 31

GRILLED ATLANTIC SALMON*GF

HICKORY GRILLED AND LIGHTLY SEASONED 31

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)

CHICKEN

HICKORY GRILLED MOONSHINE CHICKEN GF LARGE BONELESS BREAST MARINATED WITH PINEAPPLE JUICE AND MOONSHINE TOPPED WITH A GRILLED PINEAPPLE 24 ADD ANOTHER BREAST ADD 8

COMBINATIONS

CHICKEN GF AND SHRIMP CHOOSE GRILLED OR FRIED SHRIMP 30

COMBINATIONS BELOW INCLUDE AN 80Z NEW YORK STRIP* OR RIB EYE* OR A PETITE FILET* ADD \$8, 7 OZ. FILET* ADD \$15

MOONSHINE CHICKEN GF 31

GRILLED GF OR FRIED SHRIMP 35

GRILLED GF OR FRIED TROUT FILLET 36

GRILLED ATLANTIC SALMON GF 41

*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.

^{- 20%} Gratuity Added to Parties of 6 or More -

BURGERS & SANDWICHES

SERVED ON A SOFT CIABATTA BUN WITH ONE SIDE DISH ADD CHEESE, BACON, OR BLACKEN FOR .99 EACH ADD BOLOGNA OR FRIED EGG \$2 **ADD SALAD BAR FOR \$8**

HICKORY GRILLED ANGUS BURGER*

10 OUNCES OF GROUND BEEF 16 FOR A DOUBLE BURGER ADD \$7

BIG BARNYARD BURGER*

A 10 OUNCE PATTY PILED HIGH WITH PULLED PORK BBQ, CHEESE, BACON AND AN EGG 19

TURKEY BURGER*

SEASONED GROUND TURKEY 15. MAKE IT A DOUBLE ADD \$7

TROUTY PATTY SANDWICH

FRIED PATTY, HOME MADE WITH FRESH GRILLED TROUT. TOPPED WITH FRIED GREEN TOMATO ON A CIABATTA BUN WITH LEMON AIOLI 15

SOUP & SALAD

FAMOUS SHRIMP BISQUE CUP 8 / BOWL 10

PAT'S VEGGIE BEEF SOUP

CUP 6 /BOWL 8

SOUP AND SALAD BAR CUP 20 / BOWL 22

DESSERT

HOT BLACKBERRY COBBI FR

WITH VANILLA ICE CREAM 12

NANNER PUDDIN'

WITH HOMEMADE WHIPPED CREAM SERVED IN A PINT SIZE **MASON JAR 12**

BLACK BEAR BROWNIE BASH

VANILLA ICE CREAM SANDWHICHED BETWEEN TWO CHOCOLATE BROWNIES WITH HOT FUDGE AND WHIPPED CREAM 12

JACK DANIEL'S CRÈME BRULEÉ

CREAMY CUSTARD WITH REAL JACK DANIEL'S WHISKEY 12

ICE CREAM GF VANILLA OR CHOCOLATE 8

MOONSHINE MARINATED CHICKEN SANDWICH

ON A SOFT BUN WITH GRILLED PINEAPPLE WITH A SAVORY **PEPPERCORN MAYONNAISE 15**

GRILLED CHICKEN SANDWICH

HICKORY GRILLED 15 ADD BLACKENING FOR \$1

PULLED PORK SANDWICH

WITH BBQ SAUCE AND SMALL COLE SLAW 13

FOUR NICKEL BOLOGNA SANDWICH

THICK SLICE OF FRIED BOLOGNA AND CHEDDAR CHEESE 12

SALAD BAR ONLY

ALL YOU CARE TO EAT 18

MOONSHINE CHICKEN SALAD

CHILLED MOONSHINE CHICKEN ON LETTUCE WITH HAM, BACON, FETA, DRIED CRANBERRIES, AND PECANS, **GRILLED PINEAPPLE AND YOUR** CHOICE OF DRESSING, 19

PEANUT BUTTER MUD PIE

PEANUT BUTTER AND CHOCOLATE ICE CREAM ON A CHOCOLATE COOKIE CRUST, WITH WHIPPED **CREAM & CHOCOLATE SAUCE 12**

NEW YORK CHEESECAKE WITH A CARAMEL DRIZZLE 12

DESSERT SAMPLER

JACK DANIEL'S CRÈME BRULEÉ, BLACKBERRY COBBLER AND CHOCOLATE MOUSSE GF PERFECT FOR SHARING! 16 OR \$6 EACH

BEVERAGES

SOFT DRINKS, SWEETENED & UNSWEETENED TEA, HOT TEA, FRESHLY **GROUND COFFEE 3.50 EACH**

HOT CHOCOLATE, MILK, JUICE 3 50 FACH REFILL

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 AND 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.