



SUMMER MENU

APPETIZERS

Smoke and Pickle Plate - \$12

Sliced smoked ham and roasted chicken, sliced smoked cheeses, beet pickled egg, house pickled vegetables, traditional pimento cheese spread, fried flatbread

Butter Bean Hummus (VG, *GF) - \$8

Served with marinated roasted peppers, charred vegetables, and fried flatbread. *GF without the flatbread

Grilled Stuffed Portobello (VG, GF) - \$6

Large grilled cap stuffed with oven roasted tomatoes, fresh herbs, and parmesan and havarti cheeses served over fresh mixed greens with a balsamic drizzle

Buffalo Chicken Dip - \$5

Smoked chicken and our in-house buffalo sauce in a creamy dip with tortilla or pita chips

1863 Famous Onion Rings (VG) - \$4 Individual/ \$8 table order

Thick sliced Vidalia onions in our house breading and fried to a golden crisp

Deluxe Spicy BBQ Nachos (VG, GF) - \$10

Smoked brisket and pulled pork, house pepper jack cheese sauce, pickled jalapenos, diced tomato and onion with spicy BBQ sauce over corn tortilla chips

BLT Dip - \$5

Warm, cheesy, bacony goodness in a bowl, garnished with lettuce and tomato and served with flatbread

SOUPS

DAILY - Stuffed Pepper - \$3 Cup/ \$6 Bowl

TUES - Potato with Smoked Ham - \$3 Cup/ \$6 Bowl

WED - Summer Tomato Soup w/ Herbed Croutons (V, GF*) - \$3 Cup/ \$6 Bowl *GF without the croutons

THURS - Chicken with Cracker Dumpling and Sofrito - \$3.50 Cup/ \$7 Bowl *GF without the dumpling

FRI - Summer Tomato Soup w/ Herbed Croutons

SAT - Salmon Corn Chowder \$3.50 Cup/ \$7 Bowl

SUN - Chef's Choice

SALADS

Side Salad (VG, GF) -\$4 - Fresh mixed greens, chopped bacon, carrot, celery and tomato

House Salad (VG, GF) -\$4 - Fresh mixed greens, chopped egg, cranberries and pecans

Spinach Salad (GF) \$12 -- Fresh leaf spinach with sweet and spicy portobello, chopped egg, diced tomato, shallots, and pecans with hot bacon vinaigrette

Farmstand Salad (GF) - \$8 - Fresh mixed greens, sliced roasted chicken, roasted corn, diced tomato, pecans and goat cheese

Jackson Steak Salad (GF) - \$15 - Our Jackson sirloin grilled to order, served over fresh mixed green with diced red onion, tomato, and cucumber with guacamole and BBQ vinaigrette

Smoked Trout Nicoise Salad (GF) -\$11 - Smoked trout filet served over mixed greens with thin green beans, baby potatoes, hard cooked eggs, and olives with white wine vinaigrette

SANDWICHES

All sandwiches served on fresh baked brioche bun from our bakery - Rum & Cake – unless otherwise indicated. GF bread available. Sandwiches served with choice of fries, sweet potato fries, or house chips.

The Smoky Cristo - \$10 - Layers of house smoked ham, sliced roasted chicken, swiss and white American cheese on battered and deep-fried wheatberry bread. Dusted with confectioners sugar and served with blackberry jam.

Butter Bean Burger (VG) - \$9 - The 1863 take on a vegetarian bean burger using the Appalachian butter bean. Served with smoked gouda, red onion, sour pickles, tomato and mayo.

Stuffed Portobello Sandwich (VG, GF*) \$8 - Our appetizer portobello topped with a thick slice of grilled red onion and drizzled with balsamic.

Salmon Cake Burger - \$9 - A nod to the days when our grandmas waited for the delivery of tinned salmon to the general store. Ours stays true to the original, and is made with quality fresh salmon and finely diced summer vegetables.

1863 Classic Burger - \$10 - 6 oz. hand formed patty from locally sourced, grass-fed beef. Served with bacon, lettuce, tomato and cheddar.

