
STARTERS

Deviled Eggs CONTAINS EGG **\$8**
With crisp fried country ham and pickled okra

Smoked Pork **\$8**
Fried smoked pork jowl bacon with cranberry chutney

Brussels Sprouts GF/V **\$11.5**
BBQ seasoned brussels sprouts with sweet chili-vidalia onion sauce

SALADS

ENTRÉE **\$13.5** HALF **\$8** SIDE **\$5**

Winter Citrus Salad
Endive and escarole with fried goat cheese, sweet potato hay, and blood orange vinaigrette

Hall of Fame Seasonal V
Mixed greens and radicchio with roasted butternut squash, fried black eyed peas, pomegranate, white balsamic vinaigrette

Chicken Caesar
Crisp romaine, shaved parmesan, croutons, grilled chicken, caesar dressing

MAINS

Two sides included

Chicken and Dumplings **\$16**
Hand-pulled chicken thighs, savory cream sauce, peas, carrots, house-made dumplings

***Grilled Redfish** **\$16**
With creole sauce

Berkshire Pork Chop **\$22**
With apple-onion compote. 100% pastured heirloom Berkshire pork 8oz

Sweet Potato Gnocchi **\$16**
With turnip greens, chiffonade of country ham, caramelized red onion

Smoked Meatloaf **\$20**
Smoked Kentucky angus beef and bacon, with basil-hot pepper relish

Paleo Pasta **\$12**
Squash and sweet potato "noodles" tossed in vegetable broth with roasted mushroom, and turnip greens. Add grilled chicken ^{\$5}

SANDWICHES

All sandwiches served with fries

****Hall of Fame Burger** **\$14**
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}

Music City Yardbird **\$13**
Fried chicken on a locally baked bun with lettuce, tomato, house-made pickles, paprika aioli, and pimento cheese. Nashville Hot Option + ^{\$1.5}

Turkey Club **\$14**
Turkey, swiss, cheddar, bacon, lettuce, tomato on house-made sourdough bread

Veggie Burger CONTAINS EGG **\$11**
House-made lentil-veggie burger on a locally baked bun with roasted red pepper ketchup, lettuce, tomato, and house-made pickles

Grilled Cheese **\$9**
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}

Panini of the Day **\$12**
On house-baked artisan bread. Seasonal. Ask your server.

SOUPS & SIDES

Ask about our soup of the day.
Our sides are large, shareable,
and change often.

BEVERAGES

Fountain, Coffee, Espresso, Cappuccino,
Selection of Wines,
Cocktails and Craft Beers

DESSERTS

Inquire about today's selections.

We proudly utilize local farmers & growers to provide us with the best possible quality meats & produce. We are very pleased to partner with the following regional farms:

Ashley Farms, Winston Salem, NC | Black Hawk Farms, Black Hawk, KY | Noble Springs Dairy, Franklin, TN
Sweetwater Valley Farms, Philadelphia, TN | Tripp Country Hams, Brownsville, TN

****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 younger | GF=Gluten Free, V=Vegan