

LUNCH

WED - FRI: 11AM - 3PM

STARTERS

CHEDDAR BISCUIT BASKET \$5

Sweet Cheddar Biscuits, Whipped Strawberry Butter

SMOKEHOUSE WINGS \$14

House Smoked and tossed in your choice of: *Eddie's Korean BBQ, Cajun Garlic Parmesan, Orange Buffalo, Blackberry Bourbon Jalapeno or Beer BQ*

CHIPOTLE QUESO \$14

Queso Blanc, Ground Beef, Chorizo Seasoning, Pico de Gallo, Cheddar Cheese, Chipotle Puree, Tortilla Chips

ZUCCHINI FRIES \$10

Parmesan & Panko Breaded Zucchini, Deep Fried and served with Blossom Sauce

SMOKEHOUSE NACHOS \$14

BBQ Potato Chips, Queso Blanco & Cheddar, Beef Brisket, BeerBQ Sauce, Avocado Lime Crema

SMOKED SALMON DIP \$12

Fresh Smoked Salmon, Garlic, Lemon Capers, Dill. Served with Served with Cucumbers, Carrots & Toasted Baguette

DEVILED EGG FLIGHT \$10

Fresh Free Range Eggs Jalapeno Popper, Loaded Potato and Everything Bagel

BEEF BRISKET EMPANADAS \$14

House Smoked Brisket, Cumin, Garlic, Jalapeno in Fried Pastry, Chipotle Ranch

ENTREES

BEEF BRISKET \$24

Sliced Beef Brisket smoked low & slow for 15 hours. Choice of One Side and a Cheddar Biscuit

NEW ORLEANS STYLE BBQ SHRIMP & GRITS \$21

Spicy Jumbo Shrimp, Creole BBQ Butter Sauce, Smoked Gouda Grits, Garlic Bread

GRILLED BONELESS PORK CHOP \$22

Cinnamon Chipotle Rub & Eddie's Korean BBQ Sauce. Choice of One Side and a Cheddar Biscuit

BOURBON GLAZED CHICKEN \$24

Mesquite Grilled Chicken Breast, Bourbon Jam. Choice of One Side and a Cheddar Biscuit

OVEN ROASTED SALMON \$28

Lightly Smoked Fresh Salmon Filet, Lemon, Dill, Brown Sugar. Choice of One Side and a Cheddar Biscuit

CHICKEN TENDER PLATTER \$17

Crispy Breaded Chicken Tenders, Choice of One House Made Sauce, Hand-Cut Fries and Cole Slaw

RATTLESNAKE PASTA \$22

Linguine, Shaved Chicken Breast, Spicy Alfredo, Mixed Peppers, Onions, Parmesan, Garlic Bread

SANDWICHES & BURGERS

BRISKET SLIDERS \$15

Two House Smoked Beef Brisket Sliders, Cheddar Cheese, Blackberry BBQ, Fried Onions and Mayo

BRISKET TACOS \$15

Three Flour Tortillas, Beef Brisket, Queso, Chipotle Tabasco, Avocado Crema, Cheddar Cheese, Chopped Cilantro

CAJUN CLUB \$15

Grilled Cajun Chicken Breast, Provolone, Capicola, Bacon, Cajun Remoulade, Tomato, & Lettuce, Potato Bun

CRISPY CHICKEN SANDWICH \$15

Crispy Fried Chicken Breast, Classic or Buffalo Style with Ranch, Tomato and Lettuce on Potato Bun

BIG LOUD TRUCKER BURGER \$16

Applewood Bacon, Lettuce, Creamy Tomato Bacon Sauce, Potato Bun

BOOT SCOOTIN' BURGER \$15

American Cheese, Lettuce, Onion, Pickles, Mayo and Smoked Ketchup

BLACK BEAN BURGER \$15

Black Bean Patty, Pico de Gallo, Avocado, Lettuce

SMOKEY & THE BRISKET BURGER \$17

Queso, Smoked Brisket, Avocado Crema, Salsa, Chipotle Tabasco

PIMENTO BURGER \$16

Pimento Cheese, Jalapeno Relish, Lettuce, Tomato

May substitute beef patty with black bean burger or gluten free bun for no additional cost.

Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please check with your server if a person in your party has a food allergy.



DOCK17TN.COM



931.444.7717



2231 MADISON ST

LUNCH

WED - FRI: 11AM - 3PM

SALADS

Add Chicken, Shrimp, or Cold Smoked Salmon for \$6. Dressings: Ranch, Honey Mustard, Caesar, Hot Bacon Vinaigrette, Chipotle Ranch, Honey Orange Vinaigrette, Parmesan Peppercorn

MEDITERRANEAN CHICKEN SALAD \$14

Thinly Sliced Grilled Chicken Breast, Mixed Greens, Romaine, Kalamata Olives, Cucumbers, Tomatoes, Feta Cheese, Tortilla Strips, Champagne Vinaigrette

CHIPOTLE FIESTA SALAD \$14

Mixed Greens, Cheddar Cheese, Pico de Gallo, Grilled Chicken Breast, Tortilla Strips, Avocado, Chipotle Ranch

APPLE GARDEN SALAD \$14

Baby Spinach, Gala Apple, Roasted Butternut Squash, Cranberries, Pecans, Feta Cheese, Grilled Chicken, Honey Orange Vinaigrette

CAESAR SALAD SIDE \$6 FULL \$12

Romain, Parmesan, Croutons, Caesar Dressing

DOCK WEDGE \$14

Iceberg, Tomato, Crumbled Blue Cheese, Hard Boiled Egg, Hot Bacon Vinaigrette

SIDES

SMOKED GOUDA GRITS \$6

Yellow Stone Ground Grits, Smoked Gouda Cheese

CRISPY BRUSSEL SPOUTS \$6

Brown Sugar Dijon Sauce

GARLIC BROCCOLI \$6

Roasted Garlic, Lemon Zest, Butter

SWEET POTATO FRIES \$6

Hand Cut Sweet Potatoes, Whiskey Mallow Cream

HAND-CUT FRIES \$6

Sauce Options: Smoky Ketchup, Fire & Smoke, Blackberry BBQ, Cajun Remoulade, BeerBQ, Honey Mustard, Ranch

DEVILED POTATO SALAD \$6

Egg, Dill Relish

CHEDDAR MAC-N-CHEESE \$6

Cavatappi Pasta, Smoked Cheddar

RED SKIN MASHED POTATOES \$6

COLE SLAW \$5

FRESH FRUIT \$5

KIDS

Ages 10 & Under, Please. Served with choice for Hand-Cut Fries or Fruit

BRISKET SLIDER \$8

CHEESEBURGER \$8

CHICKEN TENDERS \$8

MAC-N-CHEESE \$8

DESSERTS *by* MISS LUCILLE'S

CHEESECAKE \$9

Choice of Caramel, Chocolate or Strawberry Sauce

BANANA PUDDING POKE CAKE \$10

Lemon Cake, Banana Pudding, Crushed Wafers, Fresh Bananas, Whipped Cream

MALLOW BROWNIE A LA MODE. \$8

Fudgy Brownie, Vanilla Bean Ice Cream, Chocolate Syrup, and Whiskey Mallow Cream

BEVERAGES

*FOUNTAIN DRINKS & TEA \$3

*BREWED COFFEE \$3

COLD BREW COFFEE (CARAMEL OR VANILLA) \$6

JUICE & MILK \$3

TOPO CHICO \$4

*Free Refills

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