We are pleased to partner with the following regional farms:

Liz Thiele Hillbilly Garden at the Country Music Hall of Fame® and Museum, Nashville, TN
Porter Road Butcher, Nashville, TN
Sweetwater Valley Farms, Philadelphia, TN
Three Graces Dairy, Marshall, NC
### STARTERS

- **Chicken-Fried Pickles**  
  With spicy ranch dipping sauce, 8  
  Add pimiento cheese dip, 4

- **BBQ Seasoned Brussels Sprouts**  
  With sweet chili-Vidalia onion dipping sauce, 10

- **Loaded Fries**  
  222 house fries topped with brisket, pulled pork, bacon, and smoked pimiento cheese, 11

### SOUPS & SALADS

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

- **Smoked Bologna**  
  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

### SANDWICHES

- **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

### BURGERS

- **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  
  Beer 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

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

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

### SIDES

- **Sides**  
  4 Each

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

Seasonal Cheesecake, Fried Pie, 1930 Pound Cake, Seasonal Fruit Cobbler, Flourless Chocolate Brownie
Add Vanilla Ice Cream, 3

BEVERAGES

Cocktails, 10

Local 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 $5 • Kids menu available for ages 12 and under.
DF=Dairy Free • GF=Gluten Free • V=Vegan