



Join us for a delicious Dining Out at

# ELKMONT STATION

crafty food & drink

103 S. Campbell Station Rd.  
Knoxville

Thursday, April 25  
5:30 pm

## menu

### Beginnings

#### Cheese Board

artisan cheeses, toasted baguette, mostarda, local honey 16

#### Seared Scallops

johnny cakes, brandied apples, bacon cream 17

#### Smoked Chicken Egg Rolls

smoked chicken, collards, hominy 14

#### Pimento Cheese Fritters

celery, red pepper jam 11

#### Hickory Smoked Spare Ribs

white Alabama barbecue sauce 13

#### Tempura Fried Green Beans

roasted chili aioli 9

#### Smoked Cheddar Hush Puppies

roasted poblano aioli 8

#### French Onion Soup

spanish onions, sherry, gruyère 8

#### Creole Smoked Fish Dip

toasted baguette 9

#### Duck Confit Croquettes

béchamel, fresh herbs, onion sobise 15

### Salads

#### Roasted Beet

noble springs chèvre, caramelized fennel, pistachio, baby spinach, apple, burnt orange vinaigrette 11

#### Kale Caesar Salad

house-made combread croutons, parmesan, fried capers, lemon-garlic vinaigrette 11

#### Southern Peach

baby greens, pickled peaches, roasted peppers, bleu cheese crumbles, pecan praline, bleu vinaigrette 9

#### Wedge Salad

boston bibb lettuce, roasted grape tomatoes, crispy country ham, bleu cheese crumbles, balsamic reduction, pickled red onion, bleu vinaigrette 10

### Entrées

#### Ribeye Steak Frites\*

12 oz., parmesan truffle fingerling frites, broiled asparagus 49

#### Aged Filet Mignon\*

7 oz., potatoes lyonnaise, roasted broccolini 45

**Steak Add-ons:** mushroom bordelaise, bleu cheese crumbles, béarnaise, maître d' butter +4

#### Springer Mountain Farms

##### Roasted Chicken Breast

pommes purée, garlic green beans, chicken jus 26

#### Shrimp and Grits

andouille sausage, red eye gravy 26

#### Bone-In Grilled Pork Chop

sweet tea-brined pork chop, butternut squash purée, crispy brussels sprouts, brandy cream reduction 32

#### Roasted Carolina Trout

sweet corn and okra purloo, garlic green beans, citrus herb butter 24

#### Crispy Skin Broiled Salmon\*

Faroe Island salmon, ratatouille, red pepper beurre blanc 28

#### Short Rib Gnocchi

ricotta gnocchi, braised beef short rib, aromatic tomato ragout 32

#### Coq au Vin

chicken thigh, red wine, carrots, wild mushrooms, pommes purée 24

#### Braised Lamb Shank

creamy polenta, mushroom bordelaise, mint gremolata 48

#### Maple Leaf Farms Duck Breast

pan-seared duck breast, smoked cheddar grits, braised collard greens, cherry compote 34

#### Pappardelle Bolognese

handmade pappardelle pasta, ground short rib, mirepoix, aged parmesan 23

#### Cacio e Pepe

handmade spaghetti pasta, aged parmesan, ground black pepper 23

#### Low Country Bouillabaisse

fingerlings, hominy, mussels, scallops, white fish, aromatic broth 28

**\$10 PLACEHOLDER**

*(will be refunded to you at the restaurant)*

**LAST DAY TO SIGN UP / CANCEL**  
**April 15**

**MAX 16**



## EVENT COORDINATOR

**Mark McDermott - [mmcdteach@hotmail.com](mailto:mmcdteach@hotmail.com)**