

## STARTERS

- CRUNCHY FRIED PICKLES - "TASTY-N-CRUNCHY" PICKLE CHIPS SERVED WITH RANCH DIPPIN' SAUCE 10.99  
 TRIPLE CHEESY FRIES - SEASONED FRIES WITH THREE MELTED CHEESES AND JALAPINO BACON SAUCE 11.99  
 PRETZEL BITES - SOFT PRETZEL PIECES WITH A SPICY HONEY MUSTARD SAUCE 10.99  
 HILLBILLY PEANUT HUMMUS - WITH ROASTED GARLIC SERVED WITH VEGGIES AND NAAN 12.99  
 CRISPY FRIED CHICKEN SKINS - LIGHTLY BREADED AND DEEP FRIED UNTIL CRISP, DELISH! 12.99  
 FRIED MAC & CHEESE BITES - GOUDA MAC AND CHEESE DEEP FRIED WITH SPICED CARAMEL APPLE SAUCE 10.99  
 HOME STYLE FRIED GREEN TOMATOES - SOUTHERN STYLE DEEP FRIED WITH A CAJUN RANCH SAUCE 10.99  
 PEPPER JACK CHEESE & SPINACH QUESO DIP - MILD HEAT, SERVED WITH FRESH FRIED FLOUR TORTILLA CHIPS 14.99

## SOUPS & SALADS

- FAMOUS SHRIMP BISQUE - CUP 7.99/BOWL 8.99  
 COUNTRY VEGGIE BEEF SOUP - CUP 5.99/BOWL 7.99  
 SOUP AND SALAD BAR - CUP 19.99/BOWL 21.99  
 SALAD BAR ONLY - ALL YOU CARE TO EAT 17.99  
 MOONSHINE CHICKEN SALAD- GRILLED MOONSHINE CHICKEN ON LETTUCE WITH DICED HAM, REAL BACON PIECES, FETA CHEESE CRUMBLES, DRIED CRANBERRIES, AND CHOPPED PECANS. TOPPED WITH A GRILLED PINEAPPLE RING AND YOUR CHOICE OF DRESSING. 18.99

## SPECIALTIES

**SPECIALTY ENTRÉES BELOW INCLUDE SALAD BAR, ONE SIDE DISH, AND OVEN HOT BREAD UPON REQUEST**

- HICKORY GRILLED RIB EYE OR NEW YORK STRIP\*<sup>GF</sup> - TEN OUNCES 30.99, TWO OUNCES LARGER ONLY \$6 MORE, MAKE RIB EYE A FULL POUND FOR \$18 MORE  
 FILET MIGNON\*<sup>GF</sup> - SEVEN OUNCES 36.99, TWO OUNCES LARGER ONLY \$7 MORE  
 SMOKY MOUNTAIN SHRIMP <sup>GF</sup> - HICKORY GRILLED OR FRIED 28.99  
 OUR AWARD WINNING BABY BACK RIBS <sup>GF</sup> - A HALF RACK SLOW ROASTED, GLAZED WITH OUR AWARD-WINNING BBQ SAUCE - 23.99, MAKE IT A FULL RACK FOR ONLY \$10 MORE  
 FRIED YARD BIRD - HALF OF A CHICKEN WITH OUR SECRET RECIPE BREADING - 27.99  
 FRESH RAINBOW TROUT - FRESH BONELESS RAINBOW TROUT, LIGHTLY SEASONED AND SERVED GRILLED OR FRIED - 32.99  
 GRILLED ATLANTIC SALMON\*<sup>GF</sup> - LIGHTLY SEASONED - 30.99  
 HICKORY GRILLED MOONSHINE CHICKEN <sup>GF</sup> - A BONELESS BREAST MARINATED WITH PINEAPPLE AND GENUINE MOONSHINE, SERVED WITH GRILLED PINEAPPLE 23.99, ADD ANOTHER BREAST 7.99 MORE  
 PULLED PORK BBQ PLATE <sup>GF</sup> - WITH OUR AWARD-WINNING BBQ SAUCE 18.99  
 BBQ SAMPLER <sup>GF</sup> - PULLED PORK, BBQ CHICKEN BREAST, AND PORK RIBS 26.99  
**ADD BLACKENING, SAVORY PEPPERCORN SAUCE, OR BLUE CHEESE CRUMBLES TO ANY ENTREE 3.00**

