APPETIZERS

CHILI VERDE
Cup 6 | Bowl 8

SOUP OF THE DAY
Cup 6 | Bowl 8

TACO QUESADILLA | 18
Seasoned Beef, Peppers, Onions and Cheese Blend served with Salsa and Sour Cream

BUFFALO CHICKEN FLATBREAD | 16
House Fried Chicken tossed in Buffalo Sauce on a Ranch Base with Bleu Cheese, Crispy Bacon, Celery & Shredded Carrots

SHAKER SHRIMP | 18
Pan-Seared Jumbo Shrimp in your Choice of Sauce: Buffalo, Garlic Parmesan or Thai Peanut

CRAB CAKES | 18
Pan Fried Crab Cakes, Cilantro lime Tomato Salad, Jalapeno Tartar Sauce, Chipotle Oil

JUMBO CHICKEN WINGS | 12
Choice of Sauce: Buffalo, Garlic Parmesan or Sweet BBQ

SALADS

FILET AND WEDGE | 20
Fire Grilled 5 oz. Tenderloin, Iceberg Wedge Lettuce, Cherry Tomatoes, Bacon, Bleu Cheese Crumbles, Bleu Cheese Dressing, Beer Battered Onion Rings

360 SALAD | 12
Mixed Greens, Feta Cheese, Candied Pecans, Strawberries, Dried Cranberries, Balsamic Dressing

HOUSE SALAD | 6
Mixed Greens, Cherry Tomatoes, Cucumbers, Croutons and Choice of Dressing

CLUB CAESAR | 8
Romaine, Shaved Parmesan, Croutons, House Dressing

ADD PROTEIN TO ANY SALAD (grilled or blackened)
Salmon | 10  Petite Filet | 16
Chicken Breast | 8  Shrimp | 12

HANDHELDs
All handholds served with choice of French Fries, House Chips, Coleslaw or Fruit

CLASSIC RUBEN | 14
Shaved Boar’s Head Pastrami, Swiss Cheese, 1000 Island Dressing on Marble Rye Bread

CLASSIC CLUB | 14
Shaved Boar’s Head Ham & Turkey, Lettuce, Tomato, Bacon, Herb Mayo on your Choice of Wheat or White Bread

BOURBON BBQ CHICKEN WRAP | 16
Hand Breaded Chicken Tenders tossed in Bourbon BBQ Sauce, Cheese Blend, Avocado, Lettuce, Tomato served in Jalapeno Wrap

BLUEGRASS BURGER | 14
Brassstown Farms, Ground Beef, Lettuce, Tomatoes, Onion, Pickles, Served in Brioche Bun

COMPOSED DISHES

JAMBALAIA | 28
Andouille Sausage, Shrimp, Cajun Trinity, Squash, Tomato, Garlic and Rice

CHICKEN CAPRESE | 24
Sautéed Chicken Breast, Capellini Pasta, Garlic, Grape Tomatoes, Basil, Mozzarella, Marinara Sauce and Balsamic Syrup

BUILD YOUR ENTRÉE
Served with your choice of two sides

8oz FILET WITH RED WINE DEMI GLAZE | 34
8oz SCOTTISH SALMON W/ HONEY BOURBON GLAZE | 28
14oz NY STRIP W/ PEPPERCORN CREAM | 40
MARKET CATCH | MP

SIDES

ONION RINGS | 4
MAC & CHEESE | 5
SAUTEED MUSHROOMS | 5
FRESH FRUIT | 4
SEASONAL VEGETABLES | 5
TRUFFLE FRIES | 5
CLUB CHIPS | 3
FRENCH FRIES | 5
STREET CORN | 5
SWEET POTATO FRIES | 4
KALE WITH BACON & ONIONS | 5
WILTED SPINACH | 4
GARLIC MASHED POTATOES | 4
BAKED POTATO | 5
BRUSSELS SPROUTS | 5

KIDS MEALS
Served with choice of side
Mac & Cheese | 6
Chicken Tenders | 6
Cheeseburger | 6
Cheese Pizza | 7

DESSERTS

Creme Brulee* | 9
Chocolate Cake | 9
Carrot Cake | 9

*not available to-go

HOURS OF OPERATIONS
11 a.m. - 2 p.m. | 5 p.m. – 8:00 p.m.
Tuesday – Saturday
11 a.m. - 2 p.m.
Sunday
Place to-go orders 615.824.6528 or text 615.266.0648
Please have orders in by 7:30 p.m.
CRAFT COCKTAILS

The Spaniard | 9.5
cucumber and melon infused gin, agave nectar, lime juice, triple sec, lime wedge

Barrel Aged Manhattan | 11.5
barrel aged mix, carpano antica, toasted orange zest garnish

Pink Orchid Cosmo | 11.5
vodka, st. germaine, lemon juice, cranberry juice,

Smoked Old Fashioned | 10.5
buffalo trace, smoked simple syrup, angostura and orange bitters, orange zest

Charred Margarita | 9.5
lunazul blanco tequila, smoked simple syrup, sour, sage leaf, lime

221B | 9.5
cucumber and melon infused gin, lavendar and coriander simple syrup, floral bitter

DRAFT BEER

Miller Lite | 4.25
Yuengling | 5.25
Blue Moon | 5.25

Ask your server about our rotating Seasonal Craft Beers!

WINE

WHITE WINES | Glass | Bottle
Champagne & Sparkling
Lindeman Brut | $7 | $26
Ruffino Prosecco | $8 | $30

Chardonnay
C.K. Mondavi | $6 | $22
Elouan | $9.5 | $34
Quilt | $13.5 | $32
Rombauer | $75 | $32
Sonoma Cutrer | $76 |

Sauvignon Blanc
C.K. Mondavi | $6 | $22
Black Stallion | $8.5 | $32
Kim Crawford | $9.5 | $34
Cade | |

Pinot Grigio
C.K. Mondavi | $6 | $22
Ornella Molon | $40 |

Other Whites
Beringer White Zinfandel | $6 | $22
Anne Amie Cuvee Reisling | $11 | $42
14 Hands Moscato | $7.5 | $28
Diora Rose | $9 | $34

RED WINES | Glass | Bottle
Pinot Noir
Meomi | $11.5 | $44
Sokol Blosser | $10.5 | $40
Belle Glos Clark & Telephone | $60 |
Paul Hobbs Crossbarn | $50 |

Merlot
C.K. Mondavi | $6 | $22
Trefethen | $13.5 | $52

Cabernet Sauvignon
C.K. Mondavi | $6 | $22
Bonanza | $9 | $34
Daou | $13 | $50
Joel Gott | $13 | $50
Quilt | |
Trefethen | $70 |

Blends and Other Reds
Felino Malbec | $12 | $46
Penfolds Joonuga Hill Shiraz | $9.5 | $36
Cline Farmhouse Red Blend | $7.5 | $28
Caymus Schooner Voyage 8 | $60 |
Trefethen Dragon's Tooth | $70 |
Orwin Swift 8 Years in the Desert | $70 |
Moly Dooker Boxer Shiraz | $68 |
Perrin Chateauneuf Du Pape | $90 |

COCKTAILS TO-GO

Quart of House Margaritas, Red Sangria or White Sangria | $20 each