



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, BBQ sauce 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) 5, Shrimp (fried or grilled) 5,

**Grilled Salmon 7*

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 creamy Caesar dressing **10**

Simple Greens Salad - House blended greens with cucumber, diced tomato, Bermuda onion and blended cheese and Homemade black pepper and garlic croutons **10**

Petite Salads - Your choice of any of our delicious petite entrée salads **6**

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

BOTTOMLESS DRINKS

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

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

**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 4*

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

Filet*- 8oz hand cut Herford beef Filet topped off with our famous steak butter. Served with hand cut julienne vegetables and garlic mashed potatoes **29**

Shrimp and Grits- Stone ground Parmesan Reggiano Cheddar Grits topped with a creamy blend of fresh shrimp, peppers, onions and our special blend of creole seasonings **18**

Blackened Sea Bass- A filet of Australian Seabass 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 with julienne vegetables **18**

Mediterranean Mahi Mahi- 8oz cut of Mahi Mahi pan seared and served over stone ground parmesan Reggiano grits and topped with a onion, tomato, roast pepper, artichoke and sun-dried tomato sauce **24**

FAVORITES

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

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

Smoked Pork BBQ A half pound of our house smoked pulled pork served with fries& BBQ sauce **13**

Fried Catfish Fried filet of Catfish served with shoestring fries, hush puppies & tartar sauce **12**

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

Bacon Wrapped Smoked Meatloaf Smoked Apple-wood bacon wrapped meatloaf, served with garlic mashed potatoes & butter steamed 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**

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**

SIDES

Butter Steamed Broccoli 3

Garlic Mashed Potato 4

Shoestring Fries 4

Great Northern White Beans 3

White Mac and Cheese 4

Julienne Vegetables 4

Cheddar Grits 5

Sweet Potato Fries 5

Panhandle Pilaf 4

Hand Cut Cider Slaw 3

Basket of bread 4

Baked Potato (after 5pm) 5

SANDWICHES

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

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

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

Sir Robin’s Chicken sandwich– Hand pounded Chicken breast breaded in crunchy panko served on a gourmet pretzel bun with swiss, bacon, shredded lettuce, tomato, garlic dill pickles and creamy ranch dressing. 11

Catfish Po-boy– Filet of catfish on Gambino’s po-boy bread with due south sauce, shredded lettuce, sliced tomato and garlic dill pickles. 12

Shrimp Po-boy– Hand breaded shrimp on Gambino’s po-boy bread with due south sauce, shredded lettuce, sliced tomato and garlic dill pickles. 14

DESSERTS

Deep Dish Fudge Brownie Warm deep dish brownie served with vanilla bean ice cream, hot fudge, and whipped cream 7

Peach Cobbler Sweet peaches topped with a crisp and sugary crust served right from the oven and topped with vanilla bean ice cream and whipped cream 7

Turtle Cheesecake A delicate and creamy cheesecake swirled with chocolate and caramel 5

Vanilla Bean Ice cream - per scoop 3



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Reservations– 615.767.1660

Thank you for joining us!