

Entrees

Grilled Pork Ribeye* | 25 GF

10 Ounce Grilled Pork Ribeye, Romesco Sauce, Creamy Grits, Broccolini

Whitaker Farms Short Ribs* | 30 GF

Blueberry Red Wine, Grilled Short Ribs, Creamy Grits, Broccolini, Blooming Cipolini

Superfood Bowl | 16 *

Red Quinoa, Edamame, Hummus, Blueberries, Blanched Spinach, Avocado, Marcona Almonds, Sesame Dressings, Pita Bread

Add Grilled Chicken \$8

Add Fresh Grilled Laguna Blanca Salmon \$14

Add Grilled Waygu Hanger Steak \$16

BBQ Mac & Cheese* | 29

Barbecue Brisket, Grilled Pork Ribeye, Mac & Cheese, Peppadew Peppers, Pickles, Green Onion, Signature BBQ Sauce

Smoked Brisket Hash

& Wiz* | 29 GF

Smoked Angus Brisket, Potato Hash w/ Sweet Corn, Green Peppers & Onion, Cheddar Cheese Wiz, Signature BBQ Sauce

Honky Tonk Burger* | Single 19

Grilled Angus Steak Burger, Cheddar and Pimento Cheese, Jalepeno, Bacon, Pepper Jelly, Brioche Bun served with Shoestring Fries | Make it a Double \$5

Featured Dishes

Achiote Marinated Chicken* | 21GF

Grilled Achiote Chicken Breast, Chorizo Broccolini, White Basmati Rice, Roasted Poblano Cream, Pineapple Vinaigrette

Laguna Blanca Salmon* | 26

Yuzu Glazed Laguna Blanca Salmon, Soy Marinated Soba Noodles, Sesame Dressing, Grilled Asparagus, Blooming Cipolini

Grilled Wagyu Steak & Frites* | 42 GF

Grilled Wagyu Hanger Steak, Shoestring French Fries, Grilled Asparagus

Sauce Choices: Bourbon Demi Sauce, Basil Chimichurri or Romesco Sauce



Sweets

Countrypolitan Boatsinker Pie | 13 *

Dark Double Fudge Brownie Pie Topped With Coffee Ice Cream, Whipped Cream, Chocolate Sauce

Key Lime Pie | 13 * GF

Key Lime Custard, Blueberry Ice Cream, Candied Pecans, Crumble, Caramel Sauce

Sides \$8

Creamy Grits *

Mac & Cheese *

Shoestring Fries *

Sauteed Broccolini *



Appetizers & Sharables

Fried Green Tomatoes* | 15 * GF

Corn Crusted Green Tomatoes, Nashville Pepper Jelly, Chow Chow, Pimento Cheese, Arugula

Burnt End BBQ Corndogs* | 15 GF

3 Brisket Burnt End Sausage Corn Battered Dogs, Signature & White BBQ Sauce

Pretzel & Cheese | 15 *

Warm Soft Bavarian Pretzel, Housemade Pimento Cheese

Grilled BBQ Salmon* | 19 GF

Sweet and Tangy Glazed BBQ Salmon, Corn Fritters, Blueberry Lemon Marmalade Slaw

Pita & Hummus | 14 *

Housemade Roasted Garlic Hummus, Farm Fresh Tomato Basil Compote, Pickled Onion, Crispy Pita

Strawberry Pie | 14 * GF

Three Mini Savory Pies with Buttery Sesame Pie Crust, Whipped Orange Mascarpone, Strawberries, Honey Onion Jam

Tennessee Cheese Plate* | 25 *

Sequatchie Cumberland, Sweetwater Cheddar, Noble Springs Goat Feta, Sequatchie Coppinger Fruit, Chutney, Crackers, Bread

Medjool Date Roasted

Carrots | 25 * GF

Brown Butter Date Roasted Baby Carrots, Basil Chimichurri, Curry Balsamic Panna Cotta, Candied Pecans

Salads & Soups

Field Greens Salad | 14 * GF

Sweet & Tart Greens, Cucumbers, Grape Tomatoes, Crumble, Cheddar Cheese, Sorghum Vinaigrette

Strawberry Lemon Rhubarb Salad | 14 * GF

Fresh Strawberries and Asparagus, Green Lettuce, Shaved Parmesan, Marcona Almonds, Medjool Dates, Lemon Rhubarb Honey Vinaigrette

Hot Chicken Caesar Salad* | 19

Nashville Hot Chicken, Chopped Green Leaf, Pecorino Romano, Biscuit Croutons, Caesar Dressing

Add Protein to Any Salad*

Grilled Chicken \$8

Fresh Grilled Laguna Blanca Salmon \$14

Grilled Waygu Hanger Steak \$16



Breakfast

Monday - Friday 6:30am-3:30pm | Saturday - Sunday 7:00am-3:30pm

Chef's Nash Hash* | 24

Double Beef Brisket, Over Medium Eggs, Pimento Cheese, White BBQ Sauce with a Crumbled Cinnamon Roll

That Biscuit Melt* | 12

Sausage, Bacon, Sausage Gravy with Eggs & Cheese (Add traditional or Nashville Hot Chicken \$4)

Country Crisco Sandwich* | 14

Our Signature Crumble Cinnamon Roll French Toasted, Smoked Ham, Swiss, Jalapeno Bacon, Jam, Powdered Sugar

