



STARTERS

GOLD NUGGETS

You've hit pay dirt with these crispy treats! Creamy smoked Gouda macaroni and cheese bites lightly battered and fried. Served with flame-roasted jalapeño ranch for dipping. 7.99

TIMBER SPEARS

A motherlode of crunchy fried pickle spears lightly battered and fried golden brown. Served with flame-roasted jalapeño ranch for dipping. 6.99

CAMPFIRE QUESO

Kettlemade dip full of real American and pepper jack cheeses, ground beef, onions, diced tomatoes, jalapeños and green onions. Served with warm tortilla chips and pretzels. 9.99

ROCKY TOP PORK NACHOS

A mountain of freshly made corn tortilla chips piled high with campfire-cooked BBQ pulled pork, melted cheddar and jack cheeses, sliced jalapeños and house-made pico de gallo. 10.99

CORN DODGERS

Slow-cooked BBQ pulled pork stuffed in corn fritters, deep-fried and served with our smoky BBQ sauce. 8.99

TUCKALEECHEE TATER SKINS

Five seasoned jumbo potato skins fried crisp and served bubbling hot with melted cheddar and jack cheeses, Applewood-smoked bacon and sliced green onions. Accompanied by plenty of cool sour cream for dipping. 9.29

BUFFALO SHRIMP

8 jumbo Gulf shrimp specially battered and fried golden brown. Tossed in our signature hot sauce. Served with bleu cheese dressing for dipping. 8.99

WILD BILL'S JUMBO BUFFALO WINGS

A plate full of our jumbo buffalo wings tossed in your choice of BBQ, Hot or Cajun Dry Rub. 10.99

POTLUCK SAMPLER

A platter loaded with enough of the good stuff to feed the whole party! Samplings of Corn Dodgers, Buffalo Wings and a generous scoop of Campfire Queso and chips. 13.99

Lunch is served
Monday - Friday 11 am - 4 pm

GARDEN SALADS & SOUPS

STRAWBERRY CHICKEN SALAD

Tender grilled chicken breast sliced thin and served over fresh farmer's market greens with sliced strawberries, caramelized pecans and bleu cheese crumbles. Accompanied by a side of honey vinaigrette dressing. 11.99

CRISPY RANGE CHICKEN SALAD

Hand-breaded chicken tenders over garden greens, shredded cheddar and jack cheeses, vine ripe tomatoes, cucumbers, bacon strips and fried onions. Accompanied by a side of our house-made honey mustard. 11.99

SOUP OF THE DAY

Try a delicious bowl of one of our chef's hearty soups. Ask your server for today's featured soup. 5.99

HOUSE-MADE DRESSINGS: BUTTERMILK RANCH, BALSAMIC VINAIGRETTE, CLASSIC VINAIGRETTE, BLEU CHEESE, APPLE VINAIGRETTE, THOUSAND ISLAND, HONEY MUSTARD, HONEY VINAIGRETTE.

HAPPY VALLEY HARVEST SALAD

Fresh Spring mix topped with sliced green apples, caramelized pecans, dried cranberries, goat cheese and slices of juicy grilled chicken breast. Served with our homemade apple vinaigrette dressing on the side. 11.99

SALMON & AVOCADO SALAD

Wood-grilled salmon served over garden greens tossed in our classic vinaigrette with ripe avocados, tomatoes, cilantro, sliced jalapeños, sautéed mushrooms and feta cheese. 14.99

LUMBERJACK BISON CHILI

Loaded with all-natural ground bison and served in a black iron kettle with salted crackers. 5.99

SANDWICHES

Our hearty sandwiches are served with your choice of French fries, sweet potato fries, cole slaw or bourbon baked beans. Tacos are served in warm flour tortillas with fresh corn tortilla chips and house-made salsa.

PROSPERITY SANDWICH

This ain't no hardtack outfit; this sandwich is served open-face on grilled sourdough and loaded with turkey, honey ham, thick-cut bacon and melted cheese then topped with a rich cream sauce. 10.99

BLUE RIDGE CHICKEN SANDWICH

Belly up to this big boy! Juicy grilled chicken breast basted with BBQ sauce and topped with sliced honey ham, avocado and melted swiss cheese. 11.99

SILVER CITY STEAK TIP TACOS

Savory, sliced USDA Angus choice steak tips topped with rustic slaw and pico de gallo. 10.99

PAPAW'S FRIED BOLOGNA SANDWICH

As traditional as Kentucky coal! Loaded with thick-cut slices of bologna and melted cheddar cheese. Pan-seared and served with stone ground honey mustard, mayo and caramelized onions on grilled sourdough. 8.99

GRILLED CHEESE & SOUP OF THE DAY

A bowl of our Soup of the Day paired with a bubbly grilled cheese sandwich. 8.99

RIDGELINE REUBEN SANDWICH

Tender grilled corned beef crowned with melted Swiss cheese, sauerkraut and jalapeño Thousand Island dressing piled high on toasted, thick-cut marbled rye bread. 9.99

LUMBERJACK STACK

A triple decker club sandwich stacked as tall as a 14'er and as wide as the Front Range. Loaded with honey ham, American cheese, oven-roasted turkey breast, Swiss cheese, thick-cut pepper bacon, lettuce, vine ripe tomatoes and mayo. 10.99

MEATLOAF SAMMICH SKILLET

Grilled sourdough bread stacked high with our housemade meatloaf, hot mashed taters & gravy and crispy tobacco onions. 11.99

FIGHTING CREEK FISH TACOS

As fresh as if we had caught it in the river this morning! Fried crispy and golden brown, topped with rustic slaw, pico de gallo and mess hall made tarter sauce. 9.99

BUFFALO CHICKEN SANDWICH

Fresh chicken breast, served fried crispy or grilled, tossed in our spicy buffalo sauce with lettuce, tomatoes and bleu cheese dressing. 11.99

ADD A HOUSE SALAD TO ANY ENTREE 3.99

STRAWBERRY SALAD 5.99

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness. Please notify a manager prior to ordering if you have specific food allergies or sensitivities.



