

# FOOD MENU



# OUR STORY

**2013** Taste of Tennessee Public House is the brainchild of Willem Nel. This year, he became an avid collector of various rare and unique liquors.



**2014** 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. The distillery put up a special plaque in the Jack Daniel's Personal Selection Room at the distillery that commemorated his selection.



**2015** 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.



**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.

**2017-2018** Taste of Tennessee business was registered while searching for the perfect venue started. 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.



**2019** Willem Nel signed over his restaurant to his daughter Marlise Nel. It was her life's dream to own a restaurant.

# APPETIZERS

## ONION RING TRIO H V R60

Onion rings prepared in three ways: Beer batter-coated, spicy crumbed and thin-cut crispy onions.

## CHEESY GARLIC BREAD R70

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

## CORNDOG BITES R70

Six bite-size cheese griller's deep-fried in a corn batter. Served with honey mustard sauce.

## CRUMBED MUSHROOMS V R70

Crumbed button mushrooms deep-fried till crispy and golden. Served with sriracha mayo.

## JALAPEÑO POPPERS H R70

Jalapeños stuffed with mozzarella and deep-fried in beer batter. Served with sour cream or ranch sauce.

## MOM'S POTATO SKINS R90

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

## MOZZARELLA STICKS V R45

Smoke infused mozzarella deep-fried with a breadcrumb crust. Served with sweet chilli sauce.

## TENNESSEE TENDERS R85

Chicken strips deep-fried with a breadcrumb coating. Choose between plain or spicy crumbs. Served with a choice of sauce.

## WILLEM'S WINGS R85

Crispy fried wings tossed in one of our signature bastings: JD BBQ, Sweet Sticky, or Hot Basting.

# PLATTERS

Serves 4

Includes a portion of fries and four sauces: Ranch, JD BBQ, Sriracha Mayo and Honey Mustard

## SALOON SPECIAL

Crumbed Mushrooms  
Willem's Wings  
Jalapeño Poppers  
Pork Ribs  
Onion Ring Trio

R350

## BACK AT THE RANCH

Steak Strips  
Corn Dog Bites  
Willem's Wings  
Tennessee Tenders  
Pork Ribs

R350

# SALADS

## WYOMING STEAK R158

Bed of rocket topped with avocado, red onion, chargrilled corn and feta stuffed peppadews, sliced rump grilled to preference and melted garlic butter.

## CLASSIC COBB R135

Bed of lettuce topped with grated cheddar and mozzarella cheese, bacon bits, avocado, tomato, onion, and chicken. Choose between grilled or fried chicken.

# HOT DOGS

Foot-long pork cheese griller's in a bun.

## NEW YORK R149

Filled with bacon bits and grated cheddar cheese. Topped with crispy onions and drizzled with mayonnaise.

## CONEY ISLAND R145

JD smoke-infused pulled pork, deboned pork ribs, beer batter onion rings & honey mustard sauce.

## NEW MEXICO H R129

Crumbed nacho chips, feta cheese, peppadews and a sriracha mayo sauce.

## JACKSON SLIDERS

All three hot dogs in mini versions.  
R150

# FLAT-BREADS

## CHATTANOOGA CHEESY V R79

Mozzarella, cheddar cheese and herbs.

## MISSISSIPPI MEATY R129

Bacon, shredded pork rib and ham.

## SAVANNAH SUPREME R129

Onions, green peppers, mushrooms, feta cheese and avocado.

## TROPICAL R105

Pineapple and bacon.

## FOCCACIA V R70

Olive oil with crushed garlic, herbs and mozzarella cheese.

# Mac n Cheese

Macaroni with cheese sauce and melted cheddar.

Served with a toasted garlic roll.

R105

# NACHOS H

Tortilla chips with cheese sauce, melted cheddar, cottage cheese, quacamole & pico de gallo.

R155

# SANDWICHES

Served on a toasted Ciabatta roll

## REAGAN H R145

JD smoke-infused pulled pork, crunchy red and white cabbage with a wholegrain mustard drizzle.

## LINCOLN R145

150g Grilled rump steak with onions, mushrooms, bell pepper, mozzarella slices, cheese sauce and grated cheddar.

