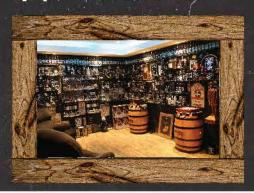


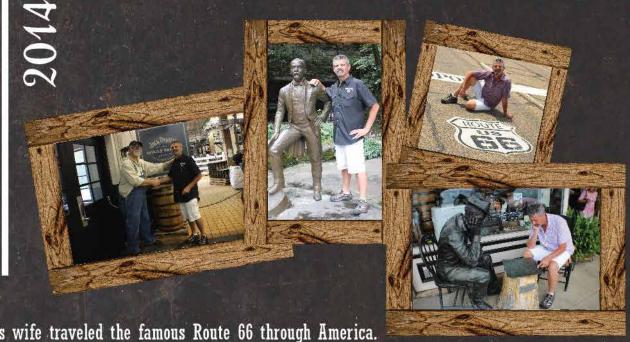


Taste of Tennessee Public House is the brainchild of Willem Nel. This year, he became an avid collector of various rare and unique liquors.



After his experience at the Jack Daniels distillery Willem moved his collection's focus to Jack Daniel's, along with some other whiskeys. He started making the unique Jack Daniel's furniture that you see in the restaurant today. He kept his whole collection in his house on handmade displays, hidden from the world.





Willem and his wife traveled the famous Route 66 through America.

They detoured to visit the Jack Daniels Distillery in Lynchburg, Tennessee.

During their visit to the distillery, Willem partook in a one-of-a-kind whiskey experience:

"Buy a Barrel".

The Distilling Team personally guided him through a tasting to find the right barrel for him. After returning to South Africa, Willem waited a few months for his barrel to arrive.

The entirety of his barrel's whiskey came in individual Single Barrel Select bottles, adorned with a personalized medallion, along with a series of accompanying premium keepsake elements, like the original barrel of his selection, to help authenticate his experience.

The distillery put up a special plaque in the Jack Daniel's Personal Selection Room at the distillery

that commemorated his selection

# 

Taste of Tennessee business was registered while searching for the perfect venue started.



Willem Nel signed over his restaurant to his daughter Marlise Nel. It was her life's dream to own a restaurant.



2016

His two children, Marlise and Johan, along with his wife Soetie, suggested that his collection and furniture be used to open a small whiskey lounge so that the people of South Africa can also enjoy this one-of-a-kind collection.



2018



After a long search, the Nel family finally found the perfect venue, and the dream of a small whiskey lounge turned into the reality of a restaurant.

The Taste of Tennessee you know and love today was born.

After hand-painting the walls and decorating the restaurant as a family, we served our first guests on 28 April 2018.

# WINGS TO KNOW

#### Service Fee

Please remember to tip your waiter.
A 10% Service fee will be added to 8+ Guests or bills above R2000.

## WE DO NOT SERVE FAST FOOD WE ONLY SERVE GOOD FOOD AS FAST AS WE CAN

#### Disclaimers

This menu is the property of Taste of Tennessee Public House.

This version is valid from June 2022 and replaces previous versions.

All referred masses are approximate mass uncooked.

All substitutions will be charged for.
All prices are inclusive of VAT.

Taste of Tennessee reserves the right to change menu prices at any time.

#### PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES

We look forward to serving you

## BREAKFAST.

#### Served all-day

#### WFrench Toast

R45

Two slices of white bread are prepared in the traditional French style with a fluffy center and gloriously browned exterior.

Topped with powdered sugar and a drizzle of syrup.

#### Nuts about French Joast R95

Our delicious French Toast, bacon bits, pecan nuts, and strawberries.

Topped with powdered sugar and a drizzle of syrup. Served with cream.

#### MAmerican Pancakes

R75

A Stack of our homemade buttery pancakes. Choose Between: Strawberries & Syrup

Choc Chips & Chocolate Sauce



#### Quintin T

**R75** 

A breakfast to kick start your day:
Two eggs prepared to your liking,
grilled bacon, and fried tomato.
Served with your choice of white or
brown toast accompanied with butter
and jam.



