

SMALL PLATES

THICK CUT POTATO CHIPS

Double serving with buttermilk garlic dipping sauce 8

SAUSAGE AND PIMENTO CHEESE

Tillamook cheddar pimento cheese and grilled sausage served with homemade crackers 12

SPINACH CON QUESO

Homemade cheese dip with crisp tortilla chips 12

CHICKEN FINGERS A full order of freshly-battered lightly fried tenders served with honey mustard. Also available in buffalo 12

PIZZA ROCKEFELLER Grilled chicken, jack cheese, diced tomatoes, jalapeño peppers & Aubrey's spinach con queso on a flour tortilla crust 12

OLD SCHOOL NACHOS

Crisp tortillas, firehouse chili, cheddar cheese, sour cream, jalapeño 10

FILET BITES

Grilled cuts of beef tenderloin, potato dumplings, asparagus tips, baby arugula, mushrooms, Madeira wine sauce 18

KIDS' DISHES

12 YEARS OLD OR YOUNGER. SERVED WITH FRIES & A FREE FOUNTAIN BEVERAGE. NO SUBSTITUTIONS, PLEASE.

KID CHEESEBURGER 6

GRILLED CHEESE 5

CHICKEN FINGERS 6

MAC & CHEESE 5

PB&J SANDWICH 5

FAROE ISLAND SALMON 12

FARM TO TABLE Did you know AUBREY'S has PARTNERSHIPS with LOCAL FARMS to bring you FRESH, LOCAL PRODUCE? Find out more by visiting our website www.aubreysrestaurants.com

Please let us know if you have any FOOD ALLERGIES. Our GLUTEN-FREE menu is available on request.

SOUPS & SPECIALTY SALADS

Our homemade dressings are blue cheese, honey mustard, buttermilk garlic, classic vinaigrette, balsamic vinaigrette & thousand island. We also offer a fat-free raspberry vinaigrette.

BAKED POTATO SOUP, TOMATO BISQUE OR CHILI 7 BOWL

SOUP OF THE MOMENT Made from scratch soup 7 BOWL

THE HOUSE SALAD 7 WITH TODAY'S SOUP 12

Fresh greens, Wisconsin cheddar cheese, potato sticks, cucumbers

HAIL, CAESAR! 7 WITH TODAY'S SOUP 12

Romaine hearts, eggless Caesar dressing, parmesan, croutons

STRAWBERRY CHICKEN SALAD* Grilled chicken, fresh greens, strawberries, candied pecans, bleu cheese, dressed in a sweet honey vinaigrette 16

KALE SALAD Napa cabbage, carrot, dried cranberries, sesame seeds, roasted peanuts, cilantro and goat cheese tossed in a peanut vinaigrette 12

ASIAN CHICKEN SALAD Grilled chicken, fresh greens, roasted peanuts, mandarin oranges, crispy wontons, sesame seeds in a Thai vinaigrette 15

CRANBERRY CHICKEN Grilled chicken, dried cranberries, candied pecans, goat cheese, Red Delicious apple, fresh greens 16

GRANNY SMITH STEAK SALAD* Pepper spiced sirloin, Granny Smith apples, crumbled bleu cheese, roasted walnuts, romaine hearts 20

ADD TO ANY SALAD GRILLED CHICKEN 5 GRILLED TUNA* 8 GRILLED SIRLOIN* 12 GRILLED FAROE ISLAND SALMON* 12

AUBREY'S PERFECT PAIRS
CHOOSE ANY TWO

Soup of the Moment, Baked Potato Soup, Tomato Bisque, Chili, Caesar or House Salad, Baked Potato or 1/2 Chicken Salad Club 12

BURGERS & SANDWICHES

SERVED WITH ONE SIDE. ADD HOUSE OR CAESAR SALAD 5

CHICKEN SALAD CLUB Homemade chicken salad, havarti cheese, bacon, shredded lettuce, tomato, on toast 13

ROOSTER GRILL 10 oz citrus marinated chicken breast, swiss cheese, shredded lettuce, tomato, on a toasted buttered bun 16

GRILLED SALMON TACOS Sunspot seasoning, farm raised salmon, avocado pureé, pico de gallo, shredded jack cheese, chipotle cream 16

GRILLED TUNA SANDWICH* Fresh grilled tuna, lettuce, tomato, onion, lemon caper sauce, on a toasted buttered bun 16

REUBEN ON RYE Thinly sliced corned beef, sauerkraut, Swiss cheese, 1000 island, toasted rye 16

OLD FASHIONED PATTY MELT* Greater Omaha Chuck with sautéed bacon, onions, swiss cheese, mayonnaise, on Texas Toast 14

THUNDER ROAD BURGER* Greater Omaha Chuck, homemade pimento cheese, tobacco onions, sliced jalapeño 15

CHEDDAR BURGER* Greater Omaha Chuck, Tillamook cheddar cheese, lettuce, tomato, onion 12

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



BRISTOL	HIXSON	MORRISTOWN	EMORY ROAD
CEDAR BLUFF	JOHNSON CITY	OAK RIDGE	SEVIERVILLE
CLEVELAND	LENOIR CITY	PAPERMILL	STRAWBERRY PLAINS
GREENEVILLE	MARYVILLE		

VISIT OUR WEBSITE www.aubreysrestaurants.com

Positive comments & suggestions are appreciated. Call 865-414-3674.

SPECIALTIES

SERVED WITH ONE SIDE. ADD HOUSE OR CAESAR SALAD **5**

CHICKEN FINGER PLATTER *Lightly fried, freshly-battered tenders served over fries with a side of honey mustard* **16**

BUTTERMILK FRIED CHICKEN *Double-battered buttermilk marinated chicken breast, deep-fried & smothered with homemade white gravy* **17**

FISH+CHIPS *Panko crusted Alaskan Pollock over thick cut potato chips with lemon caper sauce* **18**

NORTH CAROLINA CATFISH *Classic flash-fried catfish with lemon caper sauce* **15**

BOSTON SCROD *Rolled in Ritz cracker crumbs* **18**

BARBEQUE RIBS *Wampler's Omega-3 rich, baby back ribs, half rack* **16**

FAVORITES

SERVED WITH ONE SIDE. ADD HOUSE OR CAESAR SALAD **5**

TODAY'S FRESH FISH *Seasonal selections, filleted in-house, uniquely prepared* **Mkt**

CITRUS GLAZED SALMON* *9 oz cut, Faroe Island salmon served over seasoned rice* **25**

LEMON-LIME CHICKEN *Grilled boneless marinated breast over seasoned rice* **16**

HICKORY CHICKEN *Grilled boneless chicken breast, cheddar cheese, scallions, hickory bbq sauce over seasoned rice* **17**

CENTER CUT SIRLOIN* *10 oz filet cut of Greater Omaha Hereford sirloin* **24**

RIBEYE* *Greater Omaha Hereford, marbled cut, simply grilled* 12 oz **28** 16 oz **32**

HAWAIIAN RIBEYE* *14 oz cut, marinated in pineapple, soy & ginger* **32**

FILET MIGNON* *Hand cut Greater Omaha Hereford beef tenderloin* 6 oz **27** 9 oz **32**

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PASTA

ADD HOUSE OR CAESAR SALAD **5**

HAYSTACK PASTA *Grilled chicken, sautéed mushrooms, linguine, parmesan, mushroom cream sