



appetizers

Cheese Curds	\$9.95
<i>Fresh cheese curds battered and deep fried to a golden brown, served with ranch dipping sauce</i>	
Quesadilla	\$10.95
<i>Blend of sautéed onions, peppers, tomatoes, and cheeses melted between two tortilla shells, served with sour cream and Pico de Gallo</i>	
<i>With beef brisket, grilled chicken, or pulled pork</i>	
Fried Shrimp	\$9.95
<i>Golden fried shrimp with sweet chili sauce</i>	
Beer Cheese Dip	\$8.95
<i>Homemade creamy beer cheese dip served with 6 warm soft pretzel dipping sticks</i>	

salads

Autumn Maple Ribeye Salad	\$15.95
<i>Sliced ribeye served atop mixed greens with shaved parmesan cheese, dried cranberries, pecans and maple</i>	
Apple Chicken Pecan Salad	\$14.95
<i>Fresh greens and grilled chicken served with sliced apples, candied pecans and house vinaigrette</i>	

No substitutions or custom orders please

flatbreads

BBQ Chicken Flatbread	\$12.95
<i>Grilled chicken, red onions, fire roasted peppers and sweet BBQ sauce</i>	
Philly Flatbread	\$13.95
<i>Sauteed onions, peppers, shaved steak and provolone cheese</i>	
Brisket Mac & Cheese Flatbread	\$13.95
<i>With red onions and mushrooms</i>	
Pepper & Pineapple Flatbread	\$12.95
<i>Sliced peppers and sweet pineapple chunks with spicy sweet & sour sauce</i>	

Served with your choice of Tater Tots, French Fries, or Sweet Potato Fries

All burgers are ½ lb black angus burgers and served on choice of brioche bun or grilled sourdough

burgers

Hickory Burger	\$13.95
<i>Topped with bacon, lettuce, tomato and cheddar cheese</i>	
Bacon French Onion Patty Melt	\$13.95
<i>Served on grilled sourdough with cheddar & swiss cheeses and handcrafted bacon onion marmalade</i>	

*Entrées include rye bread, creamy coleslaw, and your choice of: French Fries, Sweet Potato Fries, German Potato Salad, Tater Tots or Maple Bacon Baby Bakers.
Available Friday Nights Only.*

Friday night fish fry

Beer Battered Cod	\$14.95
<i>Crispy beer battered cod fillets served with tartar sauce</i>	
Baked Cod	\$14.95
<i>Seasoned cod fillet broiled in white wine and lemon juice, served with drawn butter</i>	
Perch Dinner	\$15.95
<i>An Old Hickory favorite; lightly breaded and fried golden</i>	
Coconut Breaded Shrimp	\$14.95
<i>Coconut breaded shrimp fried golden brown, served with a sweet chili sauce</i>	
Clam Chowder	\$3.95/\$5.95
<i>Homemade and the perfect addition to your fish fry</i>	

Served with your choice of Tater Tots, French Fries, or Sweet Potato Fries

sandwiches

Smoked Beef Brisket	\$13.95
<i>Slow smoked beef brisket served on a pretzel roll</i>	
Grilled Chicken BLT	\$12.95
<i>Grilled chicken breast topped with applewood bacon, lettuce, tomato, and mayo on brioche</i>	
Crispy Battered Chicken	\$12.95
<i>Battered chicken breast topped with cheddar, lettuce, mayo and pickles on brioche</i>	
Guinness Pulled Pork	\$10.95
<i>Slow roasted pulled pork braised in Guinness, piled high on a pretzel roll, topped with homemade slaw</i>	
Philly Cheesesteak	\$13.95
<i>Shaved steak piled high with sauteed peppers and onions on French bread with provolone cheese</i>	
Grilled Ribeye Steak	\$14.95
<i>Grilled ribeye tenderized and served with grilled onions on brioche</i>	
Beer Battered Cod	\$12.95
<i>Golden fried cod, cheddar, tartar sauce and lettuce on a hoagie</i>	

Served with vegetable du jour and chef's starch. Pasta dishes do not include a vegetable or starch

entries

Maple Glazed Salmon	\$21.95
<i>Seared salmon brushed with a maple balsamic glaze</i>	
Smoked Brisket	\$18.95
<i>Beef brisket, hickory smoked in house, served with au jus</i>	
Chicken Fajita Bowl	\$18.95
<i>Fajita seasoned chicken, served with fajita vegetables over rice</i>	
Firecracker Shrimp Bowl	\$18.95
<i>Lightly breaded shrimp tossed in house-made spicy Asian glaze, served with vegetables over rice</i>	
Twin Angus Ribeye Medallions	\$24.95
<i>Two miniature black angus ribeye medallions, grilled to your liking, topped with grilled onions</i>	
Homestyle Mac 'N' Cheese	\$13.95
<i>Topped with beef brisket or pulled pork</i>	