

BRUNCH

All brunch entrees are served with Bacon Cheddar Cheese Grits or Delmarva Potatoes.

Pulled Pork Omelet

Hickory smoked pork, cheddar cheese, roasted red pepper, Benton's bacon bits and bar-b-que sauce 11

Western Omelet

Ham, cheddar cheese, tomatoes, peppers and onions 10.75

Vegetarian Omelet

Mushrooms, green peppers, onions and tomatoes 10

Eggs Benedict

Country ham, poached eggs* and hollandaise sauce* on a homemade biscuit 11.75

Eggs Calhoun

Smoked pork loin, poached eggs* and country garden gravy on a homemade biscuit 11

Sausage & Eggs

House made sausage, poached eggs* and country garden gravy on a cornbread waffle 10

Chicken, Biscuit & Eggs

Fried chicken tenders, poached eggs*, homemade biscuit and country garden gravy 10.75

WAFFLES

- #1 **Belgian Waffle** Choice of blueberry, strawberry or pecan topping 8.75
- #2 **Sausage & Waffle** House made sausage, Belgian waffle 10
- #3 **Chicken & Waffle** 10

FIRST TASTE

White Chicken Chili cup 4 | bowl 6.5

Spinach Artichoke Dip 8.75

Rocky Top Potato Skins Hickory-smoked

bar-b-que pork, cheese and bacon 9

FRESH GROUND BURGERS & SANDWICHES

Served with your choice of side. Your choice of toasted regular or whole wheat bun.

☞ **Hamburger*** 9.5

Cheeseburger* American cheese 10

Double Black Bean Burger 9.5

Kick-Back Burger*

Smoked cheddar and jack cheese, smoked bacon, jalapeños and our spicy Kick-Back Sauce 11

Hickory Smoked Bar-B-Que Pork Sandwich 9.75

Bar-B-Que Chicken Sandwich

Grilled and basted with our bar-b-que sauce 10.5

Chicken Salad Club

With bacon and cheese 10.5

GARDEN SALADS

☞ **House or Caesar** 6.5

Southern

Fried chicken tenders, bacon, tomatoes, egg and cheese 11

Oriental Chicken

Teriyaki chicken with pineapple, rice, cheese, scallions, tomatoes and warm honey mustard 11

ENTREES

Served with your choice of potato and one side, along with a selection of our fresh-baked bread.

Hickory Smoked Bar-B-Que Ribs

Award-winning baby-back ribs, basted with bar-b-que sauce. Served with slaw half slab 14 | full slab 23

Hickory Smoked Bar-B-Que Pork Plate

Served with slaw 11.75

Handbreaded Chicken Tenders

Served with slaw 12

Fresh Chicken Calhoun

Basted with bar-b-que sauce, over rice 13

Southern-Fried Catfish

Served with slaw 13

☞ **Char-Grilled Wild Alaska Salmon***

Topped with maitre d' butter and served over rice 6 oz 15.5 8 oz 18.75

STEAKS & CHOPS

Served with your choice of potato and one side, along with a selection of our fresh-baked bread.

"Ale" Steak*

Sirloin, marinated in olive oil, mustard, garlic and our Cherokee Red Ale. Topped with Worcestershire butter 7 oz. 14.75 | 10 oz. 19

☞ **Filet Mignon*** 7 oz. 24

"Ale" Pork Chop

Marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter. one chop 11 | two chops 16

Prime Grade Ribeye Steak*

14 oz. hand cut from the eye of the rib, seasoned and grilled 28.75

WINGS!

Our Original WET Wings

Breaded in seasoned flour, fried crisp and tossed in our **Sweet & Spicy** Thunder Road Sauce. Single 9.5 | Double 17.75

Boneless Wings

Tossed in our **Sweet & Spicy** Thunder Road Sauce Single 9.5 | Double 17.75

Naked Wings

Simply seasoned, fried crisp and served with one sauce for dipping. Single 9.5 | Double 17.75

Smoked Wings

Rubbed with BBQ seasoning, hickory smoked and char-grilled. Served with one sauce for dipping. 10

Sauce options:

- **Sweet & Spicy** Thunder Road Sauce
- Calhoun's Bar-B-Que Sauce
- Blue Cheese dressing
- Buttermilk Ranch dressing
- Hot & Spicy

Extra Sauce or Dressing 50¢ each.

SIDES 3.75

- Delmarva Potatoes
- Bacon Cheddar Cheese Grits
- Fresh Fruit Cup
- Smoky Mountain Baked Beans
- Baked Cinnamon Apples ☞
- Creamy Country Slaw ☞
- French Fries
- Smokehouse Potatoes
- Baked Potato
- Mashed Potatoes
- Loaded Baked Potato (add \$1) ☞
- Fresh Broccoli ☞
- Spinach Maria
- Tennessee Corn Puddin'
- Mac'n Cheese
- Fresh Vegetable of the day

Calhoun's Homemade Dressings:

Original Cheddar Cheese Dressing

Honey-Mustard

Blue Cheese

Thousand Island

Honey Balsamic Vinaigrette

Creamy Garlic Peppercorn

Buttermilk Ranch

Olive Oil & Vinegar

DESSERTS

Macadamia Nut Banana Pudding 5.75

Fresh Key Lime Pie 5.5

Cheesecake of the Day 6.5

Louise's Triple Fudge Cake 5.5

☞ Item can be prepared Gluten Free. Sandwiches/burgers served with no bun.