R125

An all American big greasy breakfast: Two Eggs prepared to your liking, grilled bacon, small beef patty, foot-long cheese griller, fried tomato, and fries.

Served with your choice of white or brown toast accompanied with Butter

#### Omelette

R65

Size does matter with this four egg omelette filled with cheddar and mozzarella cheese.

Have a look at our add-ons for your own fillings.

# APPETIZERS OF THE PROPERTY OF

Not for hunger but for taste!

#### Mozzarella Sticks R45

Smoke infused mozzarella with a crispy crunch crust. Served with sweet chilli sauce.

Add bacon wrap R15

#### Union Ring Trio R55

Hand-cut onions fried three ways: Beer batter, spicy crumb coated and crispy thin onions.

#### Jalapeno Poppers R70

Wake up all your senses with these deep fried mozzarella stuffed jalapenos.

Served with Sour Cream or Ranch sauce.

Add bacon wrap R30

#### Jennessee Jenders R85

Chicken strips with a crispy crust and a juicy centre.

Served with a choice of sauce.

Choose your crust: Plain or Spicy 🎐

#### Mussel Pot

**R75** 

Steamed mussels prepared in a creamy white garlic sauce.

#### Biltong Board R135

Traditional South African favourites: Sliced biltong, droëwors and chilli sticks.

Subject to availability

#### Cheesy Garlic Bread

**R59** 

Toasted bun stuffed with bacon bits and garlic & herb butter. Topped with cheesy garlic sauce and melted cheddar cheese.

#### Corn Dog Bites

R65

An American Favourite: Six bite-size cheese grillers enfolded in a corn batter.
Served with Honey Mustard.

#### Mom's Potato Skins

R85

Hollowed out half potatoes filled with creamy cheese sauce. Topped with bacon bits, melted cheese and spring onion. Served with sour cream.

Vegetarian option with mushrooms available.

#### Crumbed Mushrooms

R75

Juicy mushrooms with a crispy crumb. Served with Sriracha Mayo.

#### Bacon Stack

**R75** 

Sweet streaky bacon served with Honey Mustard Sauce.

#### Pa's Chicken Wings

R85

Fried wings tossed in your choice of our signature bastings:

Hot, JD BBQ or Sweet Sticky.

#### Coulee Calamari

R79

Buttery soft calamari tubes and squid heads. Served with homemade Tartar sauce.

# PUBLIC HOUSE PLATTERS

Sharing is caring: Serves up to four.
All platters served with fries and four sauces:
Ranch, JD BBQ, Sriracha Mayo and Honey Mustard

#### Back @ The Ranch R295

Kick out your cowboy boots for all things meaty:
Bacon stack, corn dog bites, pa's chicken wings,
tennessee tenders and pork ribs.

#### Fish Gone Wild R375

Something smells fishy:

Deep-fried hake cubes, mussel pot, prawns, calamari tubes and heads.

Served with your choice of butter sauce and rice.

#### Grasshopper R275

The no meat athlete:

Crumbed mushrooms, jalapeno poppers,
mom's potato skins with mushrooms and onion ring trio.

#### Salvon Special R299

This might be the wild west, but don't go fighting over that last bite:

Bacon stack, crumbed mushrooms, pa's chicken wings, jalapeno poppers,
pork ribs and crispy thin onions.

#### Southern Fried R299

This platter makes all southerners shout: "Well, that just dills my pickle!":

Mom's potato skins, tennessee tenders, beer batter onion rings,
pa's chicken wings and cheese grillers.

## SALADS

All our Salads are deconstructed. Served with a choice of dressing: Honey Mustard, Tennessee Dressing, Ranch or Sziracha Mayo

#### M Tennessee House Salad

Bed of lettuce topped with olives, cucumber, cherry tomatoes, green pepper, red onion, croutons and feta.

#### Gone Country Chicken

Bed of rocket topped with pecan nuts, dried cranberries, feta and chicken.

#### Classic Cobb

Bed of lettuce topped with avocado, mixed grated cheese, bacon bits, tomato, diced onion and chicken.

#### Biltong & Strawberry

Bed of rocket topped with avocado, strawberries, sliced biltong, feta and red onion.