## COMBINATIONS

- CHICKEN <sup>GF</sup> AND SHRIMP COMBO - CHOOSE GRILLED OR FRIED SHRIMP 29.99  
**COMBINATIONS BELOW INCLUDE AN 8OZ NEW YORK STRIP\* OR RIB EYE\* OR A 5 OZ. FILET\* ADD \$8.00, 7 OZ. FILET\* ADD \$15.00**  
 MOONSHINE CHICKEN <sup>GF</sup> - 32.99  
 GRILLED <sup>GF</sup> OR FRIED SHRIMP - 34.99  
 FRESH GRILLED OR FRIED TROUT FILLET - 35.99  
 GRILLED ATLANTIC SALMON <sup>GF</sup> - 40.99

## BURGERS & SANDWICHES

**SERVED WITH ONE SIDE DISH, ADD CHEESE, BACON, OR BLACKEN FOR .99 EACH, ADD BOLOGNA OR FRIED EGG 2.00  
 ADD SALAD BAR FOR ONLY 7.99**

- HICKORY GRILLED ANGUS BURGER\* - HALF POUND, GROUND BEEF 14.99, MAKE IT A DOUBLE BURGER ADD \$6.99  
 BIG BARNYARD BURGER\* - A HALF POUND PATTY WITH PULLED PORK BBQ, CHEESE, BACON AND AN EGG 18.99  
 TURKEY BURGER\* - SEASONED GROUND TURKEY 14.99, MAKE IT A DOUBLE ADD \$6.99  
 BEYOND BURGER® - PLANT-BASED PATTY 15.99  
 MOONSHINE MARINATED CHICKEN SANDWICH - ON A TOASTED BUN WITH GRILLED PINEAPPLE AND A SAVORY PEPPERCORN MAYONNAISE 13.99  
 GRILLED CHICKEN SANDWICH - HICKORY GRILLED 13.99, ADD BLACKENING FOR .99 MORE  
 PULLED PORK SANDWICH - WITH BBQ SAUCE AND SMALL COLE SLAW 12.99  
 FOUR NICKEL BOLOGNA SANDWICH - THICK SLICE OF FRIED BALOGNA AND CHEDDAR CHEESE 11.99

## SIDE ITEMS

- INCLUDE ONE WITH ENTRÉE AT NO CHARGE, OR À LA CARTE 4.99  
 BATTERED TWISTED FRIES ~ BAKED POTATO (AFTER 5PM) (ADD BACON OR CHEESE 1.00 EACH) ~ 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 ADD 3.99 OR A LA CARTE 7.99)

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

## WINE LIST

### LIGHT & FRUITY WHITES

BERINGER WHITE ZINFANDEL - 9.00/36.

 BILTMORE RIESLING - 10.00/39

CK MONDAVI MOSCATO - 10.00/39

### MEDIUM TO FULL BODIED WHITES

 BILTMORE PINOT GRIGIO - 10.00/39

CK MONDAVI CHARDONNAY - 9.00/36

 BILTMORE CHARDONNAY - 10.00/39

KENDALL JACKSON CHARDONNAY - 11.00/43

### SPARKLINGS

CANTINE MASCHIO PROSECCO (SPLIT) - 12

 BILTMORE BLANC DE BLANCS - 50

MOET & CHANDON IMPERIAL - 95

### LIGHT BODIED REDS

RIUNITE LAMBRUSCO - 8.25/32

CARTLIDGE & BROWN PINOT NOIR - 11.00/43

KENDALL JACKSON PINOT NOIR - 12.50/49

### MEDIUM BODIED REDS

 BILTMORE MERLOT - 10.00/39

CK MONDAVI MERLOT - 9.00/36

19 CRIMES RED BLEND - 10.00/39

RUTA 22 MALBEC - 10.00/39

### FULL BODIED REDS

SEVEN DEADLY ZINS RED ZINFANDEL - 43

INKBLOT PETITE SIRAH - 48

CK MONDAVI CAB SAUVIGNON - 9.00/36

 BILTMORE CABERNET SAUVIGNON - 11.00/43

LOUIS MARTINI CAB SAUVIGNON - 11.00/43

KENDALL JACKSON CAB SAUVIGNON - 12.50/49

MONDAVI NAPA CABERNET SAUVIGNON - 56

WHITEHALL LANE CABERNET SAUVIGNON - 85

SILVER OAK CABERNET SAUVIGNON - 150

 FROM THE SMOKY MOUNTAINS

CORKAGE FEE (PER 750ML BOTTLE) - 10.00

## BEVERAGES

SOFT DRINKS (UP TO 2 REFILLS), SWEETENED & UNSWEETENED TEA, HOT TEA, FRESHLY GROUND COFFEE, HOT CHOCOLATE, MILK, JUICE (EACH) YOUR CHOICE - 3.50

