

JACK DANIEL'S

Tennessee Traditions

OUR FAVORITES

HEARTY PORTIONS OF OUR DOWN HOME FAVORITES. CUSTOMIZE YOUR PLATE WITH ANY TWO SIDE DISHES.



1/2 Chicken 20.

Chopped Pork Shoulder 18.

Housemade Hot Links 17.

St. Louis Spare Ribs

Large. 21. X-Large. 26.

Sweet Tea Pork Chops

◇ Bone in Duroc Pork Chop Marinated in Our House-made Sweet Tea. ◇
Wood Grilled with Tangy Peaches. 28.

Fried Delta Catfish

Corn Flour Fried Filets & Green Tomato Chow-Chow. 19.

Griddled Meatloaf

Home-Style Gravy & Cornmeal Fried Onions. 18.

Southern Fried Chicken

Buttermilk & Cane Sugar Marinated Chicken.
Shallow Skillet Fried in Fresh Rendered Lard.
We Only Make a Few Plates a Day! 18.

12oz Center Cut Ribeye

Harris Ranch Black Angus Steak
Wood Flame Grilled & Seasoned with
Jack's Salt & Smoked Peppercorn Butter. 37.

SIDES

SOUTHERN CLASSICS LIKE YOU'VE NEVER HAD THEM BEFORE.
SO GOOD YOU'LL WANT TO EAT YOUR VEGETABLES. 5.

MACARONI AND CHEESE

FRIED OKRA
LONG CUT SLAW
STEWED GREENS

CHEDDAR CORNBREAD
PORK AND BEANS
POTATO SALAD

DESSERTS

SO GOOD THEY COULD BE GOLD MEDAL WINNERS. 6.

Blackberry Cobbler

Cornmeal Crust and Vanilla Ice Cream

Whiskey Pecan Pie

Deep Dish with Caramel Sauce

Southern Chocolate Layer Cake

Jack's Whiskey Cream



THE GOLD MEDAL AWARD WINNER DINNER

MAYBE IT'S A SPECIAL OCCASION, MAYBE IT'S NOT. EITHER WAY, YOU CAN STILL GET THE GOLD MEDAL, JUST LIKE JACK DID IN 1904.

OUR "AWARD WINNER DINNER" IS A FULL THREE-COURSE SUPPER. CHOOSE A STARTER, ENTRÉE, TWO SIDES, AND A DESSERT. 34.

STARTERS

CAESAR SALAD

Fried Green Tomatoes,
Creamy Parmesan Dressing

BARREL CHILI

Slow Cooked BBQ "Burnt
Ends" Chili with Beans

TATER WEDGES

Baked Taters with
Ancho-Chili & Sea Salt

ONION RINGS

Buttermilk Dredged, Thick
Sliced Georgia Sweets

DESSERTS

WHISKEY PECAN PIE

Deep Dish with Caramel

BLACK BERRY COBBLER

Cornmeal Crust & Vanilla Ice Cream

ENTREES

FRIED CATFISH

Corn Flour Fried Filets with
Green Tomato Chow Chow

GRIDDLED MEATLOAF

Home-Style Gravy & Fried
Cornmeal Crusted Onions

BBQ HALF CHICKEN

Hickory Smoke Barbequed
Half Chicken

BBQ PORK SHOULDER

Locally Sourced and Slow
Smoked BBQ Pork

CHOCOLATE LAYER

CAKE

Jack's Whiskey Cream



SCHLAFLY PILS

St. Louis Brewery, MO
German Pilsner

GEORGIA BROWN

Sweetwater Brewing, GA
English Brown Ale

REB ALE

Lazy Magnolia Brewing, MS
American Pale Ale

TURBO DOG

Abita Brewing, LA
English Brown Ale

SMOKED PORTER

Stone Brewing, CA
American Porter

NORTHERN LIGHTS

Starr Hill Brewery, VA
American IPA, 6.5% ABV

HELLUVA BOCK

Red Brick Brewing, GA
German Lager

BOURBON BARREL STOUT

Bluegrass Brewing, KY
American Stout, 8.5% ABV

BLUE MOON

Withbir

BUD LIGHT

Light Lager

BUDWEISER

American Lager

COORS LIGHT

Light Lager

DIXIE JAZZ

New Orleans Light Lager

MICHELOB ULTRA

Light Lager

MILLER LITE

Light Lager

NEW BELGIUM 1554

Belgian Dark Ale

PBR 16oz (CAN)

American Lager

YAZOO PALE ALE

American Pale Ale

YAZOO DOS PERROS

American Brown Ale



ARRINGTON WHITE

Arrington Vineyards, TN
10. | 38.

HIGHDEF RIESLING

Mosel, Germany
10. | 38.

LA CREMA CHARDONNAY

Sonoma Coast, CA
12. | 44.

PENNYWISE MERLOT

California AVA, CA
12. | 40.

GOUGENHEIM MALBEC

Mendoza, Argentina
9. | 36.

BLUEBIRD CABERNET

NORTH COAST, CA
8. | 32.

AFTER DINNER

A TASTE OF TENNESSEE

Tasting Pours of Jack's Finest Whiskeys. 20.

