



120 General Lee Street • Ringgold, Georgia 30736 • (706) 937-3675

**\*GF** - Gluten Free Options

## Appetizers

- Chef's Shrimp Cocktail **\*GF** - 12  
*6 Jumbo Shrimp, cocktail sauce and lemon wedge*
- Bacon Dusted Tater Tots with Pimento Cheese - 8
- Chicken Salad Lettuce Wraps **\*GF** - 9  
*6 lettuce wraps, Romaine lettuce leaves, BBQ sauce, applewood seasoning*
- Fried Pickles w/ Ranch - 8
- Fried Green Tomatoes - 8
- Fried Mushrooms w/ Horseradish Sauce - 8
- Onion Rings w/ Jalapeño Ketchup or Smoked Mayo - 8
- Pimento Cheese and Chicken Salad w/ Pita Bread Points (for two) - 11
- Smoked Wings **\*GF** - 9
- Choose from these amazing flavors **\*GF**:  
Spicy Peach Mild Sweet Thai Chili Honey BBQ BBQ Plain Jane

## Salads

Soup: Cup 4 Bowl 6

- Strawberry Field **\*GF****: small - 10 large - 11.5  
*fresh strawberries, candied pecans and goat cheese piled on a bed of spinach*
- Wedge Salad** - 7.5  
*cool fresh Iceberg lettuce topped with your choice of dressing, Benton's bacon, red onion, cherry tomatoes, blue cheese crumbles, balsamic reduction and onion straws*
- \* Salmon Salad **\*GF**** - 13  
*Wood Fire Grilled Salmon, mixed greens, strawberries, diced tomato, bacon and goat cheese*
- Smoke House Salad** - 13  
*Smoke House pulled Chicken, mixed greens, diced tomatoes, bacon, mixed cheese & onion straws*
- House Salad **\*GF****: small - 5 large - 8  
*mixed greens, diced tomatoes, bacon and mixed cheese*
- Sub House Salad** Sub for any side 1.5 up charge

### \*Add Proteins of your choice -

- Wood Fire Grilled Salmon - 7
- Wood Fire Grilled Chicken - 5
- Wood Fire Grilled Steak - 8
- \*(4) Cocktail or Fried Shrimp - 8
- Java Brisket - 7

## House Dressings

Ranch, French, Honey Mustard, Raspberry Vinaigrette, Balsamic, Italian, Peach Vinaigrette, Blue Cheese, and Remoulade

## Sandwiches

All Sandwiches served with fries, hand-made chips or tator tots

- Prime Rib Sandwich** - 15  
*House Smoked Prime Rib, thinly sliced with swiss cheese on a hoagie roll, horseradish and hot au jus*
- Hot Baked BLT** - 11  
*Hoagie roll, apple wood bacon, mayo, lettuce, tomato, baked in our wood fire pizza oven*
- Java Smoked Brisket Sandwich** - 14  
*Our slow smoked Java Brisket with thinly sliced caramelized onions topped with melted cheese on a toasted bun.*
- Chicken Salad Croissant** - 10.5  
*Smoke house chicken salad, lettuce, tomato with applewood seasoning, on a buttery croissant.*
- \* Crab Cake Sandwich** - 11.5  
*Handcrafted wood fire grilled crab cake on a toasted bun with lettuce and tomato topped with our house-made remoulade sauce.*
- Shrimp Po' Boy** - 11.5  
*Our hand battered shrimp on a toasted hoagie roll with lettuce, tomato and our house-made remoulade sauce.*
- The Gobbler** - 11  
*Smoked turkey, bacon, spinach, dijonaise, swiss cheese, baked on a hoagie roll in our wood fire pizza oven.*
- Steak or Cajun Chicken Philly** - 12.5  
*Steak or Cajun Chicken topped with onions, peppers and melted queso or pepper jack cheese on a hoagie roll.*
- Pulled Pork BBQ Sandwich** - 9.5  
*Our house smoked pulled pork topped with onion straws, slaw and BBQ sauce on a toasted bun.*
- Salmon BLT** - 12  
*Our amazing wood fire grilled Salmon on a toasted hoagie roll with dijonaise, lettuce, bacon and a fried green tomato.*

## Wood Fire Pizza

8 inch - 12 17 inch - 18  
10 inch **\*GF** Crust - 17

### Italian Pizza

A tasty garlic Marinara, Italian sausage, roasted red peppers, Salami, red onions, and Italian seasoning.

