

STARTERS

Hushpuppies 
rotating selection / sriracha aioli | **6**

Crispy Boudin Balls
pork / white rice / Creole seasoning / beer mustard | **7**

Fried Green Tomato 
tomato jam / sriracha aioli / chow chow | **7**

Smoked Chicken Wings **gf**
choice of : soy buffalo, spiced rub, or buffalo sauce | **9**

Spread Trio 
smoked salmon dip / hummus / Gorgonzola pimento cheese /
grilled garlic bread | **10**

Creole Meatballs
pork and chicken creole meatballs / creole sauce /
grilled garlic bread / green onion | **7**

Beer Mussels
gf without bread
PEI mussels / garlic / pancetta / herbs /
Recluse Brown Ale / grilled bread | **10**

BURGERS & MORE

Gluten-free hamburger buns available

French Dip
house smoked beef / Swiss cheese / horseradish aioli / au jus | **9**

Mozzarella Panini 
basil pesto / sundried tomatoes / spinach / fresh mozzarella | **9**

Spiced Chicken Sandwich
double breaded chicken / fried onion strings /
pickle / buttermilk vinaigrette | **9**

Boozy Bleu Burger
two, 4-oz beef patties* / bleu cheese /
roasted glazed mushrooms / sun dried tomato aioli | **13**

Elkmont Burger
two, 4-oz beef patties* / mustard aioli / onion / American cheese | **11**

The Mediterranean Burger
two, 4-oz beef patties* / goat cheese / basil / house pepper jam | **12**

Tennessee Hills Burger
two, 4-oz beef patties* / fried egg / local cheddar / fried onion strings /
sweet onion aioli | **12**

ELKMONT EXCHANGE

- HOUSE MADE SAUSAGES -

\$5 per sausage with house mustard and pickles
\$13.50 for three sausages | **\$19.99** house beer flight

ENTRÉES

Fish and Chips
Recluse Brown Ale battered market fish / malt vinegar /
seasoned chips / IPA tartar sauce / slaw | **15**

Sautéed Trout **gf**
trout / roasted butternut squash /
caramelized onions / sautéed spinach / lemon butter sauce | **22.5**

Roasted Butternut Squash Steak  **gf**
caramelized onions / sautéed spinach / lemon butter sauce | **15**

Blackened Pork Tenderloin* **gf**
sweet potato mash / broccoli rabe / pork jus | **16.5**

Braised Beef Short Ribs
short rib / cheddar grits / sorghum glazed carrot /
sopressata vinaigrette | **24**

Ribeye* **gf**
16oz choice ribeye seared to order | **30**

Kids menu available upon request
Add 20% gratuity to parties of 8 or more

 = vegetarian option **gf** = gluten-free


**Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*


DINNER



SALADS

Roasted Broccoli Cauliflower Salad  **gf**
golden raisin vinaigrette / Marcona almonds /
arugula / whipped ricotta | **8**
add grilled chicken | **5** **flank steak*** | **6**

Farm Salad 
rotating greens / honey lime farro / feta / radishes /
spiced hazelnuts / berries | **7/9**
add grilled chicken | **5** **flank steak*** | **6**

Tomato Buratta 
summer tomatoes / buratta / basil / red onion /
grilled bread / white balsamic vinaigrette | **6/9**
add grilled chicken | **5** **flank steak*** | **6**

Wedge
iceberg lettuce / tomatoes / cucumbers / radishes /
bleu cheese / bacon / fried onion strings /
buttermilk vinaigrette | **7/9**
add grilled chicken | **5** **flank steak*** | **6**

Caesar
kale / croutons / Parmesean cheese / cured egg yolk /
roasted garlic vinaigrette | **8**
add grilled chicken | **5** **flank steak*** | **6**

Flank Steak Salad **gf**
grilled flank steak* / herb salsa / rotating greens
red onion / tomatoes / bleu cheese /
bleu cheese vinaigrette | **16**

SIDES

Fries | **3**

Caesar Salad | **3**

Coleslaw | **3**

Grilled Bread | **3**

Sweet Potato Mash | **3**

Grits | **3**

DESSERTS

Cookies & Cruze Farm Milk | **7**
homemade and delicious

Cinnamon Bread Pudding | **7**
warm and served with ice cream