



## BRUNCH

### Off the Docks Omelet

A three-egg omelet stuffed with shrimp, onions, red peppers, pepper jack cheese, topped with crawfish Julie sauce. 19

### Baxter Brisket Breakfast

Our delicate house-smoked brisket served Benedict style with hollandaise sauce or in a 3-egg omelet stuffed with onions, mushrooms, cheddar cheese and drizzled with veal demi-glaze. 19

### Flatt Dyer Toast

French baguette dipped in a rich, creamy egg mixture then toasted to perfection. Topped with fresh vanilla custard, whipped cream, strawberries, blueberries, and candied walnuts. Served with a side of honey-cured bacon. 14

### Dodson Branch Chicken & Waffles

Two Belgian waffles topped with honey-glazed chicken and served with your choice of eggs or fruit and topped with whipped cream. 16

### Gladdice Omelet

A 3-egg omelet stuffed with chopped red peppers, onions, mushrooms spinach and cheddar cheese. 15

### Ensor Hollow Eggs

Chef's deviled eggs with crispy pork belly & candied jalapeños. 10

### Burgis Branch Biscuits

Fresh white pepper gray over two fluffy biscuits with honey cured bacon and your choice of eggs. 14

### Captain Itch Shrimp & Grits

Blackened grilled shrimp served over creamy white cheddar cheese grits and topped with creole butter sauce. 28

### Big Bottom Burger

An 8oz grind of brisket and beef short rib, grilled to order and served on a brioche bun with lettuce, tomato, onion and pickle and a side of Old Bay fries and a dill pickle spear. 17

### Defeated Creek Plate

Chicken tenders, grilled or marinated in seasoned buttermilk and pan-fried to crispy, crunchy perfection, served with honey mustard and Old Bay fries. 17

### Angler's Fish & Chips

Flakey Alaskan Cod, beer battered and served with Chef's original tartar sauce, Cole slaw and Old Bay fries. 20

### Cordell Hull BLT

Fried green tomatoes, lettuce and honey cured bacon with roasted red pepper aioli on toasted sourdough served with Old Bay fries and a dill pickle spear. 14

## A GEM ON CORDELL HULL LAKE

*The richness of Wildwood Resort & Marina in Jackson County, Tennessee, and the region has been drawing people for generations.*

The hills and valleys tell a story of hardship, hope and perseverance. The names alone whisper the history; Defeated, Nameless, Difficult, Enigma, Free Hill and Happy Mountain. Alive here are the memories of those who put their mark on the region like Martin, Freeman, Holleman, Flynn, Sutton, Cummins and Burgess. Our mighty Cumberland river draws from creeks in the region called Peton, Carson, Barren, Charles, Rocky, Cane, Bee and Blackburn. Water birds, song birds, and all manner of American roots music fills the air here.

At the Lakeside Restaurant, Executive Chef and native son Chef Chris Maxwell creates memories with great food featuring organic vegetables from nearby Caney Fork Farms, Shiloh Farms and Lake Valley Microgreens. Our restaurant and bar also feature, Chattanooga Whiskey (distilled exclusively from Tennessee corn) as well as breads and desserts from Meg Borland's Cookeville "foodio."

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



## KIDS

### Difficult Burger

This all American burger is as easy going as it gets, served on fresh brioche bun and accompanied by Old Bay fries and a dill pickle spear. 9

### Cheesetown Sandwich

Sourdough bread grilled with your choice of American or Cheddar cheese, served with Old Bay fries and a dill pickle spear. 7

### Big Bang Shrimp

Beer battered shrimp tossed in spicy Bang Bang sauce portioned for small explorers. 8

### Little Angler's Fish & Chips

Fresh beer battered cod served with tartar sauce and Old Bay fries. 8

### Liberty Plate

Two grilled or fried chicken tenders with Chef's honey mustard and Old Bay fries. 8

## SALADS

### Simple Salad

Perfect size for a simple starter includes lettuce, cucumber, tomato and cheese. 7

### Bloomington Springs Salad

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

### Caney Fork Salad

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

### Gainesboro Caesar

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

Add Protein: Chicken 6 | Salmon 9

**Chef's Dressings:** Your choice of Fresh Herb Ranch, Bleu Cheese, Honey Mustard, Apple Cider Vinaigrette, Balsamic Vinaigrette or Blackberry Vinaigrette

## DESSERTS

### Wildwood Soft Serve Chocolate Sundae

This combination of soft serve vanilla ice cream topped with chocolate syrup and whipped cream will knock your soft socks off! 9

### Meg's Seasonal Dessert

Local, naturally leavened cake made with unprocessed flours and served with fresh fruit and mint. 9

### Tennessee Cheesecake

Locally sourced cheesecake in plain or Turtle varieties may be topped with house made wild berry or chocolate and caramel. 9

### Double Chocolate Cake

Chocolate cookie crust, cheesecake and chocolate mousse filling. 9

### Key Lime Pie

Silky key lime pie on a buttery graham cracker crust. 9

## BEVERAGES

### Fresh Stirred Strawberry Lemonade 4

### Orange Juice 4

### San Pelligrino Sparkling Water (bottle) 6

### Alley Cat Fruit Tea 3

### Sweet or Unsweet Tea 3

### Assorted Soft Drinks 3