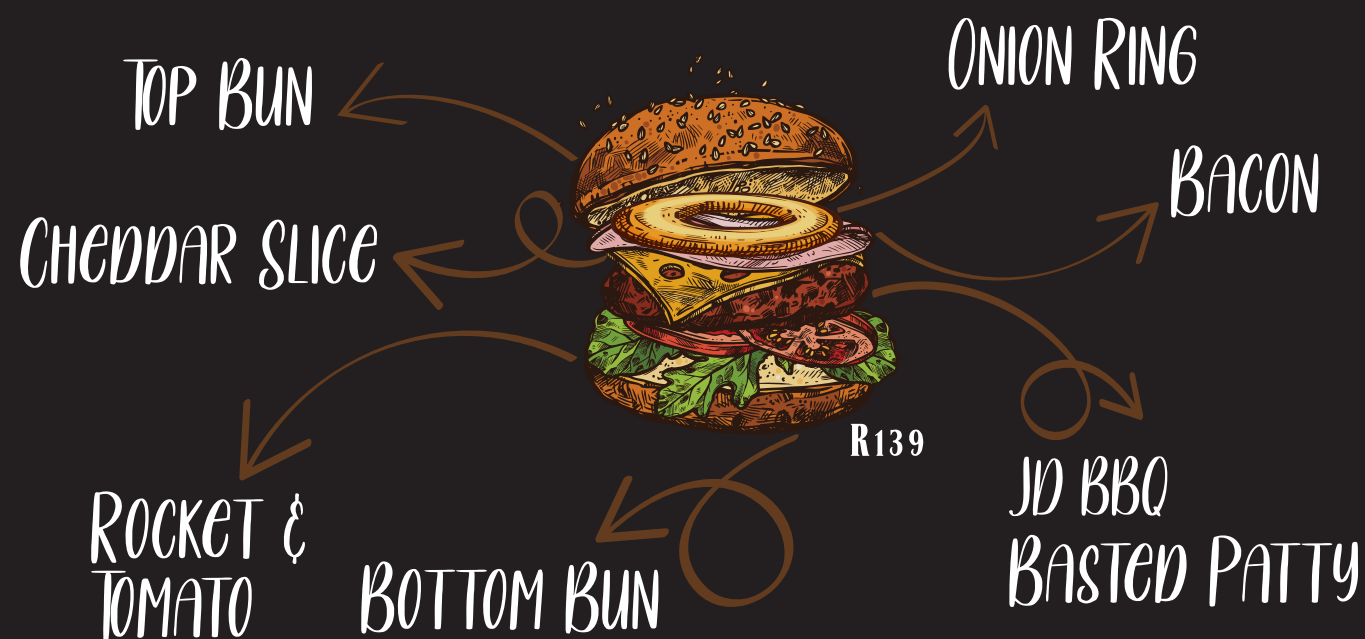
## EISENHOWER R115

Bacon, feta, mozzarella, avocado and a drizzle of blue cheese dressing.

## KNOXVILLE SLIDERS

All three sandwiches in mini versions.  
R150

# THE JACK BURGER



R189



R249



R309

# BURGERS

Patty choices: Beef, Grilled or Fried Chicken

Our burger buns have Garlic Mayo spread with lettuce and tomato as garnish

**VOLUNTEER** R105

Our most basic burger: Nothing but the goodness of our homemade patties, garnish and a freshly toasted bun.

**GRAND OLE OPRY** **H** R120

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

**LILLY'S LOADED** **H** R145

Egg fried your way with bacon, melted cheddar, jalapeño and onion slices.

**BEALE STREET PEPPER** **H** R115

Melted mozzarella cheese, pepper sauce and fried jalapeño slices.

**CHEESY COLONEL** R115

Melted cheddar cheese with creamy cheese sauce.

**HAWAIIAN** R120

Bacon, melted cheddar cheese and a grilled pineapple ring.

**MEMPHIS MUSHROOM** R115

Sautéed mushrooms, melted cheddar cheese and mushroom sauce.

**ZAPATA** **H** R135

Nacho Burger: Jalapeño and red onion slices with melted cheddar cheese, nacho chips and cheese sauce.

**SLOPPY JOE** R115

A beloved American favourite: Minced beef with JD BBQ sauce with onions and green pepper.

**PULLED PORK** R135

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

**TEXAN BULLY** **H** R135

JD Fire basted patty with freshly chopped chillies and crispy onions.

*You can double up your burgers*

**NASHVILLE SLIDERS** R150



Made for the indecisive: Any 3 variations of our burgers in miniature versions.

# STEAKS

All our steaks are matured for twenty one days and flame-grilled. We recommend steaks served medium or below, as more well-done steaks tend to be less tender.



## JOHNNY'S T-BONE R255

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

### FILLET

LADIES	200g	R210
MENS	300g	R275

The ace of steaks: The most premium and tender of all cuts, to give you a melt-in-your-mouth experience.

## NEW YORK STRIP SIRLOIN R249

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

Only served Medium, Medium-Rare or Rare

### RUMP

LADIES	300g	R195
MENS	400g	R249

This is the steak eaters cut: Famous for its flavour and its layer of fat.

