

Menu

STARTERS

- Chicken Wings** \$18
Buffalo, BBQ, Lemon Pepper or Old Bay
Comes with Celery, Carrot and Choice of Dressing
- Smoked Salmon BLT Bites** \$17
Smoked Salmon Bacon, Heirloom Tomato, Crisp Romaine Leaves, Roasted Garlic Aioli, on Hawaiian rolls, Served with potato wedges
- American Poutine** \$12
Potato Wedges, Wisconsin Cheese Curds, Warm Country Gravy
- Diver Scallops** \$19
Crab Pico Grits, Crispy Fried Carrot and Parsnip Ribbons
- Smoked Trout Dip** \$13
Crispy Pita Points
- Cilantro & Jalapeño Hummus •** \$10
Crispy Pita Points and Vegetable Medley, -275cal
- Featured Cup of Soup** \$6

SIDES

- Fries** \$5
- Charred Asparagus** \$6
- Garlic Mashed Potato** \$6
- Brussels** \$7
- Grits** \$5

MAIN COURSE

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|---|--|---|
| <ul style="list-style-type: none"> Filet Mignon 8 oz \$47
Garlic Mashed Potatoes
Roasted Root Vegetables
Garlic Truffle Compound Butter | <ul style="list-style-type: none"> NY Strip 14 oz \$42
Loaded Garlic Mashed Potatoes,
Charred Asparagus,
Garlic Truffle Compound Butter | |
| <ul style="list-style-type: none"> Chicken Fried Chicken \$22
Parmesan Grits,
Bacon Brussels,
Country Gravy | <ul style="list-style-type: none"> Vegan Fare • \$19
Quinoa,
Toasted Chickpeas,
Roasted Sweet
Potato, Vegetable
Medley, -340 cal | <ul style="list-style-type: none"> Grilled Salmon \$29
Israeli Cous Cous,
Asparagus Tips,
Grape Tomato,
Lemon Burre Blanc |

GREENS

- House Caesar** \$11
Garlic Croutons and Shaved Parmesan
- Kingsport Cobb** \$15
Ranch Dressed Romaine, Grape Tomato, Cucumber, Hard Boiled Egg, Blue Cheese Crumbles, Crispy Bacon and Roasted Chicken
- Chef's Choice Salad •** \$13
Kale, Feta, Red Onion, Pomegranate Seeds, and Candied Walnuts, - 315 cal
- Protein Add On**
 - Grilled Chicken \$7
 - Salmon Filet \$14
 - NY Strip \$16
- House Dressings**
 - Balsamic Honey Mustard
 - Maple Dijon Vinaigrette
 - Ranch
 - Blue Cheese
 - Caesar

HANDHELDS -

All come with fries, upcharge for substitutions

- Meadowview Burger** \$16
8oz Certified Angus Beef, Cheddar Cheese, Bacon, Roasted Garlic Aioli, Lettuce, Tomato, Onion, Pickle on Brioche Bun
- Chef's Steak Sandwich** \$19
Sliced NY Strip, Balsamic Onions, Horseradish Cream, Swiss Cheese, Onion Straws on Sourdough Hoagie
- Chicken Sandwich** \$15
Fried, Grilled or Blackened Chicken Breast, Bacon, Cheddar Cheese Lettuce, Tomato, Onion, Pickle on Brioche Bun
- Vegetarian Burger •** \$13
Chili Garlic Ranch, Lettuce, Tomato, Onion, Pickle, -400 cal

DESSERTS

- Apple Butter Bread Pudding** \$10
- Featured Cheesecake** \$9
- Chocolate Lave Cake** \$9
- Scoop of Vanilla Bean Ice Cream** \$3



*18% gratuity plus applicable taxes (currently 9.5%) will be added to parties of 8 or more and the gratuity will be distributed entirely to wait staff performing the service.

*CONSUMING RAW OR UNDERCOOKED MEATS POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS