



wildwood

Lakeside Restaurant

Welcome to the Lake

There's something about the lake that changes the pace of everything. Conversations last longer. Sunsets feel bigger. Meals are not rushed. People linger a little while after the plates are cleared, listening to the water, the wind in the trees, and the quiet that is hard to find anywhere else.

At Wildwood, we believe a great meal is more than food on a plate. It is laughter around the table, stories shared over drinks, and the simple pleasure of being somewhere beautiful with people you enjoy.

Our menu is inspired by the seasons, local ingredients, and the kind of food people truly love to eat. Some dishes may remind you of home, while others may become new favorites you come back for again and again.

Whether you arrived by boat, car, or by chance, we are glad you are here.

Welcome to The Lakeside Restaurant.

VISITWILDWOOD.COM
(931)653-4360



SHAREABLES

Holleman's Pretzel Bites

Soft pretzel bites served with Hatch pepper cheese 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

Nameless Crispy Onion Rings

Vidalia onion rings are lightly battered and crisped to perfection. Served with Chef's 1000 Island dipping sauce. 14

NEW Sunset Sweet Potato Fries

A platter of crispy sweet potato fries with a cinnamon cream cheese dipping sauce. 14

Chestnut Mound Chips and Dips Trio

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

NEW Stonebridge Creek Flatbread

BBQ brisket, red onion, dill pickles, and a cheddar-mozzarella blend. 18

White's Bend Brisket Quesadilla

Flour tortilla stuffed with house-smoked brisket or grilled chicken, onions, mushrooms, and spinach; toasted and served with sour cream and fresh salsa. 18

NEW Steph's Original BBQ Chicken Nachos

House-made BBQ, cheese sauce, lettuce, tomato, onion, sour cream, and jalapenos on warm tortilla chips. 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 lightly coated in a specially blended buffalo sauce served with fresh veggies for dipping and house-made ranch dressing. 20

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

Caney Fork Salad

Featuring fresh, seasonal, locally grown vegetables (as available), garnished with hard-boiled 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.

NEW Stillhouse Salad **GF** **V**

Spinach, strawberries, blueberries, feta cheese, and balsamic vinaigrette. 16

Add Chicken 7 Salmon 13 to any salad

Bloomington Springs

Blackberry Chicken Salad **CS** **GF**

A generous scoop of our blackberry chicken salad served on a bed of mixed greens topped with candied walnuts and Chef's blackberry vinaigrette. 18

Chef's Dressings

Bleu Cheese, Fresh Herb Ranch, Honey Mustard, 1000 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, Vidalia Onion Rings, Roasted Potatoes, Simple Salad, Smashed Potatoes, Sweet Baby Carrots, Sweet Potato Fries 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.



Vegetarian



Chef Chris Signature



Gluten-free

CASUAL FARE

Salt Lick Sandwich **CS** **V**

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. 15

Gladdice BLT **CS** **Pleasant Shade**

Fried green tomatoes, lettuce, honey-cured bacon, and red pepper aioli on toasted sourdough served with Old Bay fries. 16

Horseshoe Bend Brisket Grilled Cheese

House-smoked brisket, cheddar, and tangy BBQ sauce on toasted sourdough, served with potato salad. 17

Brimstone Buffalo Sliders

Buffalo chicken with ranch and pickles served with potato salad. 17

NEW Pleasant Shade Club

Sourdough, ham, turkey, lettuce, tomato, and guacamole, served with sweet potato fries. 17

Defeated Creek Chicken Tenders

Chicken tenders, grilled or marinated in seasoned buttermilk, pan-fried to crispy, crunchy perfection, served with chef-made dipping sauce over 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. 19

The Big Bottom Vegetarian Burger **V**

Impossible Burger is served on a brioche bun with a pickle spear. Comes with lettuce, tomato, onion, and pickle with Old Bay fries. 19

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. 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

GF **Gluten-Free Bun Available Upon Request**

ENTREES (after 4 pm)

Caney Fork Rainbow Trout

Grilled trout filet with a lemon-dill-caper butter, served with green beans and roasted potatoes. 26

NEW Cain Hollow Chicken **CS** **GF**

Two whiskey-glazed grilled chicken breasts on rice with green beans and au gratin potatoes. 26

NEW Roaring River Cajun Pasta **CS**

Fettuccine tossed in Chef's Cajun cream sauce topped with blackened chicken, shrimp, parmesan, and baguette. 28

Meteor Bang Shrimp **GF**

Eight grilled shrimp on a bed of rice with broccolini and sweet baby carrots with a side of Bang Bang sauce. 29

Sugar Creek Braised Short Ribs **GF**

Tender braised beef short ribs in au jus served with smashed potatoes and broccolini. 29

Dillard Creek Salmon **CS** **GF**

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

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

Wartrace Ribeye* **CS** **GF**

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

*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

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 two eggs your way. 16

Kingfisher Triple Stack*

Three buttermilk pancakes with whipped cream, fruit, bacon, and two eggs your way. 16

NEW Buffalo Creek Bagel

Smoked salmon, cream cheese, red onion, capers, and a side of roasted potatoes. 17

Heron Dock Hash*

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

Dodson Branch Chicken & Waffles*

Two Belgian waffles topped with honey-glazed chicken and served with two eggs your way. 17

NEW Gladdice Build Your Own Omelet

Served with biscuit & jelly. Choose from: cheese, ham, bacon, sausage, tomato, mushroom, red pepper, spinach, onion. 18

Dillard Creek Shrimp and Grits **CS** **GF**

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

NEW Peach Crisp Bread Pudding

Served with a scoop of Honest John's Frozen Custard. 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

Meteor Bang Shrimp

Grilled shrimp served with Bang Bang sauce and Old Bay fries. 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