

• **APPETIZERS/SALADS/SOUPS** •

add to any menu item

A small SONOMA SALAD OR SMALL SUNSET CAESAR SALAD 4.50
A cup of soup 3.50 OR A bowl of soup 4.99

CLASSIC HUMMUS 8.99

with sundried tomato-golden raisin chutney, pistou, kalamata olive tapenade, peppered TN feta cheese & soft pita points

LEMON PEPPER FRIED CALAMARI 9.99

with tomato-basil coulis

SONOMA SALAD half 5.99 whole 9.99

Mixed lettuces, Granny Smith apples, almonds and Danish bleu cheese served with sweet garlic-zinfandel vinaigrette *

NEW BEETS & HEAT Half 6.99 Whole 9.99

golden beets, wild baby arugula, shaved fennel, TN goat cheese, orange segments & candied pecans tossed in Tabasco-honey vinaigrette *

SUNSET CAESAR SALAD half 5.99 whole 9.99

romaine lettuce, sun-dried tomatoes, toasted pine nuts, parmesan and garlic croutons

ICEBERG LETTUCE WEDGE 8.49

broken feta vinaigrette, crispy TN prosciutto, red radishes, cracked black pepper and sea salt *

COBB SALAD half 8.49 whole 13.99

romaine lettuce, applewood smoked bacon, avocado, tomato, carrots, hard boiled egg and Danish bleu cheese with choice of dressing *

SOUTHWESTERN FRIED CHICKEN SALAD 13.99

with shredded lettuce, pico de gallo, black beans, avocado, cheddar cheese, applewood smoked bacon, crispy tortilla strips & spicy ranch dressing

TUNA SALAD OR HONEY ALMOND CHICKEN SALAD 9.99

on bed of baby field greens with sliced tomato, cucumber & hard boiled egg *

TENNESSEE SUNSET CAPRESE 9.99

balsamic roasted roma tomatoes, basil marinated baby buffalo mozzarella, cracked black pepper, sea salt & creamy EVOO *

SOUP & SALAD COMBINATION 7.99

cup of today's soup inspiration with choice of small sonoma salad OR small sunset caesar salad

• **SALAD DRESSINGS** •

Balsamic Vinaigrette • Sweet Garlic Zinfandel Vinaigrette
Ranch • Bleu Cheese • Low Fat Honey Mustard

• **PASTAS** •

ANGEL HAIR CAPRESE PASTA 9.99

angel hair pasta tossed with cherry tomatoes & house smoked fresh mozzarella finished with fresh basil & white balsamic glaze

VEGETABLE STIR FRY 7.99

Asian vegetables with teriyaki sauce and brown rice *

VOODOO PASTA 9.99

chicken, bay shrimp and andouille sausage in spicy black magic tomato sauce with fresh egg fettuccine pasta

VEGETARIAN VODOO PASTA 8.99

eggplant, broccoli, bell peppers, cauliflower & mushrooms in spicy black magic tomato sauce with fresh egg fettuccine

MEDITERRANEAN PASTA 9.99

artichoke hearts, tomatoes, spinach, fresh basil & EVOO tossed with rigatoni pasta

Randy Rayburn - Proprietor • Brian Uhl - Executive Chef
Chris Cunningham - Chef de Cuisine • Daniel Glavan - Sous Chef

• "Rainbow" McClendon - Am Sous Chef
Briana Minter - Manager • Marilyn Merdler - Manager
Meg Deck - Manager • Stephen Polcz - Manager
Greg Sisto - Wine Director/Manager

• **ENTREES** •

SHRIMP & GRITS 14.99

sauteed with peppers, onions & Tabasco butter over TN white cheddar stone ground grits & pickled okra

NEW CRAB CAKE 12.99

with Farmer Dave's butternut squash-new potato-apple hash, celery root cream & broccoli pesto

NEW GRILLED NORWEGIAN SALMON 14.99

with pistachio-orange scented quinoa, fresh baby arugula, roasted Farmer Dave's pumpkin broth & EVOO aioli *

CHICKEN QUESADILLA 8.99

smoked chicken & TN Sweet Water Valley aged cheddar with pico de gallo & lime crema

CHICKEN & BISCUIT 9.99

grilled chicken breast, giant rosemary biscuit, TN sorghum seared spinach & sawmill gravy

NEW GRILLED PORK TENDERLOIN 15.99

with a roasted chestnut-Benton's bacon corn pudding, Brussels sprout coleslaw & Louisiana tasso ham gravy

NEW GRILLED ATLANTIC SWORDFISH 19.99

with an English pea-charred fennel-carrot fricassee, cauliflower puree, sweet potato curls & walnut gremolata *

ANGUS BEEF MEATLOAF 9.99

with mashed potatoes, buttered baby green beans & portobello mushroom gravy

CERTIFIED USDA ANGUS FILET MIGNON

5oz. 19.99

with mashed potatoes, baby green beans & port wine demiglace *

• **SANDWICHES** •

HONEY-ALMOND CHICKEN OR TUNA SALAD 9.99

with tomato and field greens on wheatberry bread with house chips

NEW GRILLED CHICKEN BREAST SANDWICH 9.99

with herb aioli, wild baby arugula & tomato on Kaiser roll with house chips

TURKEY CLUB 9.99

turkey, applewood smoked bacon on toasted oat bread with tomatoes, iceberg lettuce & garlic aioli with house chips

SUNSET BURGER 9.99

applewood smoked bacon, TN white cheddar, tomato, grilled red onion, roasted garlic aioli & iceberg lettuce on Kaiser roll with house chips

PORTABELLO MUSHROOM GRILLED CHEESE 9.99

layered with fresh mozzarella & sauteed spinach served with tomato basil coulis & house chips

GREEK PITA 7.99

filled with hummus, field greens, red onion, feta cheese, sundried tomato-golden raisin chutney & cucumber raita with house chips

HOUSE SMOKED BBQ PORK SANDWICH 9.99

tossed with juniper-chipotle BBQ sauce on a Kaiser roll with Brussels sprout coleslaw & house chips

ADD TO ANY SALAD, PASTA OR STIRFRY

grilled chicken 6.99 • grilled salmon 9.99
angus filet beef tips 8.99 • 6-21/25ct shrimp 9.99
• crab cake 9.99

* DENOTES GLUTEN FREE ITEMS

• **SIDES** • 2.99

sweet potato fries • mashed potatoes
Brussels sprout coleslaw • rosemary biscuit
TN white cheddar grits • baby green beans
sauteed spinach • pistachio-orange scented quinoa