JASON ALDEAN'S KITCHEN + ROOFTOP BAR

STARTERS

FRIED PICKLES

beer battered fried pickle chips, dry rub, ranch dressing

MAC & CHEESE BITES

dry rub, chipotle ranch dressing

SOUTHERN NACHOS @

kettle chips, pulled pork, smoked bacon, cheddar, queso, chives, Jason's Bourbon BBQ sauce 17 | SUB CHICKEN | BRISKET + 4

MARGHERITA FLATBREAD

garlic aioli, blended cheese, roma tomato, fresh basil, balsamic drizzle

CHICKEN WINGS

dry rub wings, celery sticks, ranch dressing 16

BAVARIAN PRETZEL

soft pretzel sticks, mustard aioli, queso

REDNECK EGG ROLLS

slow braised pork shoulder, bourbon BBQ, caramelized onion, mix cheese, coleslaw, yum yum dipping sauce

BRISKET MAC FLATBREAD

creamy Velveeta mac and cheese, braised brisket, bacon bits, blended cheese, scallion

GREENS

HOUSE CHOPPED SALAD 6

salad mix, grape tomato, chopped eggs, shredded cheese, smoked bacon, red onion, house ranch 12

SPRING CHICKEN SALAD

mixed greens, cucumber, red peppers, wonton crisps, lime sesame dressing, peanut sauce, grilled chicken

SALMON CAESER *

crisp romaine, avocado caesar dressing, parmesan, garlic croutons, sun dried tomato, seared salmon

avocado 4 • salmon* 9 • grilled chicken 5

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MAIN EATS

CLASSIC CHEESEBURGER*

local beef double stacked, american cheese, lettuce, tomato, onion, pickles, fries

JASON'S MAC & CHEESE

chicken, cavatappi pasta, tossed in creamy pepper jack sauce, bock beer, bacon, buttery herbed crust 19

CHICKEN DIABLO PASTA

chicken, spinach, tomatoes & cavatappi pasta tossed in roasted tomato cream diablo sauce 18

CHICKEN & WAFFLE

chicken bites, belgian waffle, smoked bacon, herb mix, spicy maple syrup 18

CRISPY SHRIMP BASKET

crispy shrimp, fries, coleslaw, cocktail sauce, tartar sauce 18

BRISKET SANDWICH

shredded smoked brisket, Jason's Bourbon BBQ sauce, coleslaw, brioche bun, fries 19

SIMPLY GRILLED SALMON * ©

yukon gold mashed potatoes, seasonal vegetables, tomato-balsamic relish, balsamic drizzle 22

SOUTHERN MEATLOAF

beef and pork meatloaf, wild mushrooms, BBQ demi-glace, mashed potatoes, onion straws

AVOCADO CHICKEN MELT

bacon, tomato, grilled chicken breast, cheddar, chipotle mayo, avocado, sourdough, fries

PULLED PORK SANDWICH

local True TN pulled pork, dry rub, pickles, crispy onion straws, brioche bun, fries 16

GRANDMA'S POT ROAST

braised beef, seasonal vegetables, mashed potatoes, country gravy 22

BEER CAN CHICKEN

half a bird, brined and roasted, creamy yukon gold potatoes, seasonal vegetables

PRIME TOP SIRLOIN *

10 oz. sirloin, yukon gold mashed potatoes, seasonal vegetables, steak butter, bourbon demi-glace 39

"TOMMY"HAWK RIBEYE

aged bone-in ribeye, seasonal vegetable, Chef Tomasz potatoes, steak butter 89 | SHRIMP +9

BOURBON BBQ RIBS

St. Louis style ribs, dry rub, Jason Aldean's Bourbon BBQ sauce, coleslaw, potato salad
FULL RACK 26 | HALF RACK 19

(TC) RESTAURANT GROUP

MENU CREATED WITH JASON ALDEAN AND CHEF TOMASZ WOSIAK

A Service Gratuity of 18% will be added to all parties of 8 or more.



This menu was designed with gluten sensitivity in mind, however, we are not a gluten-free environment. Our food is prepared from scratch, therefore the chance of our ingredients coming in contact with wheat based products is a possibility.

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES

*CONSUMER ADVISORY: Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase you risk of food borne illnesses, especially if you have certain medical conditions.