

dinner entrees

Available after 4pm

<p> ✓ BUTTERNUT SQUASH RAVIOLI \$12 gorgonzola + brown butter + sage HOT BROWN TURKEY SANDWICH \$10 cheese sauce + bacon + cranberry relish ✓ SUBSTITUTE TOFU + TEMPEH BACON \$12 SWEET TEA MARINATED PORK STEAK \$12 house-made chow chow + black eyed peas + collard greens ✓ HOPPIN' JOHN \$8 served with wild rice + black eyed peas + collard greens GINGER DIJON GLAZED CHICKEN \$10 8 oz charbroiled breast over wild rice ✓ PIMENTO MAC & CHEESE \$8 jalapenos + toasted bread crumbs PORK MEDALLIONS \$10 figs + marsala cream sauce over wild rice FISH OF THE DAY MARKET ✓ BOWL OF GOODNESS \$8 seasonal vegetables + tahini + wild rice </p>
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Sides

all are vegetarian friendly
served family style \$3

- ROASTED BEETS + GORGONZOLA + BALSAMIC VINEGAR
- SWEET POTATO FRIES
- SWEET AND SOUR RED CABBAGE COLE SLAW + RAISINS
- DEEP FRIED BRUSSEL SPROUTS
- SPICED APPLES
- COLLARD GREENS
- BLACK EYED PEAS
- WINTER SQUASH CRISP

*It has been our
pleasure to serve downtown
Knoxville since 1982.*

brunch

Served 10am until 3pm Saturdays and all day Sundays

<p> CHICKEN FRIED STEAK WITH CREAM GRAVY \$10 three eggs any style + biscuits or toast + brunch potatoes or cheese grits COUNTRY HAM WITH RED EYE GRAVY \$10 three eggs any style + biscuits or toast + brunch potatoes or cheese grits ✓ FRIED EGG SANDWICH + CHEESE \$5 served on sourdough add sausage, bacon or tempeh bacon \$2.50 BRUNCH BURGER TOPPED WITH FRIED EGG \$8 served open-faced on english muffin + cheddar cheese + bacon + grits or potatoes EGGS BIJOU full order \$12 / half order \$6 crab cake + poached eggs + bearnaise sauce on an english muffin + choice of cheese grits or brunch potatoes ✓ SCRAMBLED EGGS + GOAT CHEESE \$6 tomatoes + scallions over biscuits or toast choice of cheese grits or brunch potatoes CLASSIC EGGS BENEDICT \$8 poached eggs + canadian bacon + bearnaise + choice of cheese grits or brunch potatoes OMELETS 3 eggs served with choice of grits or potatoes WESTERN OMELET \$8 ham + peppers + onions + cheddar ✓ MUSHROOM + SWISS \$8 COOL HAND LUKE \$14 10 egg omelet, just tell us what you want in it! </p>
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<p> ✓ RED FLANNEL HASH TOPPED WITH POACHED EGGS \$8 potatoes sautéed with beets + onions + sour cream + cheese COUNTRY HAM HASH TOPPED WITH POACHED EGGS \$9 country ham + potatoes + onions + sour cream + cheese ✓ TEMPEH BACON HASH TOPPED WITH POACHED EGGS \$9 tempeh bacon + potatoes + onions + sour cream + cheese ✓ THREE EGGS ANY STYLE \$5/ 2 EGGS \$4 with toast or biscuits + grits or potatoes ✓ FRENCH TOAST \$7 served with scrambled eggs + maple syrup </p>
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brunch sides \$2.50

turkey sausage, tempeh bacon, applewood smoked
bacon, brunch potatoes, cheese grits,
biscuits & gravy

brunch cocktails

BLOODY MARY, SCREWDRIVER,
OR MIMOSA \$3.50
Ask your server for our full wine and cocktail list.