## TOMMAHAWK R395

This 750g of rib-eye on the bone is generously marbled to deliver a lingering, deep succulence flavour. Having the bone left in the steak further enhances its taste and makes it juicy and tender.

# CUSTOMIZE YOUR STEAK.

## COWBOY BUTTERS

SPICY MUSTARD	R22
JALAPENO LIME	R22
GARLIC AND HERB	R22

## BASTINGS & CRUSTS

JD BBQ SAUCE	-
PEPPER CRUST	-
COFFEE CRUST	R10
CHILI CRUST	R10

## STEAK TOPPINGS

WATUSI	R39
Bacon, avocado slices with sour cream.	
BRANGUS	R30
Egg fried to preference with sautéed mushrooms.	
RED ANGUS	R30
Feta and peppadews.	
CRACKER CATTLE	R30
Freshly chopped chillies and crispy onions.	
LOST AT SEA	R59
Prawn meat with garlic butter sauce.	



 Our toppings are named after American cattle breeds.

*Smoking Nella*

Willem built this smoker for his daughter Marlise because of her passion for "braai" and smoking meat. Marlise's nickname is "Nella".

# SEAFOOD

## HOOVER HAKE



R125

Fall in love, hook, line and sinker with the perfect balanced flavour and soft velvet profile of hake. Served with a tartar and butter sauce.

## GRAND COULEE CALAMARI



R165

Buttery soft tubes and squid heads prepared grilled or fried. Served with a tartar and butter sauce.

## FORT PECK PRAWNS



R210

Six whole-shell grilled prawns served with tartar and a butter sauce.

## DWORSHAK MUSSEL POT



R165

Steamed half shell mussels prepared in a creamy garlic and white wine sauce. Served with toasted Ciabatta.

## SEAFOOD RICE BOWL

A seafood mixture of Calamari, Prawns and Mussels prepared in a garlic sauce with chorizo and chicken cubes. Served over yellow rice prepared with carrots and bell peppers.

R175

## Seafood Sauces

LEMON BUTTER	R25
GARLIC BUTTER	R25
TARTAR	R20

# MAIN MEALS

## BEEF

### JD SMOKE RIBS R235

500g of back beef ribs, slow-cooked in our secret smoked honey and JD glaze till juicy and tender with loads of flavour.

## PORK

### LOIN RIBS

LADIES	500g	R199
MENS	1Kg	R360

Fall off the bone tender oven-smoked ribs bursting with flavour.

### PORK KNUCKLE R195

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

## CHICKEN

### CHICKEN SCHNITZEL R155

Butterflied chicken breasts with a bread crumb coating. Deep-fried till the crust is golden and crispy with a juicy centre.

### GRILLED CHICKEN R120

A more healthy option: Two flame-grilled chicken breasts with your choice of Lemon & Herb, JD BBQ or JD Fire basting.

# COMBOS

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

### PORK RIBS R105

250g oven-smoked tender ribs with your choice of basting.

### RUMP STEAK R89

A 150g steak grilled to preference with your choice of basting.

### WINGS R85

Six crispy wings tossed in JD BBQ or Hot basting.

### PRAWNS R99

Three whole-shell grilled prawns served with Tartar and a butter sauce.

### CALAMARI R83

Grilled or fried tubes and squid heads served with Tartar and a butter sauce.

## SIDES

Fries	R25	Baked Potato	R29
Side Salad	R36	Veg of the Day	R35
Spiced Rice	R20	Mashed Potatoes	R27
		Sweet Potato Fries	R27

## SAUCES

Cheese	R25	Ranch Dressing	R25
Pepper	R25	Blue Cheese	R25
Mushroom	R25	Sriracha Mayo	R25
JD BBQ	R27	Honey Mustard	R25
JD Fire	R27	Cheesy Garlic	R27
		Chili Cheese	R27



Our seafood are named after American lakes and dams.

# DESSERTS

## BAKED CHEESECAKE R 95

Oven-baked cheesecake with a drizzle of chocolate sauce and fresh strawberry. Served with cream or ice cream.

## CREMÈ BRÛLÉE R 75

Vanilla and almond flavoured baked custard topped with caramelized sugar.

## BROWNIE R 80

A warm brownie with a gooey centre and chocolate sauce topping. Served with cream or ice cream.

## WAFFLE R 55

Freshly baked waffle with golden syrup. Served with cream or ice cream.

## ICE CREAM R 49

Classic vanilla ice cream with a drizzle of chocolate sauce.



## WE LOOK FORWARD TO SERVE YOU

### ALERGIES

Please inform your waiter about any allergies.

### SERVICE FEE

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

### DISCLAIMERS

This menu is the property of Taste of Tennessee Public House.  
This version is valid from March 2024 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.