



MENU

STARTERS

CRUNCHY FRIED PICKLES

“TASTY-N-CRUNCHY” PICKLE CHIPS WITH RANCH DIPPIN’ SAUCE. HAND BREADED TO ORDER 12

CHEESY FRIES

SEASONED FRIES WITH MELTED CHEESES AND HOMEMADE JALAPENO BACON SAUCE 13

FRIED MAC & CHEESE BITES

GOUDA MAC AND CHEESE 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

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 12

PEPPER JACK CHEESE & SPINACH QUESO DIP

MILD HEAT, SERVED WITH FRESH FRIED FLOUR TORTILLA CHIPS 16

PRETZEL BITES

SOFT PRETZEL PIECES WITH A SPICY HONEY MUSTARD 12

BURGERS & SANDWICHES

SERVED ON A SOFT CIABATTA BUN WITH ONE SIDE DISH
ADD CHEESE, BACON, OR BLACKEN FOR 1 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

STEAKHOUSE BURGER*

10 OUNCE BURGER TOPPED WITH AN ONION RING AND OUR AWARD-WINNING BBQ SAUCE 18

TURKEY BURGER

SEASONED GROUND TURKEY 16
DOUBLE TURKEY BURGER 23

LECONTE MUSHROOM SWISS BURGER*

DELICIOUS BURGER SMOTHERED WITH A SAVORY MUSHROOM GRAVY AND SWISS CHEESE 19

BLUE RIDGE BURGER*

SCRUMPTIOUS BURGER WITH MELTED BLUE CHEESE CRUMBLES ON TOP 19

TROUTY PATTY SANDWICH

FRIED PATTY, HOME MADE WITH FRESH GRILLED TROUT, TOPPED WITH FRIED GREEN TOMATO AND LEMON AIOLI 16

THE WILEY OAKLEY*

LET THE MEAT SPEAK! TWO 10 OUNCE BEEF PATTIES, TWO SLICES OF AMERICAN CHEESE. A REAL MOUNTAINEER’S MEAL 25

BIG BARNYARD BURGER*

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

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

SIDES

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 4 OR A LA CARTE 10

**GLUTEN FREE SIDE DISHES

- 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.

