

# SMITH CREEK TAVERN

We proudly serve Georgia locally sourced products from Nora Mills Granary, Springer Mountain Farms, and Coca-Cola.

## — IN THE BEGINNING... —

**Barrel Cabin Chili** Cup \$4 Bowl \$7

House made chili served with crackers and topped with chives or onions.  
Add Cheese \$1

**Sidewinder Nachos** \$13

Beer battered potatoes topped with white queso, cheddar cheese, shredded lettuce, diced tomatoes, pickled jalapenos and black olives.  
Add chili \$2 / fried or grilled chicken \$5

**Smith Creek Wings** \$16

One pound fried to perfection and tossed in your choice of sauce.  
Served with celery and carrot sticks, ranch or blue cheese.  
Plain, Hot Honey, Buffalo, Zesty BBQ, Sweet Thai Chili or Teriyaki.

**Margherita Flat Bread** \$12

Tomatoes, fresh mozzarella and fresh basil. Add chicken \$5 or shrimp \$10

**Jumbo Bavarian Pretzel** \$12

Freshly baked jumbo pretzel served with whole grain mustard and beer cheese.

**Onion Rings** \$11

Panko breaded and served with chipotle aioli..

## — SMITH CREEK GARDEN —

Make any salad a wrap for \$3: spinach or flour tortillas.

Add: Fried or Grilled Chicken \$5 Shrimp \$10 Country Fried Steak \$8

**Chopped Salad** Half \$7 Full \$10

Romaine, diced tomatoes, cucumbers, onions and bacon with house Italian dressing.

**Caesar Salad** Half \$7 Full \$10

Chopped romaine tossed with house Caesar dressing topped with parmesan cheese and croutons.

**Unicoi Power Skillet** \$18

Quinoa served with sundried tomatoes, artichoke hearts, topped with shredded carrots, zucchini, squash, onions, peppers, and baby spinach with a balsamic drizzle and green onions.

## — PIZZA —

**16" Cheese Pizza \$17 / 7" Cheese Pizza \$8**

### Meat Toppings:

Pepperoni, Bacon, Italian Sausage,  
Hamburger, Grilled Chicken  
& Ham

### Vegetable Toppings:

Black Olives, Green Peppers,  
Mushrooms, Onions, Pineapple  
& Baby Spinach

**Each assitional topping...16" - \$1.00 / 7" - \$.50**



## ◆— UNICOI PRIME - BURGERS AND BITES —◆

All options served with sidewinder fries.

(Sub sweet potato fries, tots or onion rings for \$1, side salad or caesar for \$2)

### Nashville Hot Chicken \$14

Breaded and fried chicken breast tossed in Nashville Hot Sauce served with pickles on a toasted Brioche roll.

### Alpine Rueben \$15

Chopped corn beef, saukurat, swiss cheese on grilled marble rye.

### Laurel Ridge Chicken Sandwich \$14

Marinated grilled chicken breast, baby arugula, sliced tomatoes and fresh mozzarella cheese on a toasted Brioche Roll.

### Heidel Burger \$15

Double Smash Burger with munster cheese and peppered bacon topped with hand dipped onion rings and topped with BBQ sauce. Served on grilled Sour Dough.

### Cajun Blue Burger \$17

Double Smash Burger with cajun spices, gorgonzola cheese, baby arugula, tomato and cilantro

### Spicy Black Bean Veggie Burger \$15

Avacado, chimichurri, grilled onion, and roasted red pepper on a toasted Brioche Roll.

## ◆— ENTREES —◆

### Country Fried Steak \$18

Hand breaded beef steak lightly fried and topped with country gravy. Served with garlic smashed potatoes and seasonal vegetables.

### Chicken Finger Basket \$15

Hand breaded chicken tenders served with beer battered sidewinder fries, coleslaw and honey mustard.

### Smoking Pig Plate \$18

Pulled BBQ Pork served with beer battered sidewinder fries, coleslaw and garlic bread. Extra garlic bread \$1

### Blackened Trout \$19

Lightly dusted with cajun spices and seared. Served on a bed of warm roasted corn and black bean salsa with garlic smashed potatoes and seasonal vegetables.

### Fried Trout \$19

Trout filet breaded and fried, served with beer battered fries, coleslaw and tartar sauce.

### Bone in Pork Chop \$27

Local cider brined chargrilled served on a bread of garlic smashed potatoes with sauteed vegetables and house made apple chutney.

## ◆— SWEET ENDINGS —◆

### Carmel Apple Cookie Sundae \$8

Warm cookie topped with vanilla bean ice cream and drizzled with caramel sauce.

### Unicoi Strudel \$8

House made strudel topped with caramel sauce. Add Ice Cream for \$2.

### Camp Fire Smores Lava Cake \$11

Served warm with a toasted marshmellow topping, fresh berries and drizzled with chocolate sauce. Add Ice Cream for \$2.