



wildwood

Lakeside Restaurant

A GEM ON CORDELL HULL LAKE

The hills and valleys of Jackson County and the Upper Cumberland tell a story of hardship, hope, and perseverance. Our town names whisper the history: Defeated, Nameless, Difficult, Enigma, Free Hill, Pleasant Hill, and Happy Mountain. Alive here are the memories of those who put their mark on the region; names like Cordell Hull, Martin, Freeman, Holleman, Flynn, Sutton, Cummins, Clemons, Webster, and Quarles. In everyday life, we find the roots of our country music heritage with poets in every hollow, birdsong in every canopy, and the gentle lapping of the lake in the breeze.

Wildwood Resort and Marina, nestled here in this quiet corner of the region, is a gateway to Cordell Hull Lake. Our famously friendly staff, led by Karen Tillman, our general manager, will make you feel like you're finally home for a needed break. Our Executive Chef and native son, Chef Chris Maxwell, creates wonderful memories with great food featuring products from local vendors and makers and welcoming all comers with a wide range of dining options suitable for everything from a day on the lake to a unique fine dining experience.

Our love and care for this special place and its people inspire us at Wildwood to serve up the sights, tastes, smells, sounds, and good vibes of this gem on Cordell Hull Lake. We hope you will experience all the little things, past and present, that add up to make this one of your most special places on the planet!

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(931)653-4360



SHAREABLES

Holleman's Pretzel Bites

Soft pretzel bites served with a Hatch pepper cheese dipping sauce. 11

Nameless Crispy Onion Rings

Tiny Vidalia onion rings, lightly battered and crisped to perfection. Served with Chef's Thousand Island dipping sauce. 12

Enigma Road Hushpuppies

A savory blend of cornmeal and special spices, unlike any hushpuppy you've had before served with locally sourced honey butter. 13

Chestnut Mound Chips and Dip Trio

Creamy homemade queso, fresh guacamole, and fresh salsa served with warm, crispy tortilla chips. 14

White's Bend Chicken Quesadilla

Flour tortilla stuffed with grilled chicken, onions, mushrooms, and spinach; toasted and served with sour cream and fresh salsa. 17

Ft. Blount Nachos

Crispy hot corn tortilla chips covered in queso, house slow-smoked pulled pork, BBQ sauce, lettuce, pico de gallo, and sour cream. 19

Goodall Island Mussels

A full pound of black mussels steamed in a white wine tomato broth served with baguette toast points. 19

Whitleyville Wings

Large smoked wings and drumettes lightly coated in a specially blended buffalo sauce served with fresh veggies for dipping and house-made ranch dressing. 20

Big Bang Shrimp

Butterflied coconut shrimp tossed in spicy Bang Bang sauce. 22

Happy Mountain Crab Cakes

Grilled Atlantic Jumbo Lump crab cakes with lemon, parsley, and Old Bay Seasoning flavors served with house remoulade sauce and fresh seasonal garnish. 28

SALADS

Simple Salad **V**

Perfect size for a simple starter includes lettuce, cucumber, tomato, and cheese. 6

Caney Fork Salad

Featuring fresh, seasonal, locally grown vegetables (as available), garnished with hardboiled egg, bacon, and white cheddar. Topped with house-made croutons. 13

Gainesboro Caesar Salad

Baby kale and Romaine lettuce with fried capers, pickled red onion, and parmesan cheese, tossed in Chef's Caesar dressing and house-made croutons. 13

*Contains anchovies.

Bloomington Springs

Blackberry Chicken Salad **CS**

A generous scoop of our blackberry chicken salad served on a bed of mixed greens topped with candied walnuts and Chef's blackberry vinaigrette. 17

Proteins: Chicken 7 Salmon 13

Chef's Dressings:

Bleu Cheese, Fresh Herb Ranch, Honey Mustard, Thousand Island, Apple Cider Vinaigrette, Balsamic Vinaigrette, or Blackberry Vinaigrette.

BEVERAGES

Iced Tea, Coffee, Soft Drinks 3.5

Fruit Tea, Orange Juice 5

Fresh Stirred Strawberry Lemonade 6

San Pellegrino Sparkling Water (bottle) 8

SIDES

Asparagus, Broccolini, Coleslaw, Corn & Jalapeno Succotash, Cheddar Cheese Grits, Crispy Jalapeno Jelly Brussels Sprouts, Green Beans, Grilled Portobello Mushroom, Housemade Potato Salad, Old Bay Fries, Crispy Onion Rings, Potato Medley, Smashed Red Potatoes 4

Available after 4 pm Baked Potato & Potatoes au Gratin 4

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

V Vegetarian **CS** Chef Chris Signature

GF Gluten-free

CASUAL FARE

Horseshoe Bend Sandwich

House slow-smoked pulled pork topped with coleslaw and BBQ sauce on a brioche bun served with baked beans. 13

Salt Lick Sandwich V CS

Marinated portobello mushroom grilled and topped with roasted red peppers, spinach, Swiss cheese, and mayo on a brioche bun served with jalapeño jelly Brussels sprouts. 13

Gladdice BLT CS

Fried green tomatoes, lettuce, honey-cured bacon, and red pepper aioli on toasted sourdough served with Old Bay fries. 15

Brimstone Hot Honey Sliders

Fried chicken sliders drizzled with house hot honey, topped with pickle, and served with red skin potato salad. 17