ENTREES

All entrees are served with fresh homemade dinner rolls, starch, and vegetable of the day.

A side or house salad can be added to your meal for \$3.

Prime Rib (Friday, Saturday, and Sunday ONLY - GF) – Queen Cut (14 oz.) - \$24 /King Cut (16 oz.) - \$29

Surf and Turf \$29– A 6 oz filet cooked to order and our generously portioned house salmon cake

Jackson Sirloin (GF) - \$15 – An 8 oz portion from the best part of the sirloin, seasoned with our “secret” steak dust

Filet (GF) - \$21 – 6 oz. tenderloin, may be prepared butterflied on request.

NY Strip (GF) - \$21 - Marinated 12 oz. seasoned, grilled to order and topped with garlic butter

Smoke and Cider Brisket (GF) - \$14 – The best of both worlds – a portion of succulent of juicy brisket fresh from our smoker, and a traditional cider marinated brisket slow roasted for four hours.

Baked Steak \$12 – A customer favorite and pure Appalachian comfort. Twice tenderized round-eye steak seared and slow baked to perfect tenderness.

Roasted Half Chicken - \$12 – Seasoned and roasted, with a crispy skin exterior and tender meat interior, served with rosemary brown butter sauce.

Honey Pecan Glazed Fried Chicken - \$12 – Deep fried to a golden, crispy crust and then glazed with our house honey pecan sauce.

Stuffed Smoked Trout w/ Preserved Lemon (GF) - \$21 – Trout filet cold smoked, stuffed with seasonal vegetables, and grilled to crispy perfection. Garnished with preserved lemon.

Grilled Garlic Herb Shrimp (GF) - \$12 – A skewer of 6 marinated jumbo shrimp, grilled and served over rice pilaf.

Citrus Walleye (GF) - \$20 – Fresh walleye prepared with citrus pecan butter.

Gnocchi with Rabbit and Big Timber Ale Ragout - \$12 – Potato dumpling and tender rabbit in a rich sauce made with our local Big Timber ale.

Grilled Vegetable Pasta (V) - \$10 – Fresh pasta with grilled seasonal vegetables, in a light garlic aioli sauce.

Fettuccini with Roasted Wild Mushrooms and Red Pepper (V) - \$12 – A variety of available mushrooms, roasted with red pepper and served with herb cream sauce.

Fettuccini Alfredo –\$9 – Tossed in house made cream, butter, and parmesan sauce.

Kid's Menu

Comes with side of fries

Mac N Cheese	\$4
Chicken Fingers	\$5
Fettuccini Alfredo	\$4
Cheeseburger	\$5
Grilled Cheese	\$3
Kid's Drinks	\$1

Drinks

Coca-Cola Products (free refills)	\$2.00
Coke, Diet Coke, Dr. Pepper, Mellow Yellow, Sprite, Root Beer	
Iced Tea, Sweet or Unsweet (free refills)	\$2.00
Flavored Tea	\$2.00
Peach, Raspberry, and Strawberry at no additional charge, but no free refills	
Fresh Squeezed Lemonade	\$2.75
Hot Tea (free refill)	\$1.75
Coffee (free refill)	\$1.75
Milk or Chocolate Milk	\$2.00

DESSERTS

Cinnamon Roll with Ice Cream	\$3
French Silk Pie <i>rich chocolate filling garnished with whipped cream and shaved chocolate</i>	\$3.50
Coconut Cream Pie <i>vanilla custard loaded with coconut garnished with whipped cream and toasted coconut</i>	\$3.50
Peanut Butter Pie <i>whipped peanut butter filling garnished with cream, chocolate and peanuts</i>	\$3.50
Ooey Gooey Butter Cake <i>this flat, dense, rich butter cake with a cream cheese layer is baked into a delicious gooey cake that you can't resist</i>	\$4
Brownie with Ice Cream, Whipped Cream, and drizzled caramel	\$4
House Cheesecake <i>(ask your server for current offerings)</i>	\$5