

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

SANDWICHES

French Dip

house smoked beef / Swiss cheese / horseradish aioli /
hoagie bun / au jus | 9

Cuban Panini

house smoked pork loin / ham / Swiss cheese / pickles /
mustard aioli / hoagie bun | 9

Mozzarella Panini

basil pesto / sundried tomatoes / spinach / fresh mozzarella /
focaccia bread | 9

Spiced Chicken Sandwich

double breaded chicken / fried onion strings /
pickle / buttermilk vinaigrette | 9

SBLT

bacon / sopressata / tomato / greens / smoked gouda /
Tuscan vinaigrette / herb mayo / toasted hoagie bun | 9

ELKMONT EXCHANGE

- HOUSE MADE SAUSAGES -

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

BURGERS & ENTREES

Gluten-free hamburger buns available

Elkmont Burger

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

Tennessee Hills Burger

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

Boozy Bleu Burger

two, 4-oz beef patties* / bleu cheese / smoked-glazed mushrooms / mayo | 13

The Mediterranean Burger

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

Fish and Chips

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

BBQ Plate

BBQ pulled pork / collard greens / Texas toast / Carolina BBQ sauce | 12

ROTATING LUNCH SPECIALS | 8.99/12

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.*

LUNCH



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 | 9
add grilled chicken | 5 *flank steak** | 6

Tomato Buratta

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

Wedge

iceberg lettuce / tomatoes / cucumbers / radishes /
bleu cheese / bacon / fried onion strings /
buttermilk vinaigrette | 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

Handcut Chips | 1.5

DESSERTS

Cookies & Cruze Farm Milk | 7
homemade and delicious

Cinnamon Bread Pudding | 7
warm and served with ice cream