

# OLD HICKORY

## TAVERN

### EPIC APPETIZERS

- CHARCUTERIE & ARTISANAL CHEESES

18

artisanal cheeses, prosciutto, roasted peppers, aged balsamic glaze, micro basil, grilled house-made bread
- GRILLED PIZZA

12

handmade grilled artisan flatbread topped with prosciutto, boursin garlic-herb cheese, balsamic glaze and micro greens
- MOINK BALLS

10

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

11

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

two per order
- EPIC SPUDS

12

crispy seasoned potatoes topped with red, green, and sweet corn chile salsa, queso and avocado crema

add smoked pulled pork +\$8

### SOUPS & SALADS

- ADD GRILLED CHICKEN 6

SALMON FILLET 12
- SOUP DU JOUR

8
- TOMATO & ROASTED PEPPER

8
- BISTRO SALAD

14

field greens, fruit, dried cranberries, candied nuts, artisanal cheeses, white balsamic vinaigrette
- KALE & EDAMAME SALAD

14

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

10

romaine hearts, parmigiano reggiano, sourdough croutons

### 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 & HERB 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

- BISTRO BURGER

15

a moist and juicy burger with creamy brie or aged cheddar and our addictive onion and bacon jam
- STEAK BRUSCHETTA

17

house-made focaccia bread layered with garlic and herb cheese, tender steak, roasted pepper chimichurri and caramelized onions
- PHAT PHILLY MELT

15

smoked beef brisket, grilled onions and sweet peppers, creamy jalapeño queso and provolone between a freshly grilled pretzel 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
- MEDITERRANEAN FARFALLE

18

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 ENTRÉES

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-glaze
- 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 5 PM