



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

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

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

Beer battered 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 delicious house remoulade sauce and fresh seasonal garnish. 28

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

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

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

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

Jamie Dailey Patty Melt*

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

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

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, Baked Potato, Broccoli, Coleslaw, Corn & Jalapeno Succotash, Cheddar Cheese Grits, Crispy Jalapeno Jelly Brussels Sprouts, Green Beans, Grilled Portobello Mushroom, Housemade Potato Salad, Old Bay fries, Potato Medley, Potatoes au Gratin, Smashed Red Potatoes 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

ENTREES after 4pm**Flynn's Lick Artichoke Cakes** 

Chef's Artichoke and Hearts of Palm cakes on top of a roasted vegetable and grain medley topped with remoulade with a side of broccolini. 24

Caney Fork Rainbow Trout

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

Brooks Bend Chicken 

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

Big Bang Shrimp

Beer battered shrimp tossed in spicy Bang Bang sauce served with coleslaw and Old Bay fries. 29

Dillard Creek Salmon 

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

Granville Grouper 

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

Sutton's Sirloin* 

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 Surf & Turf*

12oz. beef ribeye topped with grilled Jumbo shrimp and Crawfish Julie. Served with smashed red potatoes and green beans. 44

BIG BOTTOM BURGERS

8oz grind of brisket and beef short rib on a brioche bun and served with a pickle spear.*

The Classic*

Comes with lettuce, tomato, onion, and pickle with a side of our Old Bay fries. 18

The Mushroom Swiss*

Comes with portobello mushrooms, swiss, and Dijon mustard with a side of our Old Bay fries. 18

The Southwestern*

Comes with lettuce, tomato, Hatch pepper cheese, and guacamole with a side of our baked beans. 19

The Tipsy*

Comes with Bourbon onions and mushrooms, bacon, and cheddar with a side of our baked beans. 20

The Vegetarian 

Impossible Burger comes with lettuce, tomato, onion, and pickle with a side of our Old Bay fries. 18

Impossible Burger may be substituted for all burgers.

KIDS 12 yrs and younger**Cheesetown Sandwich** 

Sourdough bread grilled with your choice of 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

Beer battered 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



SUNDAY BRUNCH

Brunch Buffet 10 am - 2 pm

Eggs, bacon, sausage, potatoes, biscuits, gravy, fruit, pastries, yogurt, and granola. 19

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

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

Fried Green Tomato Benedict

Golden fried green tomatoes topped with poached eggs and served with Crawfish Julie sauce. 16
*Contains shellfish

Dodson Branch Chicken & Waffles

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

Off the Docks Seafood Omelet

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

Happy Mountain Crab Benedict

Grilled Atlantic Jumbo Lump crab cakes topped with poached eggs and served with our delicious house-made hollandaise sauce. 20 *Contains shellfish

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

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

Add to any salad Chicken 7 Salmon 13

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

Key Lime Pie

Carefully 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