TENNESSEE CHOCOLATE

Old No. 7, Crème de Cacao & Amaretto. 10.

HOT, BUTTERED JACK

Tennessee Whiskey, Sugar & Molten Butter. 10.

LICORICE MANHATTAN

Gentleman Jack, Anisette & Bitters. 10.



ON TAP

BOTTLE

SCHLAFLY PILS
St. Louis Brewery, MO
German Pilsner

BLUE MOON
Witbier

GEORGIA BROWN
Sweetwater Brewing, GA
English Brown Ale

BUD LIGHT
Light Lager

BUDWEISER
American Lager

REB ALE
Lazy Magnolia Brewing, MS
American Pale Ale

COORS LIGHT
Light Lager

TURBO DOG
Abita Brewing, LA
English Brown Ale

DIXIE JAZZ
New Orleans Light Lager

MICHELOB ULTRA
Light Lager

SMOKED PORTER
Stone Brewing, CA
American Porter

MILLER LITE
Light Lager

NORTHERN LIGHTS
Starr Hill Brewery, VA
American IPA, 6.5% ABV

NEW BELGIUM 1554
Belgian Dark Ale

HELLUVA BOCK
Red Brick Brewing, GA
German Lager

PBR 16oz (CAN)
American Lager

**BOURBON BARREL
STOUT**
Bluegrass Brewing, KY
American Stout, 8.5% ABV

YAZOO PALE ALE
Local American Pale Ale

YAZOO DOS PERROS
Local American Brown Ale



SOUTHERN SPREAD
Deviled Ham, Smoked
Chicken & Pimento Cheese.
Pie Crust Crackers. 8.

**MEMPHIS CHARCUTE-
RIE**
Wood Grilled House
Sausage, Cheese, Saltines
& Pepperoncini. 9.

TATER WEDGES
Baked and Fried Taters with
Ancho-Chili & Sea Salt. 7.

ONION RINGS
Buttermilk Dredged, Thick
Sliced Georgia Sweets. 8.



CLASSIC JULEP
Gentlemen Jack &
Fresh Crushed Mint. 10.

**BLACK JACK MAN-
HATTAN**
Gentlemen Jack, Chambord
Fresh Blackberries. 10.

DISTILLER'S PUNCH
JACK DANIEL'S, Maple Syrup
Orange & Cranberry
Juices. 10.

TENNESSEE APPLE
Green Label, Apple Pucker,
Cranberry Juice & Sours. 10.

**LYNCHBURG LEMON
DROP**
Black Label, Amaretto,
Sours & Fresh Lemons. 10.

**SINGLE BARREL
ON THE ROCKS**
On Crafted Ginger Ice. 14.



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PENNYWISE MERLOT
California AVA, CA
12. | 40.

HIGHDEF RIESLING
Mosel, Germany
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GOUGENHEIM MALBEC
Mendoza, Argentina
9. | 36.

**LA CREMA CHARDON-
NAY**
Sonoma Coast, CA
12. | 44.

BLUEBIRD CABERNET
NORTH COAST, CA
8. | 32.



BLACKBERRY COBBLER
Cornmeal Crust &
Vanilla Ice Cream. 6.

**CHOCOLATE LAYER
CAKE**
Whiskey Cream. 6.

WHISKEY PECAN PIE
Deep Dish with Caramel Sauce. 6.

JACK DANIEL'S®

APPETIZERS



Southern Spread

Deviled Ham & Smoked Chicken, Creamy House Pimento Cheese & Herbed Pie Crust Crackers. 8.

Memphis Charcuterie

Wood Grilled House Sausage, Cheese, Saltines & Pepperoncini. 9.

Baked Tater Wedges

Thick-Cut Wedge Potatoes Ancho-Chili & Sea Salt Dusted. Dippable in Our Killer Ketchup. 7.

SANDWICHES

SERVED WITH A HEAPING SIDE OF FRIES

Lynchburg Social Club

Country Ham, Smoked Bacon, Pimento Cheese, Fried Green Tomatoes, & Crisp Lettuce on Texas Toast. 14.

Knife & Fork Sandwich

Open-Faced Sandwich with Slaw on a Buttered Roll.

Hot Link Sausage 12. Fried Catfish 12.
Chopped Pork 13. Meatloaf 14.

Jack's Burger

Wood Grilled Black Angus Beef. Top With Choice of Cheeses, Bacon. 15.

SOUP & SALADS

A MEAL ON THE LIGHTER SIDE

Iceberg Wedge

House-Smoked Bacon, Crisp Iceberg, Tomatoes & Roquefort Dressing. 12.

Caesar Salad

Fried Green Tomatoes, Fresh Croutons, & Creamy Parmesan Dressing. 10.

Barrel Chili

Slow-Cooked Barbeque "Burnt Ends" Chili with Beans. 6.

DESSERTS

SO GOOD THEY COULD BE GOLD MEDAL WINNERS

Blackberry Cobbler

Cornmeal Crust, Sweet Blackberries & Vanilla Ice Cream. 6.

Whiskey Pecan Pie

Deep Dish Whole Pecan Pie with Caramel Sauce. 6.

CHOCOLATE LAYER CAKE

Whiskey Cream. 6.