



AT ASPIRE

SERVED DAILY UNTIL 4PM

Appetizers

Aspire's Spinach and Artichoke Dip \$12

Creamy spinach dip blended with marinated artichokes, topped with fire-roasted red peppers, and served with crispy pita.

Pimento Cheese Bites \$12

House-made bold Tillamook sharp cheddar pimento cheese bites rolled in herbed panko crumbs. Paired with a side of applewood bacon tomato jam.

Fried Green Tomatoes \$12

Hand-breaded green tomatoes, tangy goat cheese, and chopped bacon with a rich and creamy pimento cheese sauce and drizzled with aged balsamic.

Smoked Salmon Dip \$14

Our chef brings a touch of Alaska to Clinton, TN with this dip. Smoked salmon, cream cheese, fresh dill, and capers served with crispy pitas.

Grouper Bites \$15

Fresh hand-sliced black grouper breaded with herbed panko crumbs and served with our zesty remoulade sauce.

Baked Brie \$15

Brie in golden puff pastry drizzled with honey. Served with apple slices, berries, nuts, and crostini.

Churchill's Cigars \$13

USDA Prime Steak bites, mozzarella cheese, red peppers, and onions, rolled in a crispy wonton and served with sriracha battlefield sauce.

Devil(ish) Eggs \$9

Deviled eggs, infused with smoky fire-roasted green chiles topped with chopped bacon, chili paprika, and fresh scallions.

Soups & Salads

Loaded Potato Soup \$8

Rich and creamy loaded potato soup, topped with bacon, cheddar cheese, and scallions.

Soup of the Moment \$8

House-made daily, warm and flavorful always.

House Salad \$9

Baby greens topped with tomatoes, red onions, blended mozzarella and cheddar cheese, cucumbers, with your choice of house-made dressing and cajun croutons.

The Renegade Caesar Salad \$9

Crisp romaine lettuce tossed with house-made horseradish Caesar dressing and topped with cajun croutons and shredded parmesan cheese.

Caprese \$14

Fresh mixed greens tossed in balsamic vinaigrette, topped with fresh mozzarella, sliced tomatoes, and fresh basil, drizzled with artisan olive oil.

Kale Yeah Salad \$15

Crisp kale, fresh radicchio, roasted golden beets, blueberries, and feta cheese tossed in pomegranate vinaigrette and topped with toasted pepitas.

Grilled Chicken and Apple Salad \$18

Grilled chicken breast, mixed greens, sliced apples, and candied pecans are topped with smoked goat cheese and house-made honey dijon dressing.

Exceptional Additions

Grilled Chilean Salmon \$12, Chef's Cut Sirloin \$12, Grilled Chicken \$8, Three Jumbo Shrimp \$11

*Items cooked to order. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

House-made Dressings

Ranch, balsamic vinaigrette, bleu cheese, honey dijon, horseradish Caesar, dried cherry balsamic vinaigrette, pomegranate vinaigrette and champagne vinaigrette.

Handhelds

Served with french fries or sweet potato fries. Gluten free bun, \$2

Shaved Ham & Swiss \$15

Served warm on a croissant with dijonaise, lettuce, tomato and onion.

Crispy Chicken \$14

Fried chicken breast served plain or coated in our wing sauce. Choice of: creamy sriracha, pineapple ponzu, classic buffalo, or house-roasted mango BBQ. Served with lettuce, tomato, and onion.

BBQ Bacon Chicken \$16

Grilled chicken breast topped with applewood bacon, cheddar cheese, caramelized onions and served with our signature BBQ sauce.

Pimento Burger* \$16

8-oz burger served with pimento cheese, applewood bacon, tangy pickles, crispy onion straws, and our signature BBQ sauce.

All American Burger* \$15

8-oz burger served with lettuce, tomato, onion, pickle, and your choice of cheese: Swiss, cheddar, feta or smoked goat.

Pizza

12-Inch scored crust, cauliflower crust \$2

Cheese \$11 or Pepperoni \$13

Classic cheese pizza with a crispy crust, marinara sauce, and a blend blend of mozzarella and parmesan cheese; plain or add pepperoni.

Sausage, Pepperoni, and Mushroom \$15

Italian sausage, pepperoni, portabella mushrooms, fire-roasted green chiles, and mozzarella cheese.

BBQ Chicken \$16

Shredded chicken, our signature BBQ sauce, red onions, and a blend of mozzarella and cheddar cheese.

Build Your Journey \$17 (limit 4) \$1 per extra item

Customize your pizza by choosing from red sauce, white sauce, or BBQ sauce. Add your choice of: pepperoni, Italian sausage, BBQ chicken, red onion, roasted red peppers, portabella mushrooms, or tomatoes, finished with fresh mozzarella on top.

Tacos

Served in three warm flour tortillas.

Pork Tacos \$12

Tender pork, caramelized onions, chipotle sour cream on a bed of tangy slaw.

Grilled Chipotle Chicken Tacos \$12

Shredded chicken, guacamole, chipotle sour cream, and topped with crispy bacon bits served on a bed of tangy slaw.

Fish Tacos \$15

Fresh hand-sliced black grouper fried on a bed of slaw and topped with tangy pickled onions and remoulade sauce.

Taco Flight \$15

Mix and match your favorites! Choose any three tacos from our menu for a flavor-packed trio served together.

Entrees

Served with two scratch-made sides.

Loaded Shrimp Skewers \$28

Six jumbo shrimp skewered with pineapples, bell peppers, onions, and tomatoes. Grilled and served with cockaque sauce.

Grilled Fresh Chilean Salmon \$25

Grilled fresh Chilean salmon, topped with a vibrant lemon-dill butter.

Chef's Cut* \$27

A 10oz USDA Chef's Cut heart of sirloin, tender and full of flavor, grilled to perfection and topped with a rich red wine shallot demi. Simple. Savory. Exceptional.

Blackened Chicken Pasta Bowl \$19 Sides not included.

Cajun grilled chicken and penne pasta tossed in white wine parmesan cream sauce and topped with fresh shredded parmesan. Add mushrooms or broccoli, \$1.57 ea

Scratch-made Sides

rustic brown butter mashed potatoes, bacon brussels sprouts, sweet potato fries, french fries, slaw, wild rice, or broccoli

Premium Sides, add \$1.57

brown butter mashed cauliflower, asparagus, spinach gratinee, side salad or ceasar salad

Beverages \$3.27 Served with pellet ice.

Our soon-to-be famous Sweet Tea served with a slice of orange.

Coke, Diet Coke, Sprite, Dr Pepper, Mtn Dew, Diet Mtn Dew Barq's Rootbeer, Pink Lemonade, Unsweet Tea, Hot Tea, Coffee