#### Wyoming Steak

Bed of rocket topped with sliced rump, avocado, red onion, chargrilled corn and feta stuffed peppadews.

R85

R115

R115

R 130

R430



Chicken for salads can be prepared either grilled or fried

# GOURMET SANDWICHES

Everyone can make a sandwich, but as all Americans do, we like it hig. Served on a toasted ciabatta loaf. Served with your choice of side dish.

#### Washington

for the love of cheese... and ham:

cheese and cheddar cheese.

Lettuce, tomato, red onion, sliced ham, mozzarella

R95

#### Roosevelt

R405

Old School Chicken and Mayo kicked up a notch: Grilled chicken, mustard flavoured mayo and your choice of spring onion or chopped chillies.

#### Nixon

R110

Fillings inspired by breakfast: Bacon, cheddar cheese and eggs made to preference.

Our sandwiches names derive from past American presidents

#### Eisenhower

R 125

Nothing feels more gourmet than blue cheese: Bacon, biltong, feta, mozzarella, avocado and a blue cheese sauce drizzle.

#### Bush

R130

Put some pork on your fork: JD smoke-infused pulled pork, crunchy cabbage and a mustard drizzle.

#### Lincoln

R140

Our take on the famous Philly Cheese Steak: Mushrooms, onions & bell peppers, mozzarella cheese, cheddar cheese, cheese sauce and sliced rump grilled to your preference, .

## Enoxville Slider

We know all our sandwiches sound good, so why not choose three mini versions

## FOOT-LONG HOT DOGS

Hearty fillings with a foot-long cheese griller served on a foot-long bun. Served with your choice of side dish .



#### South African

R95

The only way we know how: Caramelized onions with tomato and mustard sauce.

#### Chicago

R115

Our take on this state's famous hot dogs: Topped with jalapeno, pickles, onion and tomato relish.

Drizzled with honey mustard.

#### New Mexico

R125

It's all about TexMex: Crumbed tomato nacho chips, feta cheese, peppadews and sriracha mayo drizzle.

#### California

R125

It's not a hot dog if it's not hot: Loaded with JD BBQ mince and chopped chillies. Topped with coleslaw.

#### Coney Island

R130

Let's take you on a ride with JD smoke-infused pulled pork, pork ribs, beer batter onion rings and a honey mustard drizzle.

#### New York

R145

Hot Dog stands will queue up; get yours now: Bacon bits and grated cheddar cheese. Topped with crispy onions and drizzled with mayonnaise.

### Zockson Slidez

Want to have it all?
Try any 3 hot dogs in mini versions

We named our hot dogs, excluding one after American citys



# FRANKLIN'S FLATBREADS

Our flatbreads are topped with our homemade tomato and herb sauce and mozzarella cheese.

#### Chattanooga Cheesy

Who doesn't love a classic:
Mozzarella cheese, cheddar cheese and
mixed herbs.

#### Jaclors Tropical

R100

R65

For those who believe pineapple belongs on pizza: We full-heartedly agree! For a bonus, we added bacon.

#### Mella's Masterpiece R110

Simple is simply the best: Bacon, feta and crispy onions.

#### Dee's Jerky

R 120

Take the bull by it's horns: Sliced biltong, bacon, feta and avocado

#### Mississippi Meaty R125

a Creation that will always "meat" your needs:

Bacon, shredded Buffalo rib and ham

#### Piggy Bank

R100

R115

We promise it's not a "pigment" of your imagination; it's just that good: Bacon, cheese griller and cheddar cheese.

#### Jeri's Jersey

Our beloved kitchen supervisor's creation: JD BBQ Mince combined with chopped chillies, onion, bell peppers and garlic.

#### Savannah Supreme R130

Enough veggies to make your momma proud: onions, green peppers, grilled mushrooms, feta cheese and avocado.

### Bluff City

Build your own
Choose your own toppings.
We provide the base with sauce and cheese
R50

## PASTA

#### Spaghetti Bolognese

A traditional dish with a hint of paprika in our homemade bolognese sauce with ground beef on a bed of spaghetti and topped with melted mozzarella cheese.

