

SMITH HOUSE LOUNGE

- BREWS, CHEWS & VIEWS -

- APPETIZERS, NACHOS & QUESADILLAS -

SPINACH AND ARTICHOKE DIP

Spinach and artichokes blended with four types of cheese and cream. Baked in a bread bowl and served with fried tortillas and salsa. \$10.99

DOUBLE DELUXE NACHOS

Fried corn tortilla chips covered and smothered in grilled chicken, chili, pico de gallo, jalapeños, green onion, black olives, sour cream sauce and chile con queso. \$13.99 | Add guacamole + \$4

BORDER CHIPS

Fried corn tortillas with freshly made salsa fresca and creamy chile con queso. \$8.49
Add guacamole + \$4

FRIED PICKLES



Dill pickle chips deep fried in seasoned flour. Served with chipotle ranch for dipping. \$8.99

LOADED TOTS

Crispy fried tater tots loaded down with chopped pecan smoked bacon, pico de gallo, melted cheddar cheese, pickled jalapeños and sour cream sauce. \$11.99

FRIED OKRA

A generous portion of cut okra dusted in seasoned corn meal and fried crispy in tempura batter. Served with chipotle ranch for dipping. \$8.99

QUESO QUESADILLAS

Grilled flour tortilla with pico de gallo, cheddar and pepper jack cheese. Served with salsa and sour cream sauce. \$8.99
Add grilled steak or chicken + \$4

COLOSSAL ONION RINGS

Panko breaded Spanish onion rings deep fried crispy and served with BBQ sauce or chipotle ranch for dipping. \$8.49



NACHO NACHOS

Fried house potato chips covered in smoked pulled pork, beef brisket, jalapeños, red onion, tomatoes, fried tobacco onions, cilantro, spicy pickles, melted cheddar cheese and sour cream sauce. \$15.49

STREET TACOS

Smoked beef brisket on grilled flour tortillas with pico de gallo, fresh cilantro, crutch sauce, sour cream sauce and a fresh lime wedge. \$10.99

- CHOPPED SALADS -

Ranch | Bleu Cheese | Thousand Island | Honey Mustard | Raspberry Vinaigrette



SMOKY MTN COBB

Chopped greens, grilled chicken, smoked turkey, parmesan cheese, pecan smoked bacon, tomatoes, red onion, carrots, diced boiled egg, crumbled bleu cheese, house dressing and smashed avocado. \$13.99

STRAWBERRY CHICKEN SALAD

Grilled or fried chicken mixed with chopped greens, fresh strawberries, almonds, carrots, dried cranberries, golden raisins and tortilla strips. Tossed in raspberry vinaigrette. \$13.99

FRIED CHICKEN SALAD

Chopped chicken fried to order, tomatoes, cucumber, cheddar cheese, pecan smoked bacon, carrots and diced boiled egg. \$13.49

CHICKEN CAESAR

Grilled or blackened chicken breast, chopped romaine hearts, parmesan cheese, Caesar dressing and housemade croutons. \$13.49

TACO SALAD

Taco seasoned ground beef with fried corn tortillas, avocado, tomatoes, cheddar cheese, chopped greens, pickled jalapeños, green onion and ranchero dressing. Served in a fried flour shell. \$13.49

S&S GARDEN SALAD

Chopped greens, tomatoes, carrots, pecan smoked bacon, diced boiled egg and cheddar cheese. \$7.99

- CHICKEN & TENDERS -

CHICKEN FRIED TENDER BASKET

Always fresh natural chicken tenders breaded to order and served with french fries and creamy coleslaw. \$13.49

TOSSED TENDER BASKET

Our same great tenders tossed in one of our signature sauces with french fries and creamy coleslaw. \$14.49

COUNTRY FRIED CHICKEN DINNER

Breaded and fried chicken breast served on top of mashed potatoes and brown gravy. Served with creamy coleslaw. \$16.49



- CHICKEN WINGS -

Springer Mountain natural chicken wings, brined, seasoned and fried. \$12.99

CHOOSE YOUR SAUCE:

Original Buffalo
Smoky BBQ
Sweet Teriyaki
Mango Habanero
Korean BBQ
Buffalo Dry Rub

Served with your choice of ranch or bleu cheese dressing.

*Veggie dippers on request.

