BRUNCH MENU

APPETIZERS

Hummus and Veggie Board 14
Chickpea Hummus, House Pickled Veggies, Sliced Cucumber Chips, Bell Pepper, Cracked Lavash, Sliced Baguette

Pretzel Bites 9
Soft Pretzel Nuggets, Sea Salt, Beer Cheese

Smothered Brisket Fries* 15
Brisket, Waffle Fries, Creamy Beer Cheese Sauce, Applewood Smoked Bacon, St. Louis BBQ Sauce, Green Onion

Haystack Onions 6
Breaded Thinly Sliced Onions, BBQ Ranch Dip

Nashville Hot Chicken Bites* 11
House Breaded Chicken Breast, George Jones House Spice, Ranch, Waffle Fries

GJ Grilled Wings*
Jumbo Wings and Drumettes, Grilled then Fried

½ order	7
Full order	12

Choice of Sauces:
House Bourbon BBQ, Buffalo, Carolina BBQ, Nashville Hot, Garlic Parmesan, Teriyaki, Sriracha, Naked

PLATED BREAKFAST

Vanilla Yogurt Granola Parfait 9
Low-fat Vanilla Yogurt, House Made Granola, Berries

Brisket Hash 14
Shredded Smoked Brisket, Caramelized Onions, Red Bell Pepper, A1 Au Jus, Scrambled Eggs, Breakfast Potatoes

Classic American Breakfast 12
Two Scrambled Eggs, Breakfast Potatoes, Bacon or Sausage, Texas Toast

Cinnamon French Toast 10
Texas Toast, Cinnamon Custard, Powdered Sugar, Berries, Bacon or Sausage

$19 ALL YOU CAN EAT BUFFET!

$9 for children 12 and under

$8 Nashville Hot Bloody Mary's

$6 Mimosas

(prices exclude tax and gratuity)

SMOKEHOUSE

	A		B	
PULLED CHICKEN*	Sandwich	10	1/2 lb.	13
PULLED PORK*	Sandwich	10	1/2 lb.	13
KIELBASA LINK*	Sandwich	12	1/2 lb.	14
BRISKET*	Sandwich	12	1/2 lb.	15

All smokehouse options are dry rubbed, smoked and served with a side of pickles, onions. Sandwich option served on a brioche roll with choice of one side. Meat orders (by weight or size) served with choice of two sides.

SIDES

- BAKED BEANS
- COLESLAW
- WAFFLE FRIES
- MAC AND CHEESE
- DIRTY RICE

SAUCES: **KC STYLE** (sweet) **ST. LOUIS** (sweet & tangy) **CAROLINA** (mustard)

**Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

BRUNCH MENU

DAY DRINKIN'

Nashville Roaster 10
Irish Whiskey, GJ House Blend Coffee, Whipped Cream

Red Eye 11
Caribbean Aged Rum, GJ Chilled Coffee, Cream

Salty Dog 11
Smithworks Vodka, Grapefruit Juice, Salt Rim

Sinner and Saint 11
Deep Eddy Grapefruit Vodka, Elderflower Liquor, Sparkling Wine

Volunteer 12
Red Bull Orange, Smirnoff Vanilla, Splash of OJ

Nashville Lemonade 11
Deep Eddy Sweet Tea Vodka, Lemonade, Splash of Soda

Jones Margarita 10
Altos Blanco Tequila, Triple Sec, House Made Lime Sour

Tennessee Tai 11
Four Roses Bourbon, Passion Fruit, Bacardi Dark Float

Nashville "Hot" Bloody Mary 10
Smithworks Vodka, House Bloody Mary Mix, House BBQ Rub Seasoned Rim

Winter Red Sangria 9
Dark Horse Cabernet, OJ, Cranberry, Brandy, Cinnamon, Fruit

BEER

Budweiser 5
Bud Light 5
Coors Light 5
Miller Lite 5
Michelob Ultra 5
Yuengling 5
Dos Equis Lager 5
Black Abbey "The Rose" 6
Mill Creek Woodshed IPA 6
Star Hill Northern Lights IPA 6
Blue Moon Belgian White Ale 6
Shiner Bock 6
Angry Orchard Hard Cider 6
Turtle Anarchy Portly Stout 7

WINE & BUBBLES

Dark Horse Chardonnay 8/32
Lonely Cow Sauvignon Blanc 10/40
Dark Horse Cabernet 8/32
Hahn Pinot Noir 9/48
La Marca Split 10
Sofia Blanc Split 10
Vueve Cliquot Yellow Label 120