#### Vegetarian Pasta

Our homemade bolognese sauce with a hint of paprika mixed with grilled mushrooms, pepper and onions on a bed of spaghetti and topped with mozzarella cheese

#### Mac & Cheese

We took this American Side Dish, dressed it up and took it to the main-dish dance with creamy cheese sauce, mozzarella, cheddar cheese and a garlic hoagie roll.

R110

R110 🐠

R95 🖤

## BURGERS

Garnish: Lettuce & Tomato Sauce: Homemade Garlic Mayo Side Dish of Choice

## Cet's Talk about Tack QUAD TRIPLE DOUBLE Che Linniffmendill SINGLE die Republikanishah

The burger that made us famous:

Toped with a JD BBQ basted patty, melted cheddar cheese, grilled bacon and our famous beer batter onion ring

R240

R299

**R185** 

**R135** 

## BURGERS

Garnish: Lettuce & Tomato Sauce: Homemade Garlic Mayo Side Dish of Choice



R99

Lilly's Loaded

R140

Our most basic burger: Nothing but the goodness of our homemade patty, on a fresh toasted bun.

Cheesy Colonel

R 105

Melted cheddar cheese with creamy cheese sauce.

Beale Street Pepper

R110

Melted mozzarella cheese, pepper sauce and fried jalapenos slices.

Grand Ole Opry

R110

Sriracha Mayo with a spicy deep-fried chicken, melted cheddar cheese and avocado slices.

Memphis Mushroom

R115

Grilled mushrooms, cheddar cheese and mushroom sauce.

Noshville Sliders

Made for the indecisive:

Any 3 variations of the above burgers in miniature versions.

Double Up Burgers Available Egg fried your way with grilled bacon, melted cheddar cheese, jalapeno slices and

Pulled Pork

raw onion.

R125

JD and smoke-infused pulled pork topped with coleslaw and crispy onions.

Texan Bully

R125

JD Fire drizzle with freshly chopped chillies and crispy onions.

Hawaiian

R120

Grilled bacon, cheddar cheese and a grilled pineapple ring.

Zapata

R120

Nacho burger:

Jalapeno, red onion, cheddar cheese, tomato nacho and cheese sauce.



Emiliano Zapata Salazar was a Mexican revolutionary

## Patty Choice BEEF CHICKEN

200g Mince

200g Breast Fillet Grilled or Fried

Grilled to preference

## STEAK CORNER

All our steaks are matured for fourteen days and flame-grilled.

We recommend steaks served medium or below.

We do not take responsibility for tough steaks; when ordered above medium.



#### Johnny's J-Bone

R220

This fabulous 500g cut serves you the best of 3 worlds: Tenderness of fillet, Juiciness of sirloin and flavour of the bone.

#### Fillet

The ace of steaks:

The fillet is the most premium and tender of all cuts. It will give you a melt in your mouth experience.

Ladies 200g	R195
Men's 300g	R250

#### New York Strip Sirloin R230

This classic 400g cut never fails to deliver; it is perfectly marbled to keep the steak tender and juicy with lots of flavours.

#### Rump

This is the steak eaters cut; it's famous for its flavour and its layer of fat.

Ladies 300g	R175
Men's 400g	R225

#### **Tommahawk**

R360

This 750g cut is generously marbled to deliver a lingering, deep succulence and flavour. Having the bone left in the steak further enhances its taste and makes it moist and tender.

Choose any Side Dish



Upgrade you steak experience!

#### SPECIALTY STEAK TOPPINGS

Red Angus

R30

Brangus Egg fried your way with sautéed mushrooms

R30

Feta and peppadews.

Cracker Cattle R30

Watusi

R30

Freshly chopped chillies and crispy onions.

Bacon, sour cream and avocado slices.

Texan Longhorn R39

Sliced biltong, feta crumbs and avocado slices.

These names derive from American cattle breeds



### BOY BUTT

Spicy Mustard Garlic & Herb Jalapeno & Lime



# WAIN MEALS

Our main meals are served with coleslaw & a side dish of your choice

### BEEF

#### Meatloaf

R130

We offer you our amazing homemade meatloaf in three slices with a splash of JD BBQ basting. It's all about traditional flavour and juiciness with ground beef, breadcrumbs, onions, seasonings and a meatloaf sauce on the side.

