

MENU

Baby Back Ribs

A Half Rack of meaty baby back ribs seasoned with our marinade and rub, smoked with our own hickory until they're fall-apart tender, and basted to a deep glaze with our sauce

Hickory Smoked Chicken Breast

All natural chicken breast brined with our own fresh herbs and slow smoked to juicy perfection

Cole Slaw

Crispy slaw with our own creamy dressing, a little sweet and a little tangy

Cheesy Roast Potatoes

Potatoes roasted with onions and garlic, then tossed with sharp cheddar cheese

Fresh Tomatoes

Farm raised heirloom tomatoes, old time varieties like Mr. Stripey, Brandywine, and Mortgage Lifter

Biscuits with Butter & Honey

Southern biscuits with farm style butter and mountain honey

Peach Cobbler with Whipped Cream

Old fashioned cobbler, warm, rich, & buttery, and heaped with whipped cream

Sweet Tea * Mountain Water * Lemonade

*Ice-cold jugs of the Southern summer classics...
All of our beverages are made with pure mountain water from right here on the farm*

Wild Mountain Mint

Add some cool flavor to your beverage with a sprig of wild mint harvested from our creekside

Randall Glen Coffee

Our own rich blend of dark roasted coffee, complimented with Half and Half from our Jersey cow

Marshmallows for Roasting

What's a bonfire without marshmallows? Your own roasting stick and all the marshmallows you want

VEGETARIAN ENTRÉE:

The Above Side Dishes Plus

Hand Made Cheese with Olive Oil and Fresh Herbs

Artisan cheese marinated with our own herbs and extra virgin olive oil

and

Hard Boiled Free Range Egg

A lovely brown egg laid here on the farm by our own hens, with our Garlic Herb Mayonnaise

and

Smoky Mountain Pinto Beans with Pickled Beets and Chow Chow

*The traditional dinner of the Smoky Mountain highlanders,
Creamy, slow cooked pinto beans complimented by tangy pickles*