

GLUTEN-FREE OPTIONS

STARTERS

PIMIENTO CHEESE AND CRACKERS 7

Alan Jackson's famous pimiento cheese served with gluten free crackers

ROASTED ONION DIP 8

Caramelized Vidalia onions, cream cheese and fresh green onion
Served with flash-fried chips

SOUPS & SALADS

SOUTHERN GRILLED CHICKEN SALAD 10

Grilled chicken breast, shredded Monterey Jack and cheddar cheeses, shredded carrots and tomatoes served on a bed of gem lettuce

CLASSIC CAESAR SALAD 8

Crisp romaine and shaved Parmigiano-Reggiano
add grilled chicken +3 or shrimp +4

CLASSIC WEDGE 8

Iceberg, tomatoes, crispy bacon and blue cheese dressing

GARDEN SIDE SALAD 4

Field greens, shredded carrots, tomatoes and cucumber

BRUNSWICK STEW 5

Smoked chicken and fresh vegetables in a rich brown broth

SANDWICHES

*All sandwiches come with your choice of crinkle-cut fries or coleslaw.
Please allow extra time for fries.*

ADD TO ANY SANDWICH +2

Alan Jackson's pimiento cheese, fried egg or bacon

PULLED PORK SANDWICH 10

Slow-smoked pork shoulder with house BBQ sauce on a warm gluten-free roll

SOUTHERN CHICKEN SANDWICH 10

Slices of grilled chicken breast and Alan Jackson's pimiento cheese on a toasted gluten-free bun

DESSERTS

WARM FUDGE BROWNIE SUNDAE 6

A warm, gluten-free brownie topped with a scoop of vanilla ice cream, whipped cream and chocolate sauce

FRESH FRUIT BOWL 4

A variety of freshly cut fruit



YOU LOVE THE SHOW NOW LOVE THE FOOD

BBQ PLATES

*We slowly smoke all of our BBQ over pure Tennessee hickory.
Our meats are chosen with care from farmers and ranchers who share values close to our own.*

Plates are served with your choice of two sides and any of our house-made sauces:

Memphis Sweet, Tennessee and Hot Peppers & Honey

LOW AND SLOW PORK SHOULDER 16

TENNESSEE WET RIBS 18

TENNESSEE-STYLE BEEF BRISKET 18

HOUSE ENTREÉS

BBQ SHRIMP & GRITS 16

Slow-cooked, creamy cheddar cheese grits topped with delicately seared shrimp and smothered with bacon and a candied cayenne BBQ sauce

12oz. BLACK ANGUS RIBEYE* 28

Our Chef's Daily steak specialty and a choice of two sides

SURF & TURF 24

6oz. char-grilled sirloin and 4 char-grilled shrimp
Choice of 2 sides

SALMON 24

Char-grilled Atlantic salmon served with lemon-dill sauce
Served with a house salad and choice of one side

CHOOSE FOUR SIDES 11

SIDES

Big enough to share. But who says you have to? 3 each

Roasted Garlic Mashed

Potatoes

Baked Sweet Potato

Cole Slaw

French Fries

BBQ Baked Beans

Steamed Broccoli

*Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We prepare our foods in-house and carry a wide variety of ingredients, some of which are known allergens, including but not limited to: dairy, nuts, shellfish and wheat.

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