

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**

Crispy Pork Belly
black garlic gastrique / grits / citrus parsley salad | **8**

BURGERS & MORE

Gluten-free hamburger buns available

Hot Beef Sandwich
house smoked beef / demi glacé / bleu cheese fondue/
pickled red onion | **10**

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

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

Brie Burger
two, 4oz beef patties* / herb aioli / brie / roasted tomatoes | **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 / braised kale / lemon butter sauce | **22.5**

Grilled Portobella 🌿 **gf**
cous cous / oven roasted tomatoes / romesco / citrus arugula salad | **13**

Milk Braised Pork Shoulder **gf**
potato purée / natural gravy / pickled red onion & parsley salad | **16.5**

Seared Salmon **gf**
red pepper romesco / rapini / grit cake | **18**

Ribeye* **gf**
14oz choice ribeye seared to order /
served with crispy potatoes | **28**

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



SOUP & SALADS

Tomato Basil Soup
garlic croutons / parm / basil oil | **6**

Farm Salad 🌿
mixed greens / cous cous / sorghum & spice glazed squash/
feta / pepitas / red wine vinaigrette | **9**
*add grilled chicken** | **5** *portobello* | **5** *grilled Ahi** | **7**

Beet and Buratta Salad 🌿
lemon cream / candy striped beets / arugula /
gala apple / candied walnuts | **9**
*add grilled chicken** | **5** *portobello* | **5** *grilled Ahi** | **7**

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

Caesar
kale / croutons / parmesean cheese / cured egg yolk /
roasted garlic vinaigrette | **8**
*add grilled chicken** | **5** *portobello* | **5** *grilled Ahi** | **7**

Ahi Tuna Salad **gf**
whipped feta / grilled potato / charred green beans /
oven roasted tomato / radish / arugula /
green olive citrus vinaigrette | **17**

SIDES

Fries | **3**

Caesar Salad | **3**

Coleslaw | **3**

Grilled Bread | **3**

Grits | **3**

Potato Purée | **3**

DESSERTS

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

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