### Classic Pizza

Marinara with Mozzarella cheese, Pepperoni, Sausage and Mushrooms.

### Greek Pizza

Olive oil base, Mozzarella cheese, grilled chicken, kalamata olives, roasted red peppers, banana peppers, and feta cheese.

### Tuscan Chicken Pizza

Marinara base, mozzarella cheese, tuscan chicken, roasted red peppers, roasted roma tomatoes, spinach, crimini mushrooms with a lemon garlic aioli.

### Hawaiian Pizza

Marinara, Canadian bacon, Pineapple, with mozzarella cooked and topped with scallions.

### Philly Cheese Steak Pizza

Marinara, with shaved ribeye, onions and peppers, topped with mixed cheese and cheese sauce.

### B.B.Q and Mac and Cheese Pizza

BBQ sauce base, mixed cheese, smoked pulled pork, mac and cheese, topped with scallions and BBQ drizzle, **NOT a **\*GF** Option.**

### Smoked Brisket Pizza

This pizza is what dreams are made of - BBQ sauce base mozzarella cheese, smoked java brisket, grilled onions, and melted cheese.

### BYO Pizza

8 inch - 8 17 inch - 12 10 inch **\*GF** - 14  
(all pizzas start with sauce and cheese, then build whatever your heart desires)

### Pick a Sauce

Marinara  
BBQ Sauce  
Garlic Marinara

### Pick a Meat

2.00 each  
Pepperoni  
Italian Sausage  
Salami  
Canadian Bacon  
Tuscan Chicken  
Java Brisket  
Smoked Pork  
Smoked Chicken

### Pick some veggies

1.50 each  
Black Olives  
Green Peppers  
Mushrooms  
Jalapeños  
Roasted Red Peppers  
Pineapple  
Scallions  
Spinach  
Kalamata Olives  
Banana Peppers

## Burgers Done Right!

All specialty burgers come with lettuce and tomato and served with fries. All burgers cooked on a wood fire grill.

### \*Ol' Faithful - 12

### Make it a Cheeseburger - 13

Our 8 oz. Black Angus burger comes with lettuce, tomato and onion.

### \*Pimento Burger - 14

Our 8 oz. Black Angus burger topped with our house-made Pimento cheese and fried pickles.

### \*Mushroom Swiss Burger - 14

This burger is out of this world, topped with sautéed mushrooms and swiss cheese.

### \*Black and Blue Burger - 14

A burger with a kick. This burger is grilled with cajun seasoning and topped with blue cheese crumbles.

### \*Jalapeño Bacon and Cheddar Burger - 15

This mouthwatering burger is not very spicy, but it's topped with deep fried pickled jalapeños, bacon and cheddar cheese.

### \*Abney Burger - 11

1/4 lb Beef patty, american cheese, iceberg lettuce, tomato, slice of onion, dill pickles and mustard sauce on a toasted bun



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## Entrees

Served with two sides

Substitute House Salad \$1.50 • Substitute Baked Potato \$2

**Hand Breaded Chicken Tenders** - 11 (4) hand breaded chicken tenders

**Wood Fire Grilled Chicken \*GF** - 13 (8oz) wood fire grilled chicken breast

**Loaded Chicken Breast \*GF** - 16

Wood fire grilled 8oz chicken breast topped with BBQ sauce, mixed cheese and bacon.

**Smothered Chicken \*GF** - 16

8oz wood fire grilled chicken breast topped with sautéed mushrooms, onions and melted swiss cheese.

**\* Grilled Hamburger Steak \*GF** - 15

Wood fire grilled 10oz Angus beef topped with brown gravy (add sautéed mushrooms, onions and peppers for \$1.50)

**BBQ Plate \*GF** - 11

8oz of our smoked pulled pork topped with homemade sweet & sassy BBQ sauce.