#### Short Rib

R220

Indulge in these meaty boneless cuts of beef rib. Slow-cooked in our secret smoked honey and JD glaze.

Served with toasted ciabatta.

## CHICKEN

#### Chicken Schnitzel R139

Butterflied and tenderized chicken breasts crumbed and deep-fried till the crust is golden and crispy with a juicy centre.

Served your choice of sauce.

#### Baby Chicken

R125

Tender oven smoked whole chicken grilled with your choice of Lemon & Herb, JD BBQ or JD Fire basting

### AMB

#### Chops

R220

Three South African favourite chops flame-grilled to perfection with our Tennessee Seasoning.

#### Lamb Shank

R250

Hit your carnivore sweet spot with this melt in your mouth tender lamb shank slow-cooked in a rich wine sauce.

## PORK

#### Rihs

Pork Loin Ribs that will fall off the bone and burst with flavour.

Ladies 500g		R190
Men's 1 Kg		R310
Mount Rushmore	2 <b>Kg</b>	R499

#### Bastings:

JD BBQ, JD Fire, Sweet Sticky or Sticky Spicy

#### Pork Knucle

R 185

A hunk of impossibly tender, juicy pork meat on the bone, all wrapped in crispy crackling skin. Served with Honey Mustard sauce.



Enjoy the taste of our take on Mexican cuisine.

#### **NACHOS**

"Nacho average" version:
Your choice of Tomato or plain corn tortilla chips with layers of melted cheddar cheese.
Served with cheese sauce, sour cream, guacamole, hillbilly beans and pico de gallo.

Remember to add your own additional topping.

R155

#### **TACOS**

Mi Taco es su Taco: Three hard corn shells served with Sour Cream, Cheddar Cheese, Guacamole, Pico de Gallo and your choice of meat.

Ground Beef Bacon Bits Grilled Chicken Fried Chicken



## SEA FOOD

Served with you choice of side dish. All seafood meals, excluding mussels, served with homemade tartar and butter sauce.

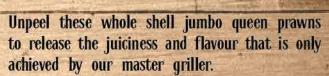
# HOOVERMA

Fall in love; hook, line and sinker with the perfectly balanced flavour velvet soft profile of hake.

Prepared just the way you like it:

Fried in crispy batter Grilled with your choice of butter sauce

## R180



Grilled with your choice of butter sauce



Half shell mussels prepared in a creamy white garlic sauce.

Dip every last drop of this delicious sauce with a toasted ciabatta.

Our Homemade Creamy Butter Sauces

Pepper Paprika

R150 Nothing beats the buttery softness of perfectly prepared squid tubes and heads. Flash fried in seasoned flour Grilled with your choice of butter sauce

> Our seafood is named after American dams.

**R23** 

## COMBOS BUILD YOUR OWN

Our combos are served with coleslaw & a side dish of your choice

Choose two or more of the following items for your own specialized combo

PORK RIBS 250g Pork loin ribs	R90
RUMP	R75
LAMB CHOPS	R145
Two grilled chops  PA'S CHICKEN WINGS	R45
Four wings with your basting choice	R60
Half portion hake grilled or fried	
FORT PECK PRAWNS  Three Jumbo queen prawns with your choice of butter sauce	R90
GRAND COULEE CALAMARI Half portion calamari grilled or fried	R75

## DESSERTS-

Round off your meal with our homemade desserts. Subject to availability

All our desserts are made in house and may contain traces of nuts

#### Tce Cream & Chocolate Sauce

A classic: vanilla lee cream and our homemade chocolate sauce.

**R**39

#### Waffles

R45

Freshly baked waffles with a drizzle of syrup.

#### Brownies

R69

Local favourite fudge cake brownies drizzled with chocolate sauce.

#### **R80** Peppermint Crisp

Layers of Tennis biscuit, caramel cream & Peppermint Crisp chocolate.

#### **R**75 Banana Split

deconstructed version American Favourite: Caramelized banana ice cream, strawberry coulis, pecan nut praline, coconut crumble, chocolate ganache and JD Caramel sauce. 🥔

#### Apple Crumble **R65**

Custard apple pie slices baked with cinnamon in a coconut crumble dough.