Tennessee Breakfast* | 18

Two Eggs Your Way, Bacon or Sausage with Hashbrowns (Cinnamon Roll \$6)

Steel Cut Oatmeal | 16 *

Freshly made Oats, Bananas, Berries, Brown Sugar & Toast

The Loveless Cafe Pancakes* | 18 *

The perfect pancake made with the world famous Loveless Cafe biscuit mix! Served with Loveless Peach, Strawberry or Blackberry preserves



Avocado Toast* | 18 *

Avocado Toast with Two Eggs Over Easy, Arugula, Cherry Tomatoes, Feta Cheese on Sourdough Bread

Biscuits & Sausage Gravy* | 18

Freshly baked biscuits topped with homemade Sausage Gravy served with Two Eggs your way

Superfood Power Bowl* | 16 *

Quinoa, Granola, Arugula, Berries, Bananas, Almond Butter, Berry Smoothie with Coconut Milk & Toast

Build Your Own

Countrypolitan Nash Hash* | \$18

Choice of Egg, Protein, Cheese and Topper, served over Hashbrowns with Green Peppers, Onions & Toast

Omelet Your Way* | \$18

Choice of Egg, Protein, Cheese, Veggie, served with Hashbrowns & Toast

Eggs		Scrambled, Egg Whites, Over Easy/Medium/Hard
Cheese		American, Cheddar, Provolone, extra \$4, Feta, Pepperjack, Pimento Cheese
Veggies		Spinach, Tomato, Mushrooms, extra \$4, Peppers, Onion
Protein		Bacon, Sausage, Ham, Beef Brisket, Sausage Gravy, Turkey Sausage, Veggie Sausage, extra \$6
Toppers		Signature BBQ Sauce, White BBQ Sauce, Pepper Jelly

Sides | 8 (unless otherwise noted)

Protein* - Bacon, Sausage, Turkey Sausage, Sausage Gravy, Vegetarian Sausage

Two Eggs* (One egg* | \$6)

Hashbrowns *

Creamy Grits *

Seasonal Fruit *

Berry & Banana Yogurt Parfait *

Bakery | 7 *

Cinnamon Crumble Roll
White or Wheat Toast
Sourdough Biscuit
English Muffin
Bagel



GF | Gluten Free *Vegetarian +Vegan



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Lunch

11:00am - 3:30pm

Salads, Soups & Shareables

Field Greens Salad | 9 * GF

Sweet & Tart Greens, Cucumbers, Grape Tomatoes, Crumble, Cheddar Cheese, Sorghum Vinaigrette

Strawberry Lemon Rhubarb

Salad | 9 * GF

Fresh Strawberries and Asparagus, Green Lettuce, Shaved Parmesan, Marcona Almonds, Medjool Dates, Lemon Rhubarb Honey Vinaigrette

Add Protein to Any Salad*

Grilled Chicken \$8

Fresh Grilled Laguna Blanca Salmon \$14

Grilled Waygu Hanger Steak \$16

Hot Chicken Caesar Salad* | 16

Nashville Hot Chicken, Chopped Green Leaf, Pecorino Romano, Biscuit Croutons, Caesar Dressing

Tennessee Cheese Plate* | 25 *

Sequatchie Cumberland, Sweetwater Cheddar, Noble Springs Goat Feta, Sequatchie Coppinger, Fruit, Chutney, served with Bread, Crackers and Nuts

Pretzel & Cheese | 15 *

Warm Soft Bavarian Pretzel, Housemade Pimento Cheese

30 Minute Lunch Combo

Choose 2 for \$9.95 | Salad, Sandwich, Soup

Field Greens Salad * GF

Greens, Cucumbers, Grape Tomatoes, Cheddar, Crumble

Strawberry Lemon Rhubarb Salad * GF

Fresh Strawberries and Asparagus, Green Lettuce, Shaved Parmesan, Marcona Almonds, Medjool Dates, Lemon Rhubarb Honey Vinaigrette

Caesar Salad *

Chopped Green Leaf, Pecorino Romano, Biscuit Croutons, Caesar Dressing

BLT Sandwich*

Applewood Bacon, Green Lettuce, Sliced Tomato, Mayonnaise, Texas Toast

Ham & Provolone*

Smoked Ham, Sliced Provolone Cheese, Lettuce, Tomato, Dijonnaise

Grilled Cheese *

American Cheese, Texas Toast



Main Entrees

Honky Tonk Burger* | Single 19

Grilled Angus Steak Burger, Cheddar and Pimento Cheese, Jalapeno, Bacon, Pepper Jelly, Brioche Bun served with Shoestring Fries | Make it a Double \$5

Hot Chicken Sandwich* | 19

Crispy Nashville Hot Chicken, Puckered Pickles, Red Cabbage, Buttermilk Herb, Brioche Bun served with Shoestring Fries

BBQ Brisket Flatbread* | 20

Smoked Brisket, Pimento Spread, Mozzarella, Peppadews, Signature & White BBQ Sauce

Smokehouse Mac & Cheese* | 22

Barbecue Brisket, Mac & Cheese, Peppadew Peppers, Pickles, Green Onion, Signature BBQ Sauce

Grilled BBQ Salmon* | 19 GF

Sweet and Tangy Glazed BBQ Salmon, Corn Fritters, Blueberry Lemon Marmalade Slaw

GF | Gluten Free *Vegetarian +Vegan



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