starters

CHICKEN LIVER PATE	\$6
water crackers + grain mustard + cornichon	
GRILLED SAUSAGE BITES	\$6
grain mustard + french fried onions	
V FRIED GOAT CHEESE	\$6
fig preserves + water crackers	
V SWEET POTATO FRIES	\$5
topped with balsamic glaze + gorgonzola	
GARLIC SHRIMP	\$10
blistered tomatoes + feta + ouzo + arugula	
V ROASTED RED PEPPER HUMMUS	\$5
served with pita	
HOMEMADE SOUPS	
cup	\$3
bowl	\$5

fresh salads

V ROASTED BEETS	\$8
wild rice + pecans + ricotta salata + arugula	
GINGER GLAZED CHICKEN	\$9
dried cranberries + pecans + gorgonzola + romaine	
GRILLED SALMON CAESAR	\$12
shaved cheese + deep-fried croutons	
V HOUSE	\$3
romaine + carrots + tomatoes + cucumbers + crouton	
CHEF SALAD	\$8
romaine + turkey + cheese + bacon + egg + tomato + cucumber + pepperoncinis + choice of dressing	

dressings

Blue Cheese, Ranch, Balsamic Vinaigrette, Russian, Cranberry Citrus, Honey Dijon, Caesar

sandwich and burger selection

Served with gourmet kettle chips and kosher pickle add fries or onion rings \$2

PIMENTO CHEESE BURGER	\$8	CORNED BEEF PANINI	\$8
served with jalapenos on sourdough toast		swiss cheese + sauerkraut + russian dressing	
VOODOO BURGER	\$8	GRILLED SALMON	\$12
blackened + fiery fiesta cheese + house-made habanero ketchup		served on a kaiser roll + tennessee tartar sauce	
OL' SMOKEY BURGER	\$8.50	V FIERY FIESTA GRILLED CHEESE	\$8
bbq sauce + bacon + smoked cheddar		served on sourdough + sweetwater valley cheese	
JAIL HOUSE BURGER	\$6	V VEGAN PIMENTO CHEESE	\$6
thick cut bologna, burned on a kaiser roll		black and green olives + roasted red peppers + cucumbers + red onion + rye	
BISTRO BURGER	\$7	PIMENTO CHEESE CLUB	\$7
8 oz patty lightly seasoned and cooked to order served on a kaiser roll add cheese, bacon, mushrooms or pimento cheese	.75	wheat toast + turkey + bacon + lettuce + tomato + hot peppers	
SMOKEY CHICKEN SANDWICH	\$9		
with bourbon barbecue sauce + bacon + smoked cheddar			
BUFFALO CHICKEN SANDWICH	\$9		
lightly blackened, dipped in hot sauce + homemade blue cheese dressing			

TOFU SUBSTITUTION

Substitute tofu on any sandwich for a great vegetarian meal!

light lunches

Served till 4pm

PROTEIN PLUS TWO		SOUP AND SANDWICH	\$7
options for our guests with special dietary needs, served with your choice of two side dishes		SANDWICH ONLY	\$4
Fish of the Day: 8 oz serving of our fresh fish	\$14	enjoy a cup of our homemade soup with your choice of tempeh bacon, turkey, pimento cheese, tuna salad, chicken salad or BLT on whole wheat, rye or sourdough	
Ginger Dijon Glazed Chicken	\$9	CHICKEN SALAD OR TUNA SALAD	\$7
Grilled Pork Loin: Tender pork medallions lightly seasoned	\$9	with fruit + cottage cheese	
Black Angus Chop Steak: 8 oz grilled to order	\$8	V BLACK EYED PEAS + COLLARD GREENS	\$6
V Veggie Plate: Choose any three side dishes	\$7	add grilled pork or chicken	\$4
Side dishes include:			
roasted beets + gorgonzola + balsamic vinegar, spiced apples, collard greens, black eyed peas, winter squash crisp, sweet potato fries, sweet and sour red cabbage cole slaw + raisins, deep fried brussel sprouts, onion rings, french fries, fresh fruit, cottage cheese, house salad, cup of soup			

V Vegetarian items

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The
Bistro