SPECIALTY ENTREES

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

BEEF AND PORK

HICKORY GRILLED RIB EYE OR NEW YORK STRIP*GF

TEN OUNCE 34
TWELVE OUNCE 42
ONE POUND RIB EYE 52

FILET MIGNON*GF

SEVEN OUNCE 42
NINE OUNCE 54

16 OZ PORK CHOP GF
ONE POUND PAN SEARED CHOP
TWO RIBS THICK 31

OUR AWARD WINNING BABY BACK RIBS GF
A HALF RACK SLOW ROASTED,
GLAZED WITH OUR
AWARD-WINNING BBQ SAUCE 26
FULL RACK 38

PULLED PORK PLATE GF
WITH OUR AWARD-WINNING
BBQ SAUCE AND COLE SLAW 20

BBQ SAMPLER GF
PULLED PORK, BBQ CHICKEN
BREAST,AND BABY BACK RIBS 28

FISH AND SHRIMP

SMOKY MOUNTAIN SHRIMP GF

HICKORY GRILLED OR FRIED 31

FRESH RAINBOW TROUT GF

FRESH BONELESS RAINBOW
TROUT, LIGHTLY SEASONED AND
SERVED GRILLED OR FRIED 33

GRILLED ATLANTIC SALMON*GF

HICKORY GRILLED AND LIGHTLY
SEASONED 32

CHICKEN

HICKORY GRILLED MOONSHINE CHICKEN GF

LARGE BONELESS BREAST
MARINATED WITH PINEAPPLE
JUICE AND MOONSHINE TOPPED
WITH A GRILLED PINEAPPLE 25

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

COMBINATIONS

CHICKEN GF AND SHRIMP

CHOOSE GRILLED OR FRIED
SHRIMP 32

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

GRILLED GF OR FRIED TROUT FILLET 39

GRILLED ATLANTIC SALMON GF 44

COFFEE DRINKS

ASPEN PUB COFFEE

BAILEYS, AND BUTTERSCOTCH
SCHNAPPS
WITH WHIPPED CREAM 9

NUTTY IRISHMAN

BAILEYS AND FRANGELICO
WHIPPED CREAM 9

KEOKE COFFEE

CHRISTIAN BROS. BRANDY, DARK
CRÈME DE CACAO,
AND KAHLUA WITH WHIPPED
CREAM 9

IRISH COFFEE

JAMESON AND KAHLUA, WITH
WHIPPED CREAM
AND CRÈME DE MENTHE 9

BAILEY'S COFFEE

BAILEY'S IRISH CREAM AND
COFFEE 9

KAHLUA COFFEE

KAHLUA AND COFFEE 9

BEVERAGES

SOFT DRINKS, SWEETENED &
UNSWEETENED TEA, HOT TEA, FRESHLY
GROUND COFFEE 3.75 EACH

HOT CHOCOLATE, MILK, JUICE
4.00 EACH REFILL

BIG DESSERTS

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
SANDWHICED BETWEEN TWO
CHOCOLATE CHIP BROWNIES
WITH HOT FUDGE
AND WHIPPED CREAM 14

NEW YORK CHEESECAKE

WITH A CARAMEL
AND CHOCOLATE DRIZZLE 13

JACK DANIEL'S CRÈME BRULÉE

CREAMY CUSTARD WITH REAL JACK
DANIEL'S WHISKEY 14

PEANUT BUTTER MUD PIE

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

DESSERT SAMPLER

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

ICE CREAM GF


VANILLA OR CHOCOLATE 8

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.

WINE LIST


LIGHT & FRUITY WHITES

Beringer White Zinfandel 10/39
 Biltmore Riesling 11/43
 CK Mondavi Moscato 11/43

MEDIUM TO FULL BODIED WHITES

CK Mondavi Chardonnay 11/43
 Biltmore Pinot Grigio 1/43
 Biltmore Sauvignon Blanc 12/47
 Biltmore Chardonnay 12/47
 Kendall Jackson Chardonnay 14/55


SPARKLING

Cantine Maschio Prosecco (split) 13
 Biltmore Blanc de Blancs 50
 Moet & Chandon Imperial 95


LIGHT BODIED REDS


Riunite Lambrusco 9/35
 Cartlidge & Brown Pinot Noir 12/47
 Kendall Jackson Pinot Noir 15/59

MEDIUM BODIED REDS

 Biltmore Merlot 11/43
 CK Mondavi Merlot 11/43
 19 Crimes Red Blend 12/47
 Ruta 22 Malbec 13/51

FULL BODIED REDS




Seven Deadly Zins Red Zinfandel 47
 Inkblot Petite Sirah 54
 CK Mondavi Cab Sauvignon 11/43
 Biltmore Cabernet Sauvignon 13/51
 Louis Martini Cab Sauvignon 13/51
 Kendall Jackson Cab sauvignon 15/59
 Mondavi Napa Cabernet Sauvignon 65
 Whitehall Lane Cabernet Sauvignon 90
 Silver Oak Cabernet Sauvignon 175

 From The Smoky Mountains

Corkage Fee (per 750ml bottle) 10

ICE COLD BEER & SELTZER

DRAFT

Bud Light 4.50
 Miller Lite 4.50
 Sam Adams Seasonal 6.50
 Yee Haw Dunkel 6.50
 Yee Haw Eighty 6.50
 Highland Hazy
 Heights IPA 6.50

CAN

Athletic N.A. Beer 6.50
SEASONAL SELECTION
 High Noon Seltzer 6.50
WATERMELON, BLACK CHERRY,
 PINEAPPLE, AND GRAPEFRUIT

BOTTLE

Bud Light 4.75
 Miller Lite 4.75
 Coors Light 4.75
 Michelob Ultra 4.75
 Budweiser 4.75
 Yuengling Lager 4.75
 Blue Moon 5.75
 Corona 5.75
 Lagunitas IPA 5.75

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