

for the table

House Charcuterie Board 19

*artisanal cheeses, cured meats*

*honey and jams, melba, pickled vegetables*

New Orleans Cocktail 15 gf

*four jumbo shrimp, bloody mary sauce, okra*

*grilled lemon, drawn butter*

Sweet Potato Hummus 10 vn

*heirloom baby carrots, celery, apples pineapple, candied walnuts, flatbread*

Cheese Bings 10 v

*cheese fritters, marinara sauce*

*honey mustard*

Buffalo Cauliflower 10 v

*tempura-battered cauliflower,* *buffalo sauce bleu cheese, heirloom baby carrots, celery*

IPA Beer Cheese & Pretzels 10 v

*in warm cast iron skillet*

Oyster of the Week MKT

dozen or ½ dozen oysters on the half shell mignonette, cocktail, charred lemon

for you

Saffron Corn Soup with Shrimp 9

*benton’s bacon, pepper puree, potato chips*

Soup of the Day 6 & 8

*chef inspired seasonal soup*

Classic French Onion 8

*caramelized onions, sherry thyme broth holland rusk crouton, melted provolone cheese*

Bison Chili 6 & 8

*corn chips, cheddar, sour cream, scallions*

Classic Cherokee Side Salads 6

*caesar, east tennessee house salad*

*chopped wedge, sequoyah*

Fall Harvest Side Salad 7 v | df | gf

*baby kale, citrus-marinated fuji apples, beets mandarin oranges, dried cranberry, candied walnuts, sorghum vinaigrette*

Asian Side Salad 7 vn | df

*romaine lettuce, cucumbers, pineapple carrot, celery, edamame, sesame vinaigrette*

small plates

Burrata Salad 14 v

*avocado, tomato jam, red onion*

*baby kale, balsamic reduction, melba*

Honey Tabasco Pork Belly 15

*charred tomato succotash, tangy mustard*

Martini Scallops 19

*vermouth cream, crispy sage*

*green olive tapenade*

Lamb Meatballs 12

*cruze farm dill crème fraiche, cucumber pepper puree, tomato jam, flatbread*

Shrimp Bites 15 df

*tempura-battered shrimp, spicy chili glaze edamame puree, grilled pineapple, sesame*

Chicken & Mushroom Ramen 15

*soy short rib broth, egg, pickled vegetables sesame, scallion, crispy wonton*

artisan pizzas

*our pizza dough is club made, hand stretched, finished with fresh herb oil*

Butcher’s Pie 15

*sausage, benton’s bacon, pepperoni*

*italian buffalo mozzarella*

Honolulu 15

*pork belly, benton’s country ham, pineapple*

*spicy chili sauce, cheddar*

Siracusa 15

*italian sausage, pistachio*

*pesto, ricotta*

Kiki’s 13 v

*green olive tapenade, wilted spinach*

*roasted garlic, red onion, feta*

Chicken Al Burro 13

*alfredo, grilled chicken, benton’s bacon*

*wilted spinach, parmigiana*

Formaggio 13 v

*alfredo, mozzarella*

*parmigiana, goat cheese*

pub classics

Southern Cobb Salad 15

*crisp romaine, cherry bliss tomatoes, cucumbers, farm fresh eggs, bleu cheese, SWV cheddar*

*cruze farms ranch dressing, three hand-breaded buttermilk tenders*

Cherokee Steak Burger 14

*lettuce, tomato, onion, pickle, choice of cheese*

Dry Ranch Jumbo Chicken Wings 14 gf

*chef david’s buffalo sauce, ranch, celery, carrots*

Benton’s Bacon Cheese Quesadilla 13

*three cheese blend, benton’s bacon, ranch, grilled chicken, salsa, sour cream, guacamole*

Classic Cherokee Salads 10

*Caesar, East Tennessee House Salad, Chopped Wedge, Sequoyah, Fall Harvest, Asian*

*add salmon $9, grilled chicken breast $6, shrimp $9, steak $16, chicken tenders $6*

Chicken Spinach Tostada 13

*tortilla, spinach maria, tomato, jalapeno, scallions, three cheese blends*

*salsa, sour cream, guacamole*

Buttermilk Chicken Tenders Basket 14

*crispy fried chicken tenders, french fries, honey mustard*

English Pub Fish & Chips 18

*beer battered cod, crispy fries, spicy ketchup, lemon caper aioli*

Chicken Milano 19

*chargrilled chicken breast, exotic mushrooms, sun-dried tomatoes, bowtie pasta*

*creamy roasted garlic asiago sauce*

entrees

Lemon Pepper Salmon 28 gf

*cruze farm dill crème fraiche, charred tomato succotash, roasted cauliflower*

Fall Power Bowl 18 vn | df | gf

*brussel sprouts, roasted beets, cauliflower, cinnamon apples, heirloom carrots, exotic mushrooms in orange stir fry glaze over jasmine rice*

Pork Belly Tacos 16

*spicy chili sauce, cheddar, fresh jalapeño, salsa, guacamole, sour cream, corn tortillas*

Lamb Meatball Ragout 24

*potato gnocchi, burgundy mushrooms romano cheese*

Bison Meatloaf 22

*bourbon tomato glaze, root vegetable puree, wilted greens, heirloom carrots*

18oz Bone-In Ribeye 45 gf

*gorgonzola compound butter, burgundy mushrooms, roasted potatoes*

Magnolia Filet Mignon 5oz | 8oz 32 | 38

*truffled demi-glace, yukon gold potatoes, charred asparagus*

Korean BBQ Short Rib 29 df

*braised short rib, sticky jasmine rice, fried brussel sprouts, sesame seeds*