





APPETIZERS

Fried Green Tomatoes - Cornmeal breaded green tomatoes served over field greens, with homemade "Not Yo' Mama's" pimento cheese, & our very own due south mayo **8**

Smoked Pork Nachos - Crispy white corn chips topped with our very own smoked pork, covered in queso and finished with jalapenos, sour cream, green onion, and fire roasted salsa **10**

Fried Pickles - Crisp and tangy pickle wedges served with chipotle ranch dressing **7**

Smoked Chicken Dip - Our house smoked chicken combined with a creamy blend of roasted corn, peppers, onions and green chilis, served with a basket of homemade corn tortilla chips **8**

Chicharrons - Fresh pork rinds cooked to order that come to you popping hot! A perfect compliment to an ice cold beer **5**

ENTREE SALADS

*Add protein to your salad: Chicken Tenders (fried or grilled) **4**, Shrimp (fried or grilled) **4**,*

Steak Medallions **5, *Grilled Salmon **6***

Strawberry Mojo - Our house blend of mixed field greens topped with fresh strawberries, goat cheese and spiced pecans, tossed with balsamic vinaigrette **10**

Cranberry Apple Walnut - Blended field greens topped with dried cranberries, apples, toasted walnuts and bleu cheese, tossed with a cranberry citrus vinaigrette **10**

Super Greek - Blended field greens topped with Kalamata olives, artichokes, sundried tomatoes, roasted peppers, feta cheese and tossed with Tzatziki dressing. It's super Greeky! **10**

Classic Caesar - Romaine lettuce with shaved parmesan, black pepper-garlic croutons and Caesar dressing **10**

Simple Greens Salad - House blended greens with cucumber, diced tomato, Bermuda onion and blended cheese **10**

Side Salads - Your choice of any of our delicious petite entrée salads **5**

Dressings: Ranch, Honey Mustard, 1000 Island, French, Italian, Balsamic Vinaigrette, Cranberry Citrus Vinaigrette, Caesar, Tzatziki

**Cooked to order. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.*



CHEF'S CHOICE ENTREES

*All entrees served with a salad of mixed greens.
Upgrade your side salad to a small version of any of our **Entree Salads** for 3*

Ribeye* A 14oz hand cut choice Ribeye grilled to your liking topped with our famous steak butter and served with garlic mashed potatoes & julienne vegetables **25**

Filet* 8oz center cut Angus Filet finished with our famous steak butter. Served with julienne vegetables and garlic mashed potatoes **29**

Blackened Sea Bass A filet of Blackened Sea Bass topped with our made to order shrimp sauce, served over panhandle rice pilaf and broccoli **20**

Honey Citrus salmon* Grilled Salmon topped with our own local honey citrus glaze. Served over panhandle rice pilaf, accompanied by julienne vegetables **18**

FAVORITES

Chicken Tenders Platter Fried chicken tenders with shoestring fries & honey mustard **12**

Steak and Biscuits Hand cut steak medallions pan seared to order on mini biscuits served with jalapeno tomato preserves **10**

Flat Tire Chicken Hand pounded and breaded in crunchy panko, topped with a white pepper gravy. Served with garlic mashed potatoes & Broccoli **15**

Street Tacos Grilled Catfish or Shrimp tacos topped with a tomato lime cilantro slaw, blended cheeses & due south sauce. Served on griddled tortillas with chips & fire roasted salsa. Catfish **10** Shrimp **12**

Smokestack Our house smoked pulled pork layered Between "hot from the griddle" corncakes, hand cut cider slaw & BBQ sauce. Served with shoestring fries **11**

Bacon Wrapped Smoked Meatloaf Smoked Applewood bacon wrapped meatloaf, served with garlic mashed potatoes & broccoli topped with crispy fried onion rings & BBQ sauce **16**

Shrimp Feast Grilled or fried shrimp served with shoestring fries, hush puppies & cocktail sauce **13**

Fried Catfish Fried filet of Catfish served with shoestring fries, hush puppies & tartar sauce **11**

Smoked Pork BBQ A large portion of our house smoked pulled pork with fries & BBQ sauce **13**

SANDWICHES

All Sandwiches served with shoestring fries, add sweet potato fries for just 1.00

The Texas Dip Our own smoked Prime Rib dipped in au-jus and served on a crispy baguette with a horseradish cream, caramelized onions & Swiss cheese **13**

STARR-BQ Sandwich Our house smoked pulled pork with hand cut cider slaw, pickles and BBQ sauce on a toasted split top bun **10**

Pimento Patty Melt- fresh ground beef pressed on the griddle and topped with our famous pimento cheese with caramelized onions all melted up on Texas toast **12**

Tennessee BLT Grilled Texas toast with fried green tomatoes, “Not Yo Mama’s” pimento cheese, due south mayo, bacon & lettuce **10**

Classic BLT Yep! Bacon, lettuce and tomato piled high on Texas toast **8**

The Classic Cheeseburger* 1/2 lb of fresh ground beef hand patted & grilled to order. Served on a toasted split top bun with lettuce, tomato, onion & kosher garlic dill pickles with your choice of cheese **10**

Triple Decker Grilled Cheese Grilled Texas toast with your choice of cheese **8**

Choices of cheese - Cheddar, Swiss or Provolone

SIDES

Steamed Broccoli 3

Loaded Potato Salad 3

Garlic Mashed Potato 3

Shoestring Fries 4

White Mac and Cheese 3

Julienne Vegetables 4

Baked Beans 3

Sweet Potato Fries 5

Panhandle Pilaf 3

Hand Cut Cider Slaw 3

Basket of bread 4

Baked Potato (after 5pm) 5

DRINKS

Sweet Tea, Unsweet Tea, Coca-Cola, Diet Coke, Sprite,
Dr. Pepper, Orange Fanta, Lemonade **2.50**

Hot Tea, Hot Cocoa, Coffee **2.25**



170 N. Water Avenue
Gallatin, TN

Restaurant and Reservations- **615.451.6961**

Catering Information- **615.804.2099**