

HENRY HORTON STATE PARK

Appetizers

Pretzels and Beer Cheese **\$9**

Delicious pretzel bites seasoned with salt and served with State Park beer cheese.

Southwest Eggrolls **\$9.50**

Crispy fried eggrolls stuffed with chicken, cheese, black beans, corn, and peppers. Served with our house-made jalapeño ranch.

Cheese Curds with Maple Aioli **\$10**

Melty cheese curds served with our house-made maple aioli.

Smoked Wings **6/\$10 or 12/\$17**

Your choice of 6 or 12 wings tossed in buffalo, barbecue, or Duck River Dust. Served with celery sticks and blue cheese or ranch dressing for dipping.

Deviled Eggs *[Seasonal]* **\$9**

Our take on the classic deviled egg topped with crispy bacon, pickled jalapeño, and BBQ seasoning.

Fire-Roasted Pimento Dip *[Seasonal]* **\$9**

House-made pimento cheese dip made with fire-roasted jalapeños and club crackers for dipping.

Salads

Add protein to salad: chicken/\$3, shrimp/\$6, salmon/\$8
Dressings:

Ranch, honey mustard, balsamic, raspberry vinaigrette, Italian, blue cheese, French, Thousand Island, jalapeño ranch

House Salad or Caesar Salad **\$4/\$8**

House salad served with a mix of romaine and mixed greens with tomatoes, onions, carrots, cucumbers, cheese, and croutons. Caesar made with romaine lettuce, parmesan cheese, and croutons.

Seasonal Fruit Chicken Salad *[Seasonal]* **\$13**

Fresh crisp salad topped with fresh seasonal fruit and a scoop of house-made chicken salad and dressing of your choice.

Cobb Salad **\$11**

Fresh crisp salad topped with boiled egg, bacon, shredded cheese, tomato, cucumber, and blue cheese dressing.

Consuming raw or undercooked foods may increase your risk for food-borne illness.
An automatic 18% gratuity will be added to parties with eight or more guests.

Soups

Chili **Cup \$5/Bowl \$7**

Your choice of a cup or bowl of chili served with cheddar cheese on top and crackers on the side.

Soup Du Jour **Cup \$5/Bowl \$7**

Ask your server what the soup of the day is!

Lighter Fare

Travelers Chicken Wrap **\$14**

Your choice of grilled, blackened, or fried chicken with a choice of cheese, with fresh garden vegetables and our house-made herb mayo. Served with one side.

Grilled Shrimp Wrap **\$16**

Grilled shrimp wrapped with garden fresh vegetables and your choice of cheese and herb mayo. Served with one side.

Veggie Wrap **\$10**

Extra helpings of our fresh garden vegetables with your choice of cheese and our house-made herb mayo. Served with one side.

Chicken Caesar Wrap *[Seasonal]* **\$15**

Romaine lettuce, Caesar dressing, Parmesan cheese, and grilled chicken. Served with one side.

Desserts

Seasonal Cobbler **\$9**

Ask your server about the seasonal cobbler served with ice cream.

TN Banana Pudding **\$10**

Decadent banana pudding served with vanilla wafers and topped with whipped cream and warm caramelized banana.

Brownie Bars **\$8**

Served warm with ice cream and powdered sugar.

Pineapple Upside Down Cake **\$9**

Warm personal cake, strawberry sauce, and vanilla bean ice cream.



THE LODGE
HENRY HORTON

4209 NASHVILLE HWY
CHAPEL HILL, TENNESSEE 37034
LODGE: 931-364-2222
RESTAURANT: 931-364-8205



TENNESSEE
State Parks

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Sandwiches

Chapel Hill Cheesesteak **\$15**
Our twist on a classic cheesesteak with sautéed mushrooms, caramelized onions, herb mayo, and our State Park beer cheese on a hoagie roll. Served with one side.

Campfire Smoked Bologna Sandwich **\$13**
House-smoked thick cut bologna on a burger bun topped with melty cheddar cheese, tomato, and our house-made herb mayo. Served with one side.

Crispy Chicken Sandwich **\$13**
Our hand-breaded chicken breast, fried to golden perfection and topped with bacon, pickles, and maple aioli. Served with one side.
Grilled/blackened: additional \$2

Sarah's Sloppy Joe *(Seasonal)* **\$15**
8 oz of ground beef, fresh house-made sauce, grilled onion, and American cheese. Served with one side.

Burgers

*No substitutions, you can only remove items.
Served with fries, substitute side \$3, add bacon \$2*

Bacon Marmalade Burger *(Seasonal)* **\$17**
Bacon marmalade, mayo, crispy bacon, and smoked gouda.

State Park Classic **\$15**
Lettuce, tomato, onion, pickles, American cheese, and mayo.

Mushroom and Swiss **\$16**
Sautéed mushrooms, Swiss cheese, mayo, and grilled onion.

Pimento Cheese Burger **\$17**
House-made pimento cheese, crispy bacon, lettuce, and tomato.

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Entrees

Spring Creek Chicken **\$18**
Two juicy, grilled 6-oz boneless chicken breasts topped with sautéed mushrooms and cheddar cheese melted to perfection and drizzled with our house-made maple aioli. Your choice of two sides.

Henry's Chopped Steak **\$18**
Thick and juicy chopped steak grilled to perfection and topped with mushroom gravy on a bed of house-made mashed potatoes and your choice of one side.

Duck River Catfish Dinner **\$20**
A healthy portion of succulent catfish cooked your way [grilled, blackened, or fried] served with hush puppies, cole slaw, house-made tartar sauce, and your choice of one side.

Riverside Salmon *(Seasonal)* **\$21**
Made-to-order succotash topped with juicy seared salmon and a creamy lemon dill sauce and served with your choice of one side.

Tennessee Ribeye **\$40**
16-oz ribeye chargrilled to preference and perfection, topped with butter, and served with house-made mashed potatoes and a side salad.
*Add garlic butter, or sautéed onion or mushrooms \$3
Add grilled shrimp: \$5*

Park Ranger Pasta **\$17**
Creamy made-to-order Alfredo sauce topped with grilled chicken, sautéed onions, and mushrooms.
Make it Cajun style for a extra \$2

Adeline's Tenders **\$14**
Three jumbo crispy fried tenders with house-made dipping sauces and your choice of two sides.

Sides

\$4

Smoked Gouda Grits **Mac and Cheese**
Mashed Potatoes **Sweet Potato Fries**
Fries **Steamed Broccoli**
Baked Potato **Cole Slaw**
Pimento Cheese Dip **Sautéed Mushrooms**
Succotash *(white wine, butter, garlic, steak seasoning, mix veggies).*



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