



LIMITED BRUNCH MENU

OPENING ACTS (APPETIZERS)

BASKET OF BISCUITS

Four fresh made southern buttermilk biscuits served with seasonal jam, boozy honey butter and local honey. \$8

BRUNCH SUNDAE

Seasoned french fries topped with our sausage gravy, cheddar cheese, bacon crumbles and diced green onions. \$9

SWEET + SPICY PICKLES

Locally grown sweet pickles with a spicy kick, hand battered and fried to a golden brown. Served with ranch dressing. \$8

EMMY'S CHICKEN TENDERS

Hand battered chicken breast tenders deep fried and served with your choice of ranch or honey mustard. \$9

+ Served naked or get them tossed in Buffalo, Hot Chicken, CB's BBQ or Dry Rub

BRUNCH CLASSICS

FRIED CHICKEN BISCUIT (Original or Nashville Hot)

Fried chicken, pimento cheese and a side of spiced honey served with home style potatoes. \$10

CLASSIC BISCUIT (Vegetarian or Meat)

Scrambled eggs and cheddar cheese served with home style potatoes. \$8

+ Add Sausage Patty or Bacon \$2

BISCUITS & GRAVY

Two buttermilk biscuits topped with sausage gravy. \$8

VEGGIE & CHEESE FRITTATA (Vegetarian)

Diced asparagus, onion, bell pepper, mushrooms and cheddar cheese. Served with home style potatoes. \$12

COTTAGE CHEESE & FRUIT CUP (Vegetarian)

Fresh fruit cup and cottage cheese cup. \$10

TURKEY APPLE CRISP

House smoked turkey breast, crips granny smith apples, swiss cheese, bacon and our cranberry aioli on toasted wheat berry bread. Served with home style potatoes. \$16 (**Featured in Country Weekly Magazine!**)

A LA CARTE SIDES + EXTRAS

Fruit Cup \$5

Side of Fries \$3

Side of Home Style Potatoes \$2

3 Bean Salad \$3

Two Sausage Patties \$4

Two Slices of Bacon \$3

DESSERT

TN Cheesecake - \$5

PLEASE RESPECT THE ARTISTS ON STAGE.

Remember that during shows, we are a true listening room and we ask that table conversations be kept to a whisper and minimum to respect the artists. Thanks, and enjoy the show!