



# STARTERS

## Chicken-Fried Pickles GF

With spicy ranch dipping sauce, 8 Add pimiento cheese dip, 4

# BBQ Seasoned Brussels Sprouts GF

With sweet chili-Vidalia onion dipping sauce, 10

## Graded Fries. GF

222 house fries topped with brisket, pulled pork, bacon, and smoked pimiento cheese, 11

# SOUPS & SALADS

Cup, 4; Bowl, 6 • Large, 12; Side, 5

# White Bean Soup. Chili. or Soup of the Day

## Southern Caesar

Romaine, shaved leek, shaved parmesan, sweet potato-cornbread croutons, sundried tomato Caesar dressing

### Kale GF, DF

Kale blend with orange segments, pomegranate, spiralized daikon, roasted walnuts, cinnamon white balsamic dressing

### Green GF

Mixed greens, butternut squash, ginger goat cheese, cranberry vinaigrette

# BOWLS

# Build Your Own Mac & Cheese

Cavatappi pasta tossed in smoked Gouda cheese sauce, 12. Add Buffalo sauce and blue cheese, and your choice of chicken, bacon, smoked brisket, or pulled pork, 5

# Shrimp Etouffée DF

Served over white rice, 16

# \*Veggie Bowl GF, DF, V

Spiralized squash, zucchini, and sweet potato with roasted portobellos in vegetable broth, 12. Add chicken, 5; fish, 7; or shrimp, 9



# SANDWICHES All sandwiches served with house fries.

# **Smoked Bologna** DF

Grilled and smoked bologna, bacon, and tomato on thick-sliced bread, 13

## \*Salmon BLT

Salmon filet, bacon, lettuce, tomato, and Green Goddess dressing on thick-sliced bread, 14

## Nashville Hot Brown

Breaded fried chicken breast pieces, B & B pickles, pimiento cheese, and bacon served open face on thick-sliced bread. Regular or "Hall of Fame hot," 13

# "Piggywich" Grilled Cheese

Pulled pork, Sweetwater Valley cheddar, Muenster, smoky Gouda cheese sauce, coleslaw on thick-sliced bread, Full 13 • Half 7

## Grilled Chicken

6 oz. grilled chicken breast, Swiss cheese, pickles, tomatoes, and lettuce, 13

\*\*BURGERS All burgers served with house fries. Add: Bacon, 2 • \*\*Egg, 1

# Hall of Fame \*

Locally raised and processed, hand-pattied, dry-aged ground beef burger blended with dry-aged beef bacon, topped with Sweetwater Valley aged buttermilk cheddar cheese, chow chow aioli, lettuce, tomato, and house-made pickles on a stout beer bun, 16 Beet pairing: Tennessee Brew Works State Park Blonde

## \*\*\*\*\*\*\*\*\*\*\*

### Smash Hit

Two 4 oz. Porter Road Butcher smash patties with cheddar cheese, pickles, lettuce, and tomato, 14

### Chili Cheese.

4 oz. Porter Road Butcher smash patty with black bean chili, cheddar cheese, pickles, lettuce, and tomato, 14

### Texas Brisket DF

4 oz. Porter Road Butcher smash patty topped with braised smoked brisket, 14

4 oz. Porter Road Butcher smash patty topped with fried pickles and pimiento cheese, 14

# \*\*\*Outlaw Veggie DF

House-made black bean, red pepper, hemp seed, and portobello burger, 11

SIDES 4 Each

Bacon Mac and Cheese, Vinegar Slaw, House Fries, Southern-Style Green Beans, Turnip Greens





Seasonal Cheesecake, Fried Pie, 1930 Pound Cake, Seasonal Fruit Cobbler, Flourless Chocolate Brownie

Add Vanilla Ice Cream, 3

# BEVERAGES

## Cocktails. 10

# Socal Craft Beer, 7

YAZOO Pale Ale, Dos Perros, Gerst

Proudly serving TENNESSEE BREW WORKS Southern Wit, Hippies and Cowboys IPA, State Park Blonde Ale MUSIC CITY BEER CO. Music City Light • YEE HAW BREWING Dunkel, Seasonal

### Domestic Beer, 5

Budweiser • Bud Light • Miller Lite • Michelob Ultra • Yuengling

### Wine. 8

Chardonnay • Pinot Grigio • White Zinfandel • Merlot • Cabernet • Prosecco

## Mocktails (Non-Alcoholic), 5

Sparkling Cran-Mango • Blackberry Lemonade • Fizzy Strawberry Lemonade

# Everything Else (Non-Alcoholic)

Perrier® Sparkling Water, 5 • Espresso, Cappuccino, 4 • Coca-Cola® Fountain Beverages, 3.5 • Iced Tea, 3.5

 ${}^{*}$ While we make every reasonable effort to remove them, some fish may still contain pin bones.

\*\*Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. \*\*\*We are a Southern kitchen. We have wheat, fat, tree nuts, and meats in our kitchen. If you have dietary restrictions, please let your server know and we'll make every reasonable effort to accommodate you.

> Plate-sharing fee is  ${}^{\rm s}5\,$  • Kids menu available for ages 12 and under. DF=Dairy Free • GF=Gluten Free • V=Vegan