Defeated Creek Chicken Tenders

Chicken tenders, grilled or marinated in seasoned buttermilk and pan-fried to crispy, crunchy perfection, served with chef-made dipping sauce on top of Old Bay fries. 18

The Big Bottom Classic Burger*

8oz. grind of brisket and beef short rib on a brioche bun and served with a pickle spear. Comes with lettuce, tomato, onion, and pickle with Old Bay fries. 18

The Big Bottom Vegetarian Burger V

Impossible Burger is on a brioche bun and served with a pickle spear. Comes with lettuce, tomato, onion, and pickle with Old Bay fries. 18

Jamie Dailey Patty Melt* CS

Our 8oz special blend burger with Swiss cheese, sautéed onions, portobello mushrooms, and Dijon mustard on toasted rye bread served with potato salad. 18

Pleasant Shade Chicken Club

Juicy grilled chicken, cheddar, bacon jam, guacamole, lettuce, and tomato on a brioche bun served with Old Bay fries. 19

Angler's Fish & Chips

Flaky Alaskan cod beer battered and served with Chef's original tartar sauce, coleslaw, and Old Bay fries. 21

Rock Island Grouper Sandwich CS

A blackened grouper filet with lettuce, tomato, onion, and Chef's remoulade served on a brioche bun with a side of jalapeño jelly Brussels sprouts. 21
Chef's tip: Try it fried

ENTREES (after 4 pm)

Caney Fork Rainbow Trout

Grilled trout filet with a lemon dill caper butter served with green beans and potato medley. 26

Brooks Bend Chicken CS

Juicy pecan-encrusted fried chicken breast topped with savory orange sauce. Served with green beans and potatoes au gratin. 26

Big Bang Shrimp

Butterflied coconut shrimp tossed in spicy Bang Bang sauce served with coleslaw and Old Bay fries. 29

Dillard Creek Salmon CS

Lightly blackened Atlantic salmon on top of cheddar cheese grits with Chef's creole butter served with grilled asparagus. 29

Sugar Creek Braised Short Rib

Tender braised beef short rib in au jus served with mashed potatoes and broccolini. 29

Granville Grouper CS

Generous filet of Atlantic grouper rolled in coconut and topped with Chef's jalapeño jelly. Served with corn & jalapeño succotash and potatoes au gratin. 30

Sutton's Sirloin* CS

Hand cut 10oz. Black Angus sirloin tender topped with Chef's veal reduction, mushrooms, and onions and served with a side of broccolini and a loaded baked potato. 34

Wartrace Ribeye* CS

14oz. Prime Angus Beef hand-cut in house, cooked to order, topped with Chef's compound butter, and served with mashed potatoes and green beans. 40

SUNDAY BRUNCH

Flatt Dyer Toast

French baguette dipped in a rich egg and cream mixture, then toasted to perfection. Topped with fresh whipped cream, strawberries, blueberries, and candied walnuts. Served with a side of honey-cured bacon. 15

Eagle Dock Quesadilla

Scrambled eggs, bacon, and white cheddar cheese on a grilled flour tortilla served with sour cream and fresh salsa. 15

Burgis Branch Biscuits and Gravy

Fresh white pepper gravy over two fluffy biscuits with honey-cured bacon and your choice of eggs. 16

Gladdice Veggie Omelet **V**

A three-egg omelet stuffed with chopped red peppers, onions, mushrooms, spinach, and cheddar cheese. 16

Osprey Dock Omelet

A three-egg omelet stuffed with braised short rib, mushrooms, onions, and white cheddar cheese. Topped with veal demi-glace. 17

Heron Dock Hash

Braised short rib, potato hash, red peppers, onions, and eggs sunny-side up. 17

Dodson Branch Chicken & Waffles

Two Belgian waffles topped with honey-glazed chicken and served with your choice of eggs. 17

Dillard Creek Shrimp and Grits **CS**

Six Jumbo Shrimp served over white cheddar cheese grits and topped with Chef's creole butter. 18

Off the Docks Seafood Omelet

A three-egg omelet stuffed with shrimp, bay scallops, onions, red peppers, and pepper jack cheese, topped with Crawfish Julie sauce. 19 *Contains shellfish

DESSERTS

Honest John's Frozen Custard Sundae

Frozen vanilla custard topped with chocolate syrup and whipped cream that will knock your socks off! 9

Key Lime Pie

Crafted graham cracker crust topped with silky custard and whipped cream. Made with real Key lime juice. 9

Tennessee Cheesecake

Locally sourced cheesecake in plain or turtle varieties. Topped with house-made wild berries or chocolate and caramel sauce. 9

Chef's Carrot Cake

Decadent layered carrot cake with vanilla bean buttercream icing. 9

Chocolate Eruption Cake

Chocolate cookie crust, cheesecake, and chocolate mousse filling. 9

Flourless Chocolate Torte **GF**

A silky smooth chocolate torte topped with raspberry sauce. 9

KIDS (12 and under)

Cheesetown Sandwich **V**

Sourdough bread grilled with American or cheddar cheese served with Old Bay fries. 8

Liberty Plate

Two grilled or pan-fried crispy chicken tenders served with Chef's honey mustard and Old Bay fries. 9

Big Bang Shrimp

Butterflied coconut shrimp tossed in spicy Bang Bang sauce portioned for small explorers. 9

Little Angler's Fish & Chips

Fresh beer battered cod served with tartar sauce and Old Bay fries. 9

Difficult Burger*

This all-American burger is as easygoing as it gets, served on a fresh brioche bun and accompanied with Old Bay fries. 10

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