



DAILY SELECTIONS (until 7pm) \$4 22oz Domestic Drafts | \$6 22oz Great Oak Drafts | \$6 Select Bourbon

TUESDAY
\$3 Domestic Pints | \$4 Great Oak Pints

WEDNESDAY
Half-Off Select Sushi 11-4 (dine in only)

THURSDAY
\$6 Select Bourbon & Scotch

FRIDAY
\$6 Sangria

SATURDAY
\$6 Select Wine

SUNDAY
\$3 Mimosas | \$6 Bloody Marys 11-4

APPETIZERS

Potstickers 8
5 seared pork & veggie filled wontons with soy ginger sauce

Edamame 7
Freshly steamed edamame with sea salt

Firecracker Shrimp 10
Hand battered shrimp drizzled with firecracker aioli

Fried Pickles 7
Hand battered pickle chips with sriracha ranch

Hand Cut Garlic Fries 7
One pound of fresh cut fries tossed in garlic & herb parmesan, served with BBQ aioli

Spinach Dip 9
Creamy spinach dip topped with mozzarella, served with tortilla chips

Traditional Wings 13
8 jumbo wings tossed in your choice of buffalo, garlic parmesan, cajun dry rub, honey sriracha, or Southern Craft BBQ sauce

Hummus 8
Our house made blend topped with olive oil & paprika, served with tomato, cucumber, & warm pita

Crab Rangoons 7
4 folded wontons stuffed with crab salad

Ahi Poke 14
Fresh Hawaiian caught tuna, avocado, red onion, tomato, sesame oil, & sesame seeds served on mixed greens with tortilla chips

Lamb Lollipops 18
Grilled rosemary & garlic spiced lollipops finished with BBQ sauce & maple glazed Brussels sprouts

SALADS

blue cheese, ranch, sesame ginger, honey mustard, raspberry vinaigrette, balsamic vinaigrette, seasonal dressing, Olive Oil Divine champagne +\$1 or bourbon balsamic +\$1

Add-ons: grilled or fried chicken +\$4, blackened or fried shrimp +\$6, blackened or grilled salmon +\$8

Seasonal Chopped 10
Our creative blend of locally sourced ingredients that reflect our restaurant as well as the seasons

Strawberry Spinach 10
Fresh spinach & strawberries topped with candied cashews, goat cheese, & raspberry vinaigrette

House 7
Lettuce, tomato, red onion, bacon, egg, blue cheese crumbles, & house made croutons

Boomtown 12
House salad topped with fried buttermilk chicken tossed in buffalo sauce

FEATURED ENTRÉES

All steaks are 100% USDA black angus beef & are finished with beef tallow & smoked flake salt. Add blackened or sautéed shrimp for \$6. Served with 2 sides. Add a side salad for \$2.49.

★ Butcher's Cut Steak MKT
Chef's selection of preferred cuts

Surf & Turf 46
8oz filet mignon & 4 sautéed shrimp

Filet Mignon 42
8oz center cut

40 Day Dry Aged Ribeye 40
12oz prime cut, pronounced flavors of savory, earthy, nutty beef marbling

Ribeye 44
16oz prime cut

Bone-In Pork Chop 24
Center prime cut, topped with jalapeño strawberry bacon jam

Herb Chicken 15
Grilled chicken breast, black rice, & carrots topped with pesto cream sauce

CLASSIC ENTRÉES

Add a side salad for \$2.49.

Sea Bass 36
Mild & buttery Chilean sea bass topped with beurre blanc & served with parmesan risotto & choice of side

Blackened Salmon 19
8oz salmon filet served with cheese grits, asparagus, & red pepper jam

Shrimp 'N' Grits 17
Seared shrimp served with grits & a fried green tomato, topped with cajun mushroom cream sauce (Add Southern Craft house cured bacon for \$2)

Bison Chopped Steak 16
Served with mashed potatoes, homemade brown gravy, mushrooms, & sautéed onions

Chef's Seasonal Pasta 15
Chef's choice of fresh pasta, ask your server for details
Add-ons: grilled chicken +\$4, blackened or grilled salmon +\$8, blackened shrimp +\$6

Mahi Mahi Tacos 14
Cajun marinated pan seared mahi mahi, red cabbage, pico de gallo, & firecracker aioli in flour tortillas, served with a grilled corn salad
Substitute firecracker shrimp +\$1 (lettuce wrap gluten free option)

Buttermilk Chicken 13
Buttermilk marinated fried chicken with hand cut garlic fries & your choice of BBQ aioli or apple butter

Blackened Chicken 14
Cajun seasoned grilled chicken breast, black rice, pico de gallo, avocado, & side of sriracha

BURGERS & SANDWICHES

Served with regular hand cut fries. Substitute garlic parmesan fries with BBQ aioli, sweet potato fries with honey mustard, or side salad +\$1