**Smoked Java Brisket Plate \*GF** - 16

A heaping portion of our slow smoked java brisket with thinly sliced caramelized onions, with a side of cheese sauce.

## Hand Cut Steaks

All steaks are wood fire grilled and come with Salad and Baked Potato  
We have three compound butters that may be added to your steak for 2.00  
(Southwest, Basil Garlic and Herb or Blue Cheese)  
All Steaks are from our Certified Angus Beef Program.  
Add Fried Shrimp 2 for \$4

**\* 14oz New York Strip \*GF** - 29

**\* 14oz Ribeye \*GF** - 30

**\* Beef Tenderloin Medallions \*GF** - 19

**\* 10oz Sirloin \*GF** - 19

## Seafood

All Grilled Seafood prepared over Wood Fire

**Royal Red Shrimp Platter Baked or Fried** - 18

Choose either our hand-breaded fried or baked shrimp with choice of 2 sides.

**Crab Cakes** - 16

Two 3oz wood fire grilled crab cakes served with our house-made remoulade sauce and your choice of 2 sides.

**\* Salmon \*GF** - 19

Served with a choice of our house-made jalapeño pecan glaze, sweet thai chili, lemon garlic Aioli and your choice of 2 sides

**Fish and Chips** - 12

Our fresh cod fried to a golden brown and served with house-made remoulade sauce.

**Mahi Mahi** - 19

Grilled Mahi served on a bed of spinach with your choice of thai chili or our lemon garlic aioli sauce and 1 side.

## Beverages

All Sodas - 2.5

Coca Cola, Diet Coke, Lemonade, Sprite,

Dr. Pepper, Coke Zero

Sweet & Unsweet Tea - 2.25

~Add one of the following flavors to your tea for \$1.50~

Raspberry, Peach, Mango, Cherry

Coffee - 1.50

Independent Owner Operators  
**Hugh and Lori Harris**

Executive Chef  
**Jeff Duke**

## Tacos at the Farm:

2 tacos with one side or 3 tacos with no side  
Soft shell flour tortillas

**Pork Tacos** - (2) 8 (3) 10

House smoked Pulled Pork, Coleslaw, BBQ sauce and applewood rub

**Smoked Chicken Tacos** - (2) 8 (3) 10

Smoked Chicken, lettuce, diced tomatoes topped with Cajun Ranch.

**Shrimp Tacos Grilled or Fried** - (2) 11 (3) 13

Amazing shrimp wood fire grilled or fried, lettuce and diced tomatoes topped with Sriracha aioli.

**Mahi Mahi Tacos** - (2) 10 (3) 12

Grilled Mahi Mahi, lettuce, diced tomatoes and red onions topped with lemon garlic aioli.

**Baja Southwestern Fish Tacos** - (2) 10 (3) 12

Fried Cod topped with lettuce, tomato, and Black Bean Corn Salsa, finished with Cajun Ranch.

**Smoked Java Brisket Tacos** - (2) 11 (3) 13

Slow smoked java brisket with thinly sliced caramelized onions topped with melted cheese.

## Sides and Vegetables

Build your own plate with your choice of four for 9

Grilled Squash \*GF 3

Mac and Cheese 3.5

Green Beans\*GF 2.5

Mixed Greens \*GF 2.5

Pinto Beans \*GF 2.5

Cole Slaw \*GF 2.5

Sautéed Spinach \*GF 2.5

Seasonal Fruit \*GF 3

Fried Green tomatoes 3

Fries 3

Sweet Potato Fries 3

Sautéed Cabbage \*GF 3

Onion Rings 2.5

Fried Okra 2.5

Cream Corn \*GF 3

Vegetable Medley \*GF 3

Loaded Potato Cake 3

Baked Potato \*GF 3.5

Loaded Baked Potato \*GF 5

Mashed Potatoes \*GF 3.5

Loaded Mashed Potatoes 5

## Menu For the Little Ones

Comes with one side • All proteins cooked well Done  
(Kids Under 12 Only)

**Little Burger** - 6.00

**Little Kids Steak \*GF** - 7.00

**Grilled Cheese Sandwich** - 6.00

**Fried Chicken Tenders** - 6.00

**\*WARNING: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS.**