OLD HICKORY

TAVERN

15

EPIC APPETIZERS

CHARCUTERIE & ARTISANAL CHEESES artisanal cheeses, prosciutto and salamis, roasted peppers, aged balsamic glaze, fresh grapes, candied pecans, artisanal crackers

GRILLED PIZZA handmade grilled artisan flatbread topped with

prosciutto, boursin garlic-herb cheese, balsamic glaze and baby greens

MOINK BALLS

tender, flavor-packed meatballs dipped in a bath of sweet seduction glaze, caramelized and covered in crumbled bacon

SALMON TACOS

scallion cream cheese, fresh highly seasoned salmon, house-made remoulade, crispy capers, pickled red onion and fresh dill on lightly grilled flour tortillas

EPIC SPUDS 12

golden, crispy potatoes seasoned with house seasoning and topped with red, green, and sweet corn chile salsa, queso and avocado salsa add smoked pulled pork +\$8

SOUPS & SALADS

ADD GRILLED CHICKEN 6 SALMON FILLET 12

SOUP DU JOUR 8

TOMATO & ROASTED PEPPER 8

BISTRO SALAD

field greens, fruit, dried cranberries, candied nuts, artisanal cheeses, white balsamic vinaigrette

KALE & EDAMAME SALAD 14

10

kale and leaf lettuce, shredded carrots, edamame, scallions, dried fruit, seasonal fruit, nuts, seeds, orange champagne vinaigrette

HAIL CAESAR romaine hearts, parmigiano reggiano, sourdough croutons

SERVED WITH YOUR CHOICE OF ONE SIDE

BISTRO BURGER a moist and juicy burger with creamy brie or aged cheddar and our addictive onion and bacon jam

tender steak, roasted pepper chimichurri and caramelized onions

STEAK BRUSCHETTA 17 house-made focaccia bread layered with garlic and herb cheese,

PHAT PHILLY MELT 15 smoked beef brisket, grilled onions and sweet peppers, creamy jalapeño queso and provolone between a freshly grilled roll

WHO YOU CALLIN' CHICKEN? 15 succulent slow-smoked chicken, spicy capicola ham, caramelized onions and sweet peppers, sweet and spicy candied jalapeño peppers, and provolone cheese, all layered between a grilled ciabatta roll

18 MEDITERRANEAN FARFALLE farfalle pasta, fresh broccoli, marinated sun-dried tomato, roasted eggplant and red bell pepper, artichoke hearts, basil, pine nuts and parmesan cheese

ROASTED SALMON 26 mediterranean tomato salad of roasted peppers, capers, red onion, kalamata olives and fresh herbs

MEMORABLE ENTRÈES

MUST TRY SIDES

FIRE-ROASTED FINGERLING POTATOES crispy and tender fingerling potatoes with fresh garlic, house seasoning and grated parmesan cheese

HICKORY & SPICE "SECRET" ONION RINGS a legendary and a sought-after favorite

GARLIC & HERR RISOTTO

creamy risotto with garlic and herb cheese and crispy smoked bacon

ROASTED JALAPEÑO CHEESE GRITS soft, cheesy jalapeño grits

BRUSSELS SPROUTS

fresh brussels sprouts caramelized to perfection, bacon, candied pecans and an addictive glaze

FARM FRESH VEGETABLE ask your server for today's selection

SHOESTRING FRENCH FRIES

SERVED WITH YOUR CHOICE OF ONE SIDE

8 OZ CREEKSTONE FILET* 42 a succulent 8 oz filet of beef topped with criollo bacon jam 16 OZ PRIME CHARRED RIBEYE STEAK* **42**

prime beef, roasted pepper chimichurri, caramelized onions, steak salt

FIRE-ROASTED HERITAGE PORK CHOP* 34 frizzled leeks, demi-glace

ROASTED GAME HEN 22 juicy southwestern game hen paired with roasted pepper pesto

*This food is cooked to order: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Allergen Alert: Food may contain or may have come in contact with nuts, soy, milk, eggs, wheat, fish, crustacean and shellfish. Please let your server know of any dietary restrictions.

AVAILABLE AFTER