#### Creme Brule **R70**

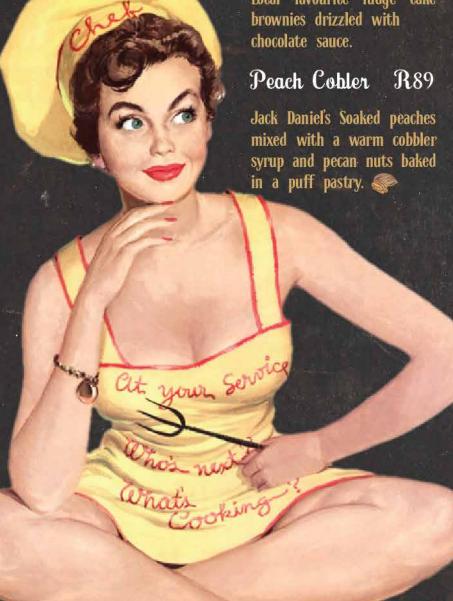
Vanilla flavoured baked custard with a caramelized layer of sugar on top for the perfect crackle and crunch.

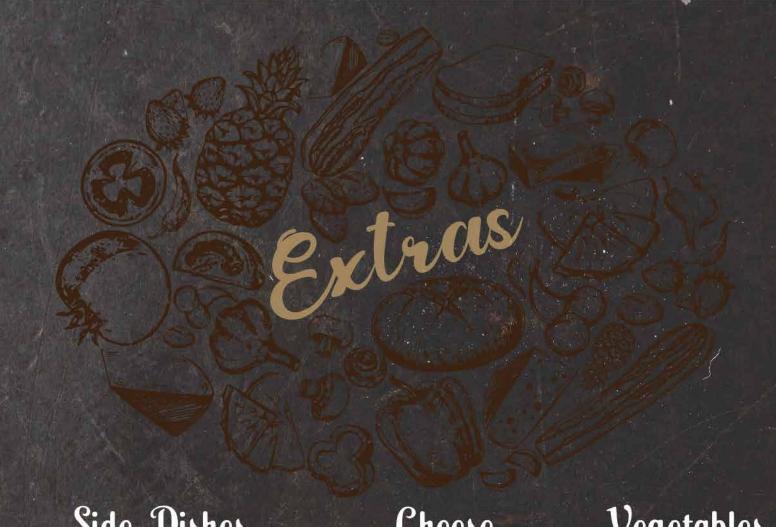
#### Baked Cheesecake

Our homemade cheesecake is slowly oven-baked to create the perfect creamy sponge with a cream cheese topping.

R45

Most Desserts Served with Cream or Ice Cream





#### Side Dishes

R25 R25 **R**25 **R**25 R25

R30 **R**45

**R**25 **R**23 R<sub>25</sub>

**R**25 **R25** 

R25 **R**25 **R23 R23 R**23

**R23** 

**R23 R**23

Baked Potato
Fries
Mashed Potatoes
Spiced Rice
Sweet Potato Fries
Side Salad
Veg of the Day

#### Sauces

Blue Cheese	
Cheese Cheesy Garlic	
Chili Cheese Honey Mustard	
ID RRÓ	
JD Fire Mushroom	
Pepper Ranch	
Kancn Sriracha Mayo	
Tartar	
Tennessee Dress	my

#### Cheese

Feta	R25
Cheddar	R30
Mozzarella	R30

#### Meat

Bacon Bits	R35
Grill Bacon	R35
Cheese Griller	R48
Ham	R15
BBQ Mince	R50
Grilled Chicken	R50
Fried Chicken	R52

Honey		R <sub>5</sub>
Pecan	Nuts	R35

#### Vegetables

Avocado	R <sub>2</sub>
Chili's	R2
Egg	R7
Garlic	R7
Mushrooms	R <sub>2</sub>
Olives	Ri
Peppadews	R <sub>2</sub>
Bell Peppers	Ri
Rocket	R <sub>2</sub>
Jalapeno Slices	R <sub>2</sub>
Tomato	Ri

#### Fruit

Cranberries	R20
Pineapple	R10
Strawberries	R20

Ask your waiter about additional extras