



DAILY SELECTIONS (until 7pm)

\$4 22oz domestic drafts | \$4 22oz Great Oak Amber Ale
\$6 22oz Great Oak drafts | \$6 + \$11 select bourbon

SUN
\$3 mimosas
\$6 bloody marys
11-4

MON
\$6 mules

TUES
\$4 Great Oak
pints

WEDNESDAY
half-off select
sushi 11-4
(dine in only)

THURS
\$6 select
bourbon
& scotch

FRI
\$6 house
margarita

SAT
\$6 select wine
by the glass

APPETIZERS

- Potstickers 9**
5 seared pork & veggie filled wontons with soy ginger sauce
- Edamame 8**
freshly steamed edamame with sea salt
- Firecracker Shrimp 10**
8 hand battered shrimp drizzled with firecracker aioli
- Fried Pickles 7**
hand battered pickle chips with sriracha ranch
- Hand Cut Garlic Fries 8**
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
4 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 \$2.50

★ **Butcher's Cut Steak* MKT**
chef's selection of preferred cuts

Surf & Turf* 48
8oz filet mignon & 4 sautéed shrimp

Filet Mignon* 44
8oz center cut

40 Day Dry Aged Ribeye* 44
12oz prime cut, pronounced flavors of savory, earthy, nutty beef marbling

Ribeye* 45
16oz prime cut

Bone-In Pork Chop* 26
center prime cut, topped with jalapeño strawberry bacon jam

CLASSIC ENTRÉES

add a side salad for \$2.50

Sea Bass* 36
mild & buttery chilean sea bass topped with beurre blanc & served with parmesan risotto & choice of side

Blackened Salmon* 20
8oz salmon filet served with cheese grits, asparagus & red pepper jam

Shrimp 'N' Grits 18
seared shrimp served with grits in cajun mushroom cream sauce, topped with a fried green tomato | add Southern Craft house 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 14
buttermilk marinated fried chicken with hand cut garlic fries & your choice of BBQ aioli or apple butter

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

Blackened Chicken 15
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 | substitute side +\$2.50

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* 10

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

Label Signature Burger* 13

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

Drunken Goat* 15

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

The Politician* 19

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 12

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)

Southern Craft house cured bacon butter corn • mashed potatoes
grilled asparagus • maple glazed brussels sprouts • cheese grits
brown butter carrots • risotto • truffle mac & cheese
black rice • 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

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 11

Buffalo Trace Wheatley vodka, house made blackberry 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

ask about our rotating and seasonal taps

Carpenter's Cream Ale ABV 5.8

16oz

Frankland Amber Ale ABV 5.4

\$5

Free Republic Brown Ale ABV 6.5

Tres Amigos Mexican Lager ABV 5.5

22oz
\$7

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 • Fanta Orange
Ginger Ale • Iced Tea • Lemonade • Pellegrino liter/\$6