Add Southern Craft house cured bacon +\$2, fried egg +\$2, avocado +\$2, smoked bacon +\$1

Substitute black bean patty, grilled portobello cap, or lettuce wrap to any burger or sandwich

Truffle Bomb Burger 19

Kobe beef, truffle aioli, truffle parmesan, truffle mushrooms, & truffle infused balsamic reduction

Caribbean Chicken Sandwich 14

Jerk chicken breast, chimichurri aioli, pepper relish, lettuce, & onion

Southwest BBQ Burger 13

Ground beef patty, roasted red peppers, jalapeños, chipotle peppers, cheddar, smoked bacon, BBQ sauce, lettuce, & pico de gallo

Classic Cheeseburger 9

Ground beef patty, american cheese, lettuce, tomato, & onion

Privilege 17

Meat by Linz dry age patty topped with sautéed mushrooms, onions, & thyme aioli

Drunken Goat 14

Ground beef patty, Buffalo Trace bourbon blackberry jam, smoked bacon, mixed greens & goat cheese

The Politician 17

Kobe beef, truffle parmesan cheese, Southern Craft house cured bacon, & sliced tomato

American Kobe Beef Burger 15

Kobe beef patty topped with sautéed mushrooms & onions

Label Signature Burger 12

Ground beef patty, bacon, avocado, tomato, & jalapeño cream

The Ultimate Cheeseburger 14

Ground beef patty, gouda, swiss, cheddar, american cheese & smoked bacon

Black & Blue 10

Ground beef patty, blue cheese crumbles, & grilled onions

Pimento Burger 10

Ground beef patty, grilled onions & house made pimento cheese

Spicy Thai Chicken Sandwich 11

Grilled chicken breast, swiss, avocado, Thai chili paste, & tabasco onion straws

The Bacon Clucker 10

Hand battered chicken breast topped with bacon, honey mustard, lettuce, & tomato (Make it a double clucker +\$1)

Angry Bird 10

Seasoned turkey patty with ghost pepper mozzarella, caramelized onions, lettuce, tomato, & thyme aioli

Label Reuben 12

Our take on the classic Reuben constructed with corned beef, sauerkraut, firecracker aioli, & swiss served on rye

SIDES (\$4 each, unless included with entrée)

- Mashed Potatoes • Southern Craft House Cured Bacon Butter Corn
- Maple Glazed Brussels Sprouts • Grilled Asparagus
- Brown Butter Carrots • Truffle Mac & Cheese
- Sautéed Mushrooms • Black Rice • Sautéed Vegetables

SIGNATURE COCKTAILS

Label Old Fashioned 12

Buffalo Trace bourbon, Angostura bitters, orange zest, Luxardo cherries

Label Manhattan 12

Bulleit rye, Angostura bitters, Carpano Antica Formula vermouth

Label Whiskey Sour 12

Buffalo Trace bourbon, egg white, Angostura bitters, fresh squeezed sweetened lemon juice

Sazerac 12

Sazerac rye, Peychaud's bitters, Angostura bitters, sugar cube, anise rinse

June Carter Martini 12

Buffalo Trace bourbon, peach schnapps, peach purée, champagne

The XX Martini 12

X Rated Fusion liqueur, blueberry vodka, fresh squeezed sweetened lime juice

Blackberry Ginger Mule 10

Buffalo Trace Wheatley vodka, house made ginger purée, ginger beer

Label Bloody Mary 10

Buffalo Trace Wheatley vodka, house made spice blend, Zing Zang mix, Southern Craft Cured Benton's Bacon

GREAT OAK BREWING

JC, TN

Carpenter's Cream Ale ABV 5.8

El Jefe's Hefeweizen ABV 5.2

16oz
\$5

Frankland Amber Ale ABV 5.4

Free Republic Brown Ale ABV 6.5

22oz
\$7

Tres Amigos Mexican Lager ABV 5.5

Thunder Pig IPA ABV 6.2

Tennessee UnKommon Ale ABV 5.5

Pick 4
Flight
\$6

Twin Eddies Coffee Porter ABV 5.8

Watauga Lake Kolsch ABV 5.8

DESSERTS

Cinnamon Oblivion 7

Fresh baked cinnamon roll topped with vanilla bean ice cream, caramel, & chopped pecans

Kentucky Bourbon Pecan Pie 10

Add a scoop of vanilla bean ice cream for \$1

The Perfect Ending 9

Chocolate chip cookie sandwich topped with brownies, vanilla bean ice cream, whipped cream, caramel, & chocolate sauce

Drunken Cheesecake 9

NY Style slice topped with Buffalo Trace bourbon blackberry jam

Dulce de Leche Cheesecake 10

Add a scoop of vanilla bean ice cream for \$1

DRINKS 3

- Coca-Cola • Diet Coke • Coke Zero • Sprite • Mr. Pibb
- Ginger Ale • Iced Tea • Lemonade • Pellegrino 6/liter