

Appetizers
<div><div>Aspire’s Spinach and Artichoke Dip \$12</div><div>Creamy spinach dip blended with marinated artichokes, topped with fire-roasted red peppers, and served with crispy pita.</div></div>
<div><div>Pimento Cheese Bites \$12</div><div>House-made bold Tillamook sharp cheddar pimento cheese bites bites rolled in herbed panko crumbs. Paired with a side of applewood bacon tomato jam.</div></div>
<div><div>Fried Green Tomatoes \$12</div><div>Hand-breaded green tomatoes, tangy goat cheese, and chopped bacon with a rich and creamy pimento cheese sauce and drizzled with aged balsamic.</div></div>
<div><div>Smoked Salmon Dip \$14</div><div>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.</div></div>
<div><div>Grouper Bites \$15</div><div>Fresh hand-sliced black grouper breaded with herbed panko crumbs and served with our zesty remoulade sauce.</div></div>
<div><div>Baked Brie \$15</div><div>Brie in golden puff pastry drizzled with honey. Served with apple slices, berries, nuts, and crostini.</div></div>
<div><div>Churchill’s Cigars \$13</div><div>USDA Prime Steak bites, mozzarella cheese, red peppers, and onions, rolled in a crispy wonton and served with sriracha battlefield sauce.</div></div>
<div><div>Devil(ish) Eggs \$9</div><div>Deviled eggs, infused with smoky fire-roasted green chiles topped with chopped bacon, chili paprika, and fresh scallions.</div></div>
Soups & Salads
<div><div>Loaded Potato Soup \$8</div><div>Rich and creamy loaded potato soup, topped with bacon, cheddar cheese, and scallions.</div></div>
<div><div>Soup of the Moment \$8</div><div>House-made daily, warm and flavorful always.</div></div>
<div><div>House Salad \$9</div><div>Baby greens topped with tomatoes, red onions, blended mozzarella and cheddar cheese, cucumbers, with your choice of house-made dressing and cajun croutons.</div></div>
<div><div>The Renegade Caesar Salad \$9</div><div>Crisp romaine lettuce tossed with house-made horseradish Caesar dressing and topped with cajun croutons and shredded parmesan cheese.</div></div>
<div><div>Caprese \$14</div><div>Fresh mixed greens tossed in balsamic vinaigrette, topped with fresh mozzarella, sliced tomatoes, and fresh basil, drizzled with artisan olive oil.</div></div>
<div><div>Kale Yeah Salad \$15</div><div>Crisp kale, fresh radicchio, roasted golden beets, blueberries, and feta cheese tossed in pomegranate vinaigrette and topped with toasted pepitas.</div></div>
<div><div>Grilled Chicken and Apple Salad \$18</div><div>Grilled chicken breast, mixed greens, sliced apples, and candied pecans are topped with smoked goat cheese and house-made honey dijon dressing.</div></div>

Exceptional Additions
<div><div>Grilled Chilean Salmon \$12, Chef’s Cut Sirloin \$12,</div><div>Grilled Chicken \$8, Three Jumbo Shrimp \$11</div></div>
<div><div>*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.</div></div>

<div><div>House-made Dressings</div><div>Ranch, balsamic vinaigrette, bleu cheese, honey dijon, horseradish Caesar, dried cherry balsamic vinaigrette, pomegranate vinaigrette and champagne vinaigrette.</div></div>

Handhelds
<div><div>Served with french fries or sweet potato fries. Gluten free bun, \$2</div></div>
<div><div>Shaved Ham & Swiss \$15</div><div>Served warm on a croissant with dijonnaise, lettuce, tomato and onion.</div></div>
<div><div>Crispy Chicken \$14</div><div>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.</div></div>
<div><div>BBQ Bacon Chicken \$16</div><div>Grilled chicken breast topped with applewood bacon, cheddar cheese, caramelized onions and served with our signature BBQ sauce.</div></div>
<div><div>Pimento Burger* \$16</div><div>8-oz burger served with pimento cheese, applewood bacon, tangy pickles, crispy onion straws, and our signature BBQ sauce.</div></div>
<div><div>All American Burger* \$15</div><div>8-oz burger served with lettuce, tomato, onion, pickle, and your choice of cheese: Swiss, cheddar, feta or smoked goat.</div></div>
Pizza
<div><div>12-Inch scored crust, cauliflower crust \$2</div></div>
<div><div>Cheese \$11 or Pepperoni \$13</div><div>Classic cheese pizza with a crispy crust, marinara sauce, and a blend blend of mozzarella and parmesan cheese; plain or add pepperoni.</div></div>
<div><div>Sausage, Pepperoni, and Mushroom \$15</div><div>Italian sausage, pepperoni, portabella mushrooms, fire-roasted green chiles, and mozzarella cheese.</div></div>
<div><div>BBQ Chicken \$16</div><div>Shredded chicken, our signature BBQ sauce, red onions, and a blend of mozzarella and cheddar cheese.</div></div>
<div><div>Build Your Journey \$17 (limit 4) \$1 per extra item</div><div>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.</div></div>
Tacos
<div><div>Served in three warm flour tortillas.</div></div>
<div><div>Pork Tacos \$12</div><div>Tender pork, caramelized onions, chipotle sour cream on a bed of tangy slaw.</div></div>
<div><div>Grilled Chipotle Chicken Tacos \$12</div><div>Shredded chicken, guacamole, chipotle sour cream, and topped with crispy bacon bits served on a bed of tangy slaw.</div></div>
<div><div>Fish Tacos \$15</div><div>Fresh hand-sliced black grouper fried on a bed of slaw and topped with tangy pickled onions and remoulade sauce.</div></div>
<div><div>Taco Flight \$15</div><div>Mix and match your favorites! Choose any three tacos from our menu for a flavor-packed trio served together.</div></div>
Entrees
<div><div>Served with two scratch-made sides.</div></div>
<div><div>Loaded Shrimp Skewers \$28</div><div>Six jumbo shrimp skewered with pineapples, bell peppers, onions, and tomatoes. Grilled and served with cockaque sauce.</div></div>
<div><div>Grilled Fresh Chilean Salmon \$25</div><div>Grilled fresh Chilean salmon, topped with a vibrant lemon-dill butter.</div></div>
<div><div>Chef’s Cut* \$27</div><div>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.</div></div>
<div><div>Blackened Chicken Pasta Bowl \$19</div><div><div>Sides not included.</div><div>Cajun grilled chicken and penne pasta tossed in white wine parmesan cream sauce and topped with fresh shredded parmesan.</div><div>Add mushrooms or broccoli, \$1.57 ea</div></div></div>
<div><div>Scratch-made Sides</div><div>rustic brown butter mashed potatoes, bacon brussels sprouts, sweet potato fries, french fries, slaw, wild rice, or broccoli</div></div>
<div><div>Premium Sides, add \$1.57</div><div>brown butter mashed cauliflower, asparagus, spinach gratinee, side salad or ceasar salad</div></div>
<div><div>Beverages \$3.27</div><div><div>Served with pellet ice.</div><div>Our soon-to-be famous Sweet Tea served with a slice of orange.</div><div>Coke, Diet Coke, Sprite, Dr Pepper, Mtn Dew, Diet Mtn Dew Barq’s Rootbeer, Pink Lemonade, Unsweet Tea, Hot Tea, Coffee</div></div></div>