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We proudly utilize local farmers and growers to provide us with the best possible quality meats and produce. We are pleased to partner with the following regional farms:
Blackhawk Farms, Black Hawk, KY | Clifty Farms, Paris, TN
Noble Springs Dairy, Franklin, TN | Sweetwater Valley Farms, Philadelphia, TN

STARTERS

Deviled New Potatoes GF

\$8

New red potatoes stuffed with a creamy spicy potato filling

Ham-Wrapped Melon GF

\$8

Shaved country ham wrapped around fresh melon and drizzled with white peach balsamic gastrique

Bacon Spaetzle

\$9

Traditional house-made spaetzle with a Southern twist. Bacon-infused German egg noodles served with house-smoked pulled pork in a Gouda cheese sauce

SOUPS & SALADS

CUP \$4 BOWL \$6 | ENTRÉE \$11 SIDE \$5

Soup of the Day

Add ½ grilled cheese \$5.5

Spring Citrus Salad

Baby mixed greens, orange segments, and chipotle goat cheese croutons with minted Meyer lemon yogurt dressing

Berry Caprese GF

Fresh mozzarella, spring berries, watercress, and mint drizzled with extra virgin olive oil, balsamic reduction, and topped with a chiffonade of crisp country ham

Grilled Romaine Chicken Caesar

Asparagus tips, shaved radish, and a French bread crouton served with house-made Caesar dressing

MAINS

One side included

Chicken and Dumplings

Hand-pulled chicken thighs, savory cream sauce, peas, carrots, house-made dumplings

\$16

Fried Half Chicken

Pickle-brined, served over sweet potato. "Nashville Hot" option + \$1.5

\$13

Mrs. Sharon's Burgoo GF

A classic Kentucky stew of beef, chicken, and vegetables served "gumbo style" over white rice

\$13

Sweet and Spicy Smoked Pork Bowl GF

Bourbon-macerated pineapple and smoked pork over steamed white rice

\$14

*Grilled NC Trout GF

Brushed with butter and served over asparagus

\$16.5

Paleo Pasta GF/V

Squash and sweet potato "noodles" tossed in vegetable broth with collard greens, and roasted mushroom. Add grilled chicken \$5

\$12

SANDWICHES

All sandwiches served with fries. Other sides are available.

**Hall of Fame Burger

Locally sourced all natural beef burger on a locally baked bun with lettuce, tomato, house-made pickles, and sharp cheddar
Add: egg \$1 bacon \$3.5 avocado \$3.5 pulled pork \$3.5

\$14

Music City Yardbird

Fried chicken on a locally baked bun with lettuce, tomato, house-made pickles, paprika aioli, and pimento cheese. "Nashville Hot" option + \$1.5

\$13

Turkey Club

Turkey, swiss, cheddar, bacon, lettuce, tomato on house-made sourdough bread

\$14

Veggie Burger CONTAINS EGG

House-made lentil-veggie burger on a locally baked bun with roasted red pepper ketchup, lettuce, tomato, and house-made pickles

\$11

Grilled Cheese

Muenster, TN cheddar, and smoked gouda on grilled house-made beer bread. Add: ham \$3.5 tomato \$1 bacon \$3.5 pulled pork \$3.5

\$9

Panini of the Day

On house-baked artisan bread. Seasonal. Ask your server.

\$12

SIDES

Our sides are sharable and change often. Ask about today's selections.

BEVERAGES

Coca-Cola Fountain Beverages, Espresso, Cappuccino, Red Wine, White Wine, Cocktails, and a variety of Craft Beers

DESSERTS

Ask about today's freshly made selections.

**Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.

*While we make every reasonable effort to remove them, some fish may still contain pin bones.

Plate sharing fee \$5 | Kids menu available for ages 12 and under | GF=Gluten Free, V=Vegan