

First Course

Soup du Jour

6

Buffalo Chicken Mac N' Cheese

Macaroni pasta, cheddar and pepper jack cheeses, buffalo chicken, drizzled ranch dressing

7

Bruschetta

Garlic rubbed grilled bread, Ripley tomato, fresh basil, Manchego Cheese

8

Fried Green Tomato

Tomato confit, blue crab, mascarpone cheese, buttermilk vinaigrette

7

Shrimp & Grits

The Old Mill grits, White cheddar, Tasso Ham, Demi-glace

8

Second Course

Chophouse Salad

Bibb lettuce, pickled red onion, grated egg, house cured bacon, sunflower seeds, bacon vinaigrette

8

House Salad

Baby arugula, tomato, goat cheese, grilled lemon-truffle vinaigrette

7

Caesar Salad

Romaine, croutons, anchovies, Caesar dressing

7

Add to any salad Chicken, Steak or Shrimp 4

* Ask your server about our Vegetarian options

Third Course

Hanger Steak

Smoked shallot, wild mushroom, sweet potato, demi-glace

20

Steak & Fries



Grass fed Tennessee sirloin, House cut fries, wilted spinach, Chimichurri butter

20

Third Course (cont)

Tamworth Pork Chop



Grilled pork chop, smoked cheddar grits, redeye gravy

18

BBQ King Salmon



House made BBQ glaze, warm potato salad, Dijon slaw

17

Chef's Fresh Catch of the Day

18

Shrimp Diavolo

House cut Linguini, braised escarole, grilled lemon

18

Pasta Carbonara

House cut fettuccini, Berkshire pancetta, caramelized shallot, sweet pea, cracked black pepper

15

Fleming's Stuffed Chicken Breast

Stuffed with Fontina, spinach, wild mushroom risotto

17

Top of the World Cheeseburger

Grilled onion, lettuce, pickle, smoked gouda

11

Black & Blue Salad



Grass fed Tennessee grilled steak, lettuce, ripe tomatoes, green onion, dressing, topped with Maytag blue cheese, potato straws

11

Seared Tuna Salad



Spice Rubbed Ahi Tuna, Mixed greens, avocado, mango, wasabi vinaigrette dressing

12

Southern Favorites

Pasture Raised Chicken "Pot Pie"

Mushroom puff pastry, whipped potatoes

15

Pulled Pork BBQ Plate

Slow roasted pork shoulder, BBQ sauce, Dijon slaw, house cut fries

11

Corn Meal Crusted Cat Fish

Mississippi Catfish, homemade tartar sauce, coleslaw, house cut fries

11

Dessert

Seasonal Crème Brule
Served with fresh fruit
7

Molten Chocolate Cake
Served with Crème Anglaise, Raspberry Coulis
7

Seasonal Bread Pudding
Served with Bourbon Raisin Anglaise
7

Gelato
Choice of Vanilla or Chocolate
5

Sorbet
Choice of Lemon or Passion Fruit
5

After Dinner

Grand Marnier	10
Hennessy VS	9
Hennessy VSOP	14
Korbel Brandy	6
Courvoisier	9

Sparkling

Kenwood Vineyards
Yolupa Valley, CA
.187 Split 10
Bottle 36

Segura Vidas Aria Brut, Spain
Bottle 32

Half Bottles

Alexander Valley 20
Chardonnay or Cabernet

Wines by the Glass/Bottle

Edna Valley Chardonnay, CA
Bright tropical fruit, peach and pear, subtle oak, finishes
with hints of coconut and pineapple
8.50/34

Fire Road Sauvignon Blanc, AU
Light, dry, crisp flavors of gooseberry, passion fruit,
true Marlborough Sauvignon Blanc
8.50/34

Santi Sortesele Pinot Grigio, IT
Generous and soft flavors of apples, pears, almonds with a
long, balanced finish
9/36

Tapena, Verdejo, Spain
Aroma, flavors of ripe pears, honey with soft, smooth body
8.50/34

Burgans, Albarino, Greece
Spring flowers, lemon peel aroma with gracious body of
fresh tropical fruit
9/36

Covey Run Riesling, CA
Colombia Valley Riesling with aroma of green apples,
peaches and honeysuckle crisp sweet flavors on the
finish
8/32

Cono Sur Pinot Noir, Chile
Voluptuous cherry, raspberry, plum and strawberry with
subtle smoke, silky finish
8.50/34

Dynamite Merlot North Coast, CA
Aromas of black cherry, blueberry, currant, dark fruits, dark
chocolate and vanilla flavors
8/32

**Marietta Vineyards Old Vine #50
Red Wine, CA**
Blend of Mendocino Syrah and Old Vine Zinfandel creating
full, rich fruit forward experience
9/36

Jacob's Creek Cabernet/Shiraz, AU
Aromas of dark plum and blackberry, ripe berries and
toasted oak lead to a soft persistent finish
8.50/34