

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 \$9

HICKORY GRILLED ANGUS BURGER*

10 OUNCES OF GROUND BEEF 17
DOUBLE BURGER 24

BIG BARNYARD BURGER*

A 10 OUNCE PATTY PILED
HIGH WITH PULLED PORK BBQ,
CHEESE, BACON AND AN EGG 20

TURKEY BURGER*

SEASONED GROUND TURKEY 16
DOUBLE TUREY BURGER 23

TROUTY PATTY SANDWICH

FRIED PATTY, HOME MADE WITH
FRESH GRILLED TROUT, TOPPED
WITH FRIED GREEN TOMATO ON A
CIABATTA BUN WITH LEMON AIOLI 16

MOONSHINE MARINATED CHICKEN SANDWICH

ON A SOFT BUN WITH GRILLED
PINEAPPLE WITH A SAVORY
PEPPERCORN MAYONNAISE 16

GRILLED CHICKEN SANDWICH

HICKORY GRILLED 16
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 AMERICAN CHEESE 13

SOUP & SALAD

FAMOUS SHRIMP BISQUE

CUP 8 / BOWL 10

PAT’S VEGGIE BEEF SOUP

CUP 7 /BOWL 9

SOUP AND SALAD BAR

CUP 21 / BOWL 23

SALAD BAR ONLY

ALL YOU CARE TO EAT 19

MOONSHINE CHICKEN SALAD

CHILLED MOONSHINE CHICKEN ON
LETTUCE WITH HAM,
BACON, FETA, DRIED
CRANBERRIES, AND PECANS,
GRILLED PINEAPPLE AND YOUR
CHOICE OF DRESSING 20

DESSERT

HOT BLACKBERRY COBBLER

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
SANDWICHED BETWEEN TWO
CHOCOLATE BROWNIES WITH
HOT FUDGE AND WHIPPED
CREAM 14

JACK DANIEL’S CRÈME BRULÉE

CREAMY CUSTARD WITH REAL
JACK DANIEL’S WHISKEY 14

ICE CREAM GF

VANILLA OR CHOCOLATE 8

PEANUT BUTTER MUD PIE

PEANUT BUTTER AND CHOCOLATE
ICE CREAM ON A CHOCOLATE
COOKIE CRUST, WITH WHIPPED
CREAM & CHOCOLATE SAUCE 14

NEW YORK CHEESECAKE

WITH A CARAMEL DRIZZLE 13

DESSERT SAMPLER

JACK DANIEL’S CRÈME BRULÉE,
BLACKBERRY COBBLER AND
CHOCOLATE MOUSSE GF PERFECT
FOR SHARING! 17 OR 6 EACH

BEVERAGES

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

HOT CHOCOLATE, MILK, JUICE
3.75 EACH REFILL

PREMIUM COCKTAILS

JAMAICAN WAY

MALIBU COCONUT RUM,
SOUTHERN COMFORT,
PINEAPPLE & ORANGE JUICE 11

FLEUR DE LIS

MALIBU COCONUT RUM, PEACH
SCHNAPPS, MIDORI, PINEAPPLE
& ORANGE JUICE 11

KNOB CREEK MANHATTAN

KNOB CREEK BOURBON, SWEET
VERMOUTH, CHERRY GARNISH 13

TOP SHELF LONG ISLAND TEA

BACARDI, ABSOLUT, TANQUERAY,
PATRON CITRONGE, CUERVO
GOLD, JUICES & COKE 12

PURPLE HAZE

GREY GOOSE, RASPBERRY
LIQUOR, & CRANBERRY JUICE 11

OLE SMOKY OLE FASHIONED

OLE SMOKY WHISKEY, BITTERS,
SIMPLE SYRUP, MUDDLED
ORANGE AND CHERRY 11

MOUNTAIN BLACKBERRY

OLE SMOKY BLACKBERRY &
WHITE LIGHTNIN’ MOONSHINE,
PINEAPPLE JUICE, SOUR MIX, &
BLACKBERRIES 11

BLACKBERRY LEMON FIZZ

OLE SMOKY BLACKBERRY &
LEMON DROP MOONSHINE WITH
SPRITE, AND BLACKBERRIES 11

PEACH MOONSHINE SANGRIA

OLE SMOKY PEACH MOONSHINE,
CHARDONNAY, WHITE GRAPE
JUICE & FRUIT 11

FRONT PORCH PEACH TEA

OLE SMOKY PEACH MOONSHINE,
PEACH SCHNAPPS, SWEET TEA &
LEMONADE 11

MANGO HABANERO SOUR

OLE SMOKY MANGO HABANERO
WHISKEY & SOUR MIX 10

TENNESSEE APPLE JACK

OLE SMOKY APPLE PIE
MOONSHINE AND BLENDED
WHISKEY & GINGER ALE 11

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.