



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 | substitute sweet potato fries +\$1
- 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 crab salad stuffed wontons with firecracker aioli & sweet chili sauce
- 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 buffalo buttermilk fried chicken

## 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

\* These are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We cannot guarantee our products are allergen-free because we use shared equipment.\* Parties and reservations of 8 or more are subject to 20% gratuity.

## 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 on any burger or sandwich

### Classic Cheeseburger\* 9

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

### Label Signature Burger\* 12

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

### Truffle Bomb Burger\* 19

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

### Caribbean Chicken Sandwich 14

jerk chicken breast, mozzarella, chimichurri aioli, pepper relish, onion, & lettuce

### Southwest BBQ Burger\* 13

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

### 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

### 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 • black rice  
risotto • sautéed mushrooms • sautéed vegetables  
garlic parmesan fries • sweet potato fries • french fries

## 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