- PASTAS -

Start with a house chopped salad for + \$4

CHICKEN & BROCCOLI ALFREDO

Grilled chicken breast tossed in classic alfredo sauce with steamed broccoli, mushrooms and parmesan cheese. Served with garlic bread. \$14.99

Substitute grilled shrimp skewer + \$1.95
Add grilled shrimp skewer + \$5.99

CHICKEN PARMESAN

Breaded and fried boneless chicken breast baked on Alfredo penne pasta with marinara sauce and mozzarella cheese. Served with garlic bread. \$14.99



PIT MASTER MACDADDY

Pulled smoked pork butt baked on our creamy mac & cheese, pico de gallo and smoky sweet BBQ sauce.

Topped with fried tobacco onions and served with garlic bread. \$15.99

- SIDES -

À la carte sides \$5

Steamed Broccoli
French Fries
Potato Salad
Coleslaw

Mashed Potatoes
Fried Potato Chips
Baked Beans

Waffle Cut Sweet Potato Fries
Loaded Mashed Potatoes
House Chopped Side Salad

Mac & Cheese
Onion Rings
Tater Tots


- DELUXE SIDES -

À la carte deluxe sides \$6

If you have food allergies, please ask our management staff for assistance with the menu. We cannot 100% guarantee that fried items are completely gluten free.
*Hamburgers and steaks are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gluten Free Options

BURGERS, DOGS & SANDWICHES

Served with your choice of French fries, chips, coleslaw or potato salad. Substitute a premium side for + \$2.50 |  Gluten free bread and bun options available for + \$1.50

DOUBLE DELUXE BURGER*

Two fresh patties, grilled brioche bun, lettuce, tomato, onion and spicy pickles. \$12.29
Add Swiss, American, cheddar or pepper jack cheese + \$1.49

SMOKY DELPHIA BURGER*

Two fresh patties, shaved roast beef, sautéed peppers, onions and mushrooms on a grilled brioche bun with creamy queso. \$14.99

GATLINBURGER*

Two fresh patties, grilled bologna, double American cheese, lettuce, tomato, spicy pickles and fried tobacco onions on a grilled brioche bun. \$13.99

PIT MASTER BURGER*

Two fresh patties, pulled smoked pork butt, cheddar cheese, tomato, coleslaw, spicy pickles and fried tobacco onions on a grilled brioche bun. \$13.99

BBQ BACON BURGER*

Two fresh patties basted in house BBQ sauce, pecan smoked bacon and cheddar cheese. Served on a grilled brioche bun. \$13.99



MAMA BEAR BURGER

Two fresh patties, shaved roast beef, grilled onions and mushrooms, and swiss cheese on a grilled brioche bun. Served with au jus. \$14.99

THE CLASSIC DOG

An all beef foot long, beer-boiled and grilled. Topped with white onion, sweet relish, yellow mustard, tomatoes, dill pickle spear, banana peppers and a dash of celery salt. \$11.49

SOUTHERN SLAW DOG

A foot long all beef hot dog, beer-boiled and grilled. Smothered in chili, shredded cheddar cheese and creamy coleslaw. \$11.99

FAJITA DOG

Same great beer-boiled and grilled all beef foot long, topped with grilled onions and peppers, creamy queso and pico de gallo. \$11.99

FRENCH DIP

Shaved roast beef on a French roll with grilled onions, melted Swiss cheese and horseradish mayo. Served with hot au jus. \$13.49

ROCKY TOP RACHEL

Hot smoked turkey, sauerkraut and Swiss cheese on grilled marbled rye with house thousand island dressing. \$11.49

OLE FASHIONED REUBEN

Shaved corned beef, sauerkraut and Swiss cheese on grilled marbled rye with house thousand island dressing. \$14.49

SMOKY MOUNTAIN DREAMIN'

Your choice of shaved roast beef or smoked turkey on grilled sourdough with melted cheddar cheese, pecan smoked bacon, lettuce, tomato and onion. Cranberry mayonnaise for the smoked turkey and chipotle ranch for the shaved roast beef. \$13.49

SOUTHERN FRIED HOT CHICKEN

Beer battered and deep-fried chicken breast tossed in hot sauce and served on a grilled brioche bun with pepper jack cheese, pecan smoked bacon and sweet and spicy pickles. Served with lettuce, tomato and onion. \$12.99

SMOKED BEEF BRISKET

House smoked beef brisket piled on a grilled roll with crutch sauce, creamy coleslaw and tomato. Topped with fried tobacco onions. \$15.99

CHICKEN SALAD BLT

Mrs. Smith's chicken salad on grilled sourdough with melted cheddar cheese. Topped with pecan smoked bacon, lettuce and tomato. \$12.49

THE "Q"

Slow smoked pulled pork butt piled on a grilled bun with coleslaw, tomato and fried tobacco onions. Served with a side of BBQ sauce. \$12.49

ENTRÉES

SLOW COOKED RIBS

Pork ribs smoked low and slow with our own unique dry rub. Served with house BBQ sauce, baked beans, garlic bread and coleslaw.

