



Brunch

MENU

BREAKFAST

Substitute Egg White \$1.

Vanilla Yogurt Granola Parfait	7	Brisket Hash	14
Low-Fat Vanilla Yogurt, House Made Granola, Berries		Shredded Smoked Brisket, Caramelized Onions, Red Bell Pepper, A1 Au Jus, Scrambled Eggs, Breakfast Potatoes	
GJ Breakfast Sandwich	9	Chicken and Waffles	12
Ham, American Cheese, Hash Browns, Scrambled Eggs, Mayo, Brioche Bun		House Breaded Chicken Breast, Waffles, Maple Syrup	
Hurtin' for Certain Bowl	12	Biscuits and Gravy	10
Sausage, Bacon, Scrambled Eggs, White Cheddar Cheese, Haystack Onions, Beer Cheese, Breakfast Potatoes		Two Scrambled Eggs, House Made Biscuits, Sausage Gravy	
Good Gardener Bowl	12	Classic American Breakfast	12
Baby Spinach, Asparagus, Broccoli, Scrambled Eggs, Avocado, Cheese, Breakfast Potatoes		Two Scrambled Eggs, Breakfast Potatoes, Texas Toast, Bacon or Sausage	

APPETIZERS

Hummus and Veggie Board	14
Chickpea Hummus, House Pickled Vegetables, Sliced Cucumber Chips, Bell Pepper, Cracked Lavash, Sliced Baguette	
Pretzel Bites	9
Soft Pretzel Nuggets, Sea Salt, Beer Cheese	
Cornbread Muffins	9
(6) Muffins, Anaheim Peppers, Grilled Corn, Roasted Red Bell Pepper, Chipotle Honey Butter	
Nashville Hot Chicken Bites*	11
House Breaded Chicken Breast, George Jones House Spice, Ranch, French Fries	
Catfish Bites*	9
House Breaded Catfish, Coleslaw, Cajun Remoulade	
Fried Green Tomatoes	8
Panko Battered Green Tomatoes, Spicy Pimento Aioli	

SMOKEHOUSE FAVORITES

Smothered Brisket Fries*	15
French Fries, Creamy Beer Cheese Sauce, Applewood Smoked Bacon, Saint BBQ Sauce, Green Onion	
Pulled Pork Potato Skins*	12
Smoked Pulled Pork, Jack and Cheddar Cheese, Apple Smoked Bacon, Green Onion, BBQ Ranch, Sour Cream	
GJ Smoked Wings*	12
Seasoned and Smoked Jumbo Chicken Wings, Ranch Dressing	



SMOKEHOUSE

PULLED CHICKEN* <i>SMOKED 2 HOURS</i>	1/2 lb.....	13
PULLED PORK* <i>SMOKED 12 HOURS</i>	1/2 lb.....	13
KIELBASA LINK* <i>SMOKED 2 HOURS</i>	1/2 lb.....	14
BRISKET* <i>SMOKED 12 HOURS</i>	1/2 lb.....	15

All smokehouse options are dry rubbed, smoked, served with a side of pickles and onions and your choice of two sides.

SAUCES:

SINNER (spicy) **SMOKE SHOW** (smokey)
COUNTRY GOLD (mustard) **SAINT SAUCE** (mild & sweet)

\$16

TWO MEAT COMBO

Choose a Combination of Any Two Smokehouse Meats

Served with Pickles, Onions and Choice of Two Sides.

SOUPS

Soup of the Day	cup 5 bowl 8
Ask server for selection	
Smokehouse Chili*	cup 6 bowl 9
Smoked Brisket and Rib Chili, Kidney and Pinto Beans, Tomatoes, Shredded Cheddar	

SALADS

PROTEIN ADD ONS FOR ALL SALADS:

Smoked Chicken*.....4 **Grilled Shrimp***.....6 **Hot Chicken***.....4

House Salad	9
Mixed Artisan Greens, Cherry Heirloom Tomatoes, English Cucumbers, Ranch Dressing	
Caesar Salad	9
Chopped Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing	
Spinach Salad	10
Spinach, Pear, Honey Glazed Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette	

SANDWICHES

SERVED WITH NATURAL-CUT FRIES

Smoked Brisket*	12
House Smoked Brisket, Pickles, Crispy Onions, Saint Sauce, Brioche Bun	
Jones Famous Prime Rib Dip*	14
Prime Rib, Haystack Onions, Horseradish Cheddar & Crema, Torpedo Roll, A1 Au Jus	
Smoked Pork*	11
House Smoked Pulled Pork, Coleslaw, Pickles, Onions, Brioche Bun	
Smoked Yard Bird*	11
House Smoked Chicken, Iceberg Lettuce, Onion, Tomato, Brioche Bun	
Smoked Portobello Sandwich	14
Smoked Portobello Mushroom, Roasted Red Peppers, Blue Cheese-Walnut Spread, Arugula, Brioche Roll	
Never Wrong Footlong*	12
Kielbasa, Sauteed Onions and Peppers, Cheddar Cheese, Torpedo Roll, Creole Mustard	
Rocky Top*	16
House Smoked Pork and Chicken, Coleslaw, Mac and Cheese, Brioche Bun	



Red Truck Challenge

5 LB Stacked BBQ Sandwich*..... **50**

Pork, Brisket, Kielbasa, Coleslaw, 1lb. Bun!
Side of French Fries.