## DESSERTS

HOT BLACKBERRY COBBLER - SERVED WITH VANILLA ICE CREAM 10.99

NANNER PUDDIN' - BANANA PUDDING WITH HOMEMADE WHIPPED CREAM SERVED IN A PINT SIZE MASON JAR 10.99

BLACK BEAR BROWNIE BASH - CHOCOLATE BROWNIES, VANILLA ICE CREAM, HOT FUDGE AND WHIPPED CREAM 11.99

JACK DANIEL'S CRÈME BRULÉE - CREAMY CUSTARD WITH REAL JACK DANIEL'S TENNESSEE SOUR MASH WHISKEY 11.99

PARK GRILL MUD PIE - LAYERS OF CHOCOLATE AND COFFEE ICE CREAM ON A CHOCOLATE COOKIE CRUST, TOPPED WITH HOMEMADE WHIPPED CREAM AND DRIZZLED WITH CHOCOLATE SAUCE 11.99

NEW YORK CHEESECAKE - RICH AND CREAMY - 10.99

DESSERT SAMPLER - JACK DANIEL'S CRÈME BRULÉE, BLACKBERRY COBBLER AND CHOCOLATE MOUSSE GF PERFECT FOR SHARING! 15.99 OR 5.99 EACH

ICE CREAM <sup>GF</sup> - VANILLA OR CHOCOLATE 7.99

## ICE COLD BEER

REGULAR DRAFT - BUD LIGHT, MILLER LITE 4.50

PREMIUM DRAFT - HIGHLAND RISING HAZE, YEE HAW DUNKEL, YEE HAW EIGHTY, SAM ADAMS SEASONAL 6.50

BOTTLE BEER - BUD LIGHT, MILLER LITE, COORS LIGHT, MICHELOB ULTRA, BUDWEISER, YUENGLING LAGER 4.50

BOTTLE BEER - BLUE MOON, CORONA, LAGUNITAS IPA 5.50

## PREMIUM COCKTAILS

JAMAICAN WAY - MALIBU COCONUT RUM, SOUTHERN COMFORT, PINEAPPLE & ORANGE JUICE 10.00

FLEUR DE LIS - MALIBU COCONUT RUM, PEACH SCHNAPPS, MIDORI, PINEAPPLE & ORANGE JUICE 10.00

KNOB CREEK MANHATTAN - KNOB CREEK BOURBON, SWEET VERMOUTH, CHERRY GARNISH 12.00

TOP SHELF LONG ISLAND TEA - BACARDI, ABSOLUT, TANQUERAY, PATRON CITRONGE, CUERVO GOLD, JUICES & COKE 11.00

PURPLE HAZE - GREY GOOSE, RASPBERRY LIQUOR, & CRANBERRY JUICE 10.00

OLE SMOKY OLE FASHIONED - OLE SMOKY WHISKEY, BITTERS, SIMPLE SYRUP, MUDDLED ORANGE AND CHERRY 10.00

MOUNTAIN BLACKBERRY - OLE SMOKY BLACKBERRY & WHITE LIGHTNIN' MOONSHINE, PINEAPPLE JUICE, SOUR MIX, & BLACKBERRIES 10.00

BLACKBERRY LEMON FIZZ - OLE SMOKY BLACKBERRY & LEMON DROP MOONSHINE WITH SPRITE, AND BLACKBERRIES 10.00

PEACH MOONSHINE SANGRIA - OLE SMOKY PEACH MOONSHINE, CHARDONNAY, WHITE GRAPE JUICE & FRUIT 10.00

FRONT PORCH PEACH TEA - OLE SMOKY PEACH MOONSHINE, PEACH SCHNAPPS, SWEET TEA & LEMONADE 10.00

MANGO HABANERO SOUR - OLE SMOKY MANGO HABANERO WHISKEY & SOUR MIX 9.00

TENNESSEE APPLE JACK - OLE SMOKY APPLE PIE MOONSHINE, OLE SMOKY BLENDED WHISKEY & GINGER ALE 10.00

### 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.