

Dinner Menu

STARTERS

pork rinds ~ \$10

house BBQ / dry rub / sorghum aioli

MCK wings ~ \$20

14 crispy fried wings with choice of Tennessee bourbon BBQ / buffalo / regular

fried pickle mélange ~ \$12

hand-dredged house pickles / piquillo pepper ranch / cauliflower / cucumber / celery / okra / carrot / pepper

SALADS / SOUP

Marble City Caesar ~ \$13

romaine / shaved parmesan / focaccia crouton / house Caesar dressing

fall salad Bowl ~ \$14

butter lettuce / candied Benton's bacon / shaved pear / pomegranate / goat cheese / maple bourbon vinaigrette

house salad ~ \$9

spring mix / tomato / cucumber / carrots / choice of dressing

Additions / Grilled Chicken \$10 / Blackened Shrimp \$11 / Seared Salmon \$13

soup of the day

cup \$7 / bowl \$10

HAND STRETCHED FLATBREADS

three cheese ~ \$13

roasted garlic oil / mozzarella / cheddar jack / parmesan

chicken pesto ~ \$14

pesto / sundried tomatoes / chicken / feta / mozzarella

caprese ~ \$13

roasted garlic oil / fresh mozzarella / basil / tomato

SANDWICHES

All sandwiches served with side of fries
Sweet potato fries, sorghum aioli add \$1.75

turkey club ~ \$14

turkey / Swiss / Benton's bacon / butter lettuce / tomato/ garlic herb aioli /wheat bread

MCK dip ~ \$16

crisped pork confit / pickles / hoagie roll / tomato basil broth

fried chicken sandwich ~ \$15

hand-dredged crispy chicken thigh / butter lettuce / spicy pickle chips / Jimmy England farm honey /
brioche bun

Make it Nashville Hot!

K-town classic bacon burger ~ \$16

½ pound burger / American cheese / Benton's bacon / lettuce / tomato / onion / brioche bun / Beyond Burger
available upon request

ENTREES

fried chicken dinner ~ \$22

hand-dredged crispy boneless chicken thighs / spicy pickles / Tennessee slaw / fingerling potato jo jo's
Jimmy england farm honey

“shrimp grits” ~ \$24

seared Weisenberger Mill yellow grit cake / andouille gravy / blackened shrimp

seared salmon ~ \$24

Verlasso salmon / sauce romesco / warm lentil salad / wilted farm greens

14oz Ribeye ~ \$34

crispy smashed red potatoes / mushroom radish ragu

SEASONAL SIDES

roasted delicata squash / brown butter / sage ~ \$9

cauliflower steak / chili pepper oil / herbs / lemon ~ \$9

smashed red potatoes / dill / sea salt butter ~ \$8

mac and cheese ~ \$9

ASK ABOUT OUR DESSERT SPECIALS!