Half Rack: \$20.99 | Full Rack: \$28.99

FRIED SHRIMP PLATTER

Shelled large shrimp deep fried in IPA beer batter. Served on french fries with a side of cocktail sauce and creamy coleslaw. \$16.99

RIBS & TENDERS

Half rack of ribs, hand breaded all-natural chicken tenders, baked beans, coleslaw, bbq sauce and garlic bread. \$23.99

SMOKED MEATLOAF

House made meatloaf smoked and basted in BBQ sauce. Served on mashed potatoes with brown gravy and topped with fried tobacco onions. \$16.99

OPEN FACED ROAST BEEF

Shaved roast beef served on mashed potatoes and grilled Texas toast. Covered with brown gravy and fried tobacco onions. Served with steamed broccoli. \$14.99

DELTA CATFISH

Deep fried in cornmeal and buttermilk brite. Served with French fries, creamy coleslaw and a side of tartar sauce. \$15.99

FISH & CHIPS

Deep water cod fish deep fried in stout beer batter. Served on top of French fries with tartar sauce and coleslaw. \$14.99

SMOKY MOUNTAIN GRILLE

Grilled boneless chicken breast basted in BBQ sauce and topped with pecan smoked bacon and pepper jack cheese. Served with one side. \$14.49

CHICKEN FRIED STEAK

Crispy fried steak on top of mashed potatoes with brown gravy and one side. \$16.99

CHOPPED STEAK*

10 oz. grilled angus chuck served on mashed potatoes and grilled onions. Covered in brown gravy and fried tobacco onions. \$15.99



HALF SMOKED YARD BIRD

Served while it lasts.

Half chicken smoked low and slow in our own dry rub. Served with house BBQ sauce, baked beans, garlic bread and coleslaw. \$14.49

DESSERTS



DAILY CHEESECAKE

Ask your server for today's housemade cheesecake selection. \$9.99

CHOCOLATE CAKE

Decadent housemade chocolate cake layered with chocolate mousse. \$8.99

BANANA PUDDING

Scratch-made vanilla bean pudding with brown sugar bananas, toasted wafers and real whipped cream. \$8.99

DRINKS

Proudly serving Coca-Cola products.

Coca-Cola	Iced Tea
Diet Coke	Coffee
Coca-Cola Zero	Milk
Sprite	Raspberry Tea
Mello Yello	Peach Tea

Free refills on coffee, iced tea and soft drinks.

SMITH HOUSE SIGNATURE COCKTAILS

BLACKSMITH

Our signature Old Fashioned crafted with Heaven's Door Tennessee Bourbon, dark brown sugar simple syrup, cranberry bitters and black cherries.

HILLBILLY HURRICANE

When Jethro from the Holler and our bartenders get together, there's bound to be trouble! This Hurricane features Ole Smoky Hunch Punch Moonshine with sour mix, orange juice and Sprite.

MOONSHINE MULE

Moscow meets Gatlinburg in this refreshing combination of local Ole Smoky Moonshine, fresh lime and ginger beer. Choose your flavor: blackberry, strawberry, peach, orange, Blue Flame or Mango Habañero Whiskey.

WHITE TRASH

Ain't no laws when you're drinkin' Claws! Get your trash can on with Ole Smoky Strawberry Moonshine, pineapple juice and a whole can of White Claw Mango.

CHERRY LIMEADE

A boozy twist on an American classic! This cocktail combines Smirnoff Cherry Vodka with sour mix, grenadine, Sprite, fresh lime and maraschino cherries.

BLOODY DELICIOUS

Every day feels like Sunday when you drink your prunch! This hangover cure boasts Tito's Vodka, Struggle Bus Freshy Veggie Bloody Mary Mix, local hot sauce and our secret Bloody Mary spice rim. Topped with fresh citrus, olives and a celery stalk.