A Genuine Taste of the Mountains!

Signature COCKTAILS

HAIR OF THE BEAR

The Smokies LARGEST Bloody Mary, served in a 34 oz. Mug. 10.99

BADLANDS MARGARITA

Milagro Silver, Cointreau, Agave nectar and fresh lime. 8.99

HILLBILLY WHINE

Our own frozen mountain berry daiquiri made with Ole Smoky Blackberry Moonshine, strawberries, sugar and fresh lime juice. 8.99

JACK DANIELS ADULT SLUSHY

Frozen Jack Daniels and Coke. 6.99

KENTUCKY MULE

Wild Turkey 101, Ginger Beer and fresh lime juice. 7.49

SOFT DRINKS

COCA-COLA
DIET COKE
DR. PEPPER
SPRITE
COKE ZERO
LEMONADE

OTHER SELECTIONS

ICED TEA
COFFEE
MILK
BARQ'S ROOT BEER

JUICES

APPLE
CRANBERRY
ORANGE
PINEAPPLE
GRAPEFRUIT

LEGENDARY BURGERS

Served with your choice of French fries, sweet potato fries, cole slaw or bourbon baked beans.

BACON MAC 'N CHEESE BURGER*

A full half pound, hand-pattied burger topped with crisp strips of thick-cut pepper bacon and piled high with creamy homemade macaroni and cheese. Served on a toasted, buttery brioche roll. 11.99

GOLD PAN CHEESEBURGER*

Our mile high half pound burger topped with American cheese served a bakery fresh bun with lettuce, tomato and red onions. 9.99

KLONDIKE BURGER*

A juicy, half pound burger patty topped with house-made boursin cheese, caramelized bacon jam and crispy tobacco onions. 10.99

KELLER CREEK MELT*

A juicy burger patty topped with caramelized onions, melted American cheese, and mayo. Served on grilled marbled rye bread. 9.99

ALL-NATURAL BISON BURGER*

100% ground bison for a flavorful and extra lean burger. Bison is most enjoyable cooked medium-well or below. Served on a bakery fresh bun with lettuce, tomato and red onions. 11.99

VEGGIE BURGER

Prairie veggies, brown rice and beans make up a lighter patty that is teriyaki glazed and served with lettuce, tomatoes, mayo and onions on a bakery fresh bun. 9.49

GREAT PLATES

TRAIL BOSS CHICKEN TENDER PLATE

A pile of chicken tenders breaded by our crumb boss, fried crispy and accompanied by our BBQ and honey mustard dipping sauces. Served with French fries. 11.99

FLINTLOCK FISH 'N CHIPS PLATE

Lightly breaded, fried to a golden brown and served hot and crispy. Accompanied by French fries and tartar sauce. 12.99

PEYCO PETE'S GRILLED MEATLOAF

A hearty portion of our homestyle meatloaf next to mashed taters & gravy, topped with fried onions. Served with freshly steamed broccoli. 11.99

SMOKEMONT BEEF BRISKET

Slow-roasted tender smoked beef brisket served with our house-made BBQ sauce, bourbon baked beans and French fries. 14.99

FIRE IN THE HOLE FRIED SHRIMP

10 jumbo Gulf shrimp, breaded and fried to golden brown. Served with cole slaw, French fries and our homemade cocktail sauce for dipping. 13.99

BLACKJACK SALMON

TWG's signature bourbon glazed salmon flame-grilled and paired with tomato basil rice and fresh steamed broccoli. 16.99

DUTCH OVEN CHICKEN POT PIE

A cache of tender chicken breast, garden fresh peas, onions, carrots and celery in a rich, made from scratch flaky puff pastry. Paired with a house salad for the perfect meal. 10.99

TWIN FORKS KICKIN' CHICKEN

A boneless buttermilk-marinated bird breast dredged in our secret seasonings, fried golden and topped with our creamy bacon gravy. Served with mashed taters and your choice of another side. 14.99

BABY BACK RIBS

Slow-cooked, fall-off-the-bone pork ribs coated with your choice of Tangy BBQ Sauce or TWG's Signature Bourbon Glaze. Served with French fries. 14.99

PARMESAN-CRUSTED CATFISH

Crispy fried catfish breaded with Panko crumbs and parmesan cheese. Served with French fries and cole slaw. 13.99

ADD A HOUSE SALAD TO ANY ENTREE 3.99

STRAWBERRY SALAD 5.99

SIDES

FRENCH FRIES
MASHED TATERS
SKILLET POTATOES
COLE SLAW

TOMATO BASIL RICE
BOURBON BAKED BEANS
BAKED POTATO

STEAMED BROCCOLI
SWEET POTATO FRIES
MACARONI AND CHEESE
CINNAMON APPLES