EAT IN 30 MINUTES, GET IT FREE!

Only 1 person per challenge, please.

\$5 SIDES

COLESLAW	NATURAL-CUT FRIES	
MAC AND CHEESE	BAKED BEANS	SWEET POTATO FRIES
BACON GREEN BEANS*	DIRTY RICE	

WEEKEND BRUNCH DRINK SPECIALS!

\$5 NASHVILLE HOT **BLOODY MARY'S** **\$3** **MIMOSAS**

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. An 18% gratuity will be added to all parties of 10 or more.

The GEORGE JONES



SPECIALTY DRINKS

Sinner and Saint	11
Sparkling Wine, Aperol, Elderflower Liqueur, Soda	
Volunteer	10
Smirnoff Vanilla Vodka, Smirnoff Whipped Cream Vodka, Orange Crush Soda, OJ	
Nashville Lemonade	11
Deep Eddy Sweet Tea Vodka, Lemonade	
Cherry Limeade	10
Absolut Lime Vodka, Skyy Cherry Vodka, Grenadine, Sierra Mist	
Blue Bird	11
Svedka Blue Raspberry Vodka, Blue Curacao, Lemonade	
Cumberland Cooler	10
Rum Haven Coconut Rum, Absolut Lime, Melon Liqueur, Pineapple, Sierra Mist	
Pink Cadillac	12
Altos Plata Tequila, Triple Sec, House-Made Lime Sour, Cranberry, Grand Marnier Float	
Apple Pie Cosmo	12
Old Forge Apple Pie Moonshine, Triple Sec, Cranberry, House-Made Lime Sour	
Pineapple Old-Fashioned	11
Plantation Pineapple Rum, Simple Syrup, Orange Bitters, Old Fashioned Bitters	
Nashville "Hot" Bloody Mary	10
Absolut Peppar Vodka, Tabasco, House Bloody Mix, Seasoned Salt Rim	
Black Walnut Manhattan	11
Maker's Mark Bourbon, Sweet Vermouth, Walnut Liqueur, Black Walnut Bitters, Cherries	
Music City Mule	10
Ole Smoky Blackberry Moonshine, House-Made Lime Sour, Ginger Beer	

SLUSHIES

Horny Grandma	12
Hornitos Plata Tequila, Blue Curacao, House-Made Lime Sour, Grand Marnier Float	
Hurricane	11
Real McCoy Aged Rum, Fruit Juice, Dark Rum Float	
Fro-Yea!	11
Rosé Wine, Svedka Rosé Vodka, House Punch Blend	

FISH BOWL DRINKS

(SERVES 2-3 PEOPLE)

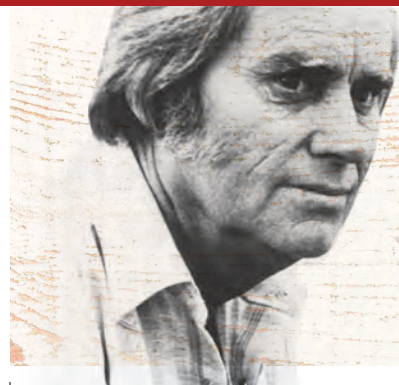
Tractor Pull	36
Jameson Irish Whiskey, Ginger Beer, Soda	
Margarita Blues	36
Altos Plata Tequila, Blue Curacao, House-Made Lime Sour	
Mega Mimosa	36
New Amsterdam Vodka, OJ, Sparkling Wine	
What Hangover?	45
Skyy Watermelon Vodka, Red Bull, House-Made Lime Sour, Sierra Mist, Soda	

BEER

Bud Light	5
Coors Light	5
Miller Lite	5
Michelob Ultra	5
Yuengling	5
Corona	6
Blue Moon Belgian White Ale	6
Battleground White Ale	6
Buena Cerveza	6
Jackalope Bearwalker Brown Ale	7
Starr Hill Front Row Golden Ale	7
Starr Hill Northern Lights IPA	7
Honky Tonk West Coast IPA	7
Black Abbey Rose	7
Tailgate Peanut Butter Stout	7
Gypsy Circus Queen of Swords Cider	7

WINE & BUBBLES

Wycliff Brut	6/20
Dreaming Tree Chardonnay	7/26
Le Jade Sauvignon Blanc	8/30
19 Crimes Cabernet	7/26
Robert Mondavi Pinot Noir	7/26
La Marca Prosecco	11/40
Whispering Angel Rosé	12/48
Veuve Clicquot Yellow Label	120



VISIT GEORGE JONES
THE MUSEUM
on the 2nd Floor

\$7 MUSEUM
admission
 with the purchase of an entrée.

Each entrée purchased qualifies for the \$7 ticket.
 Children 6 - 15 will remain at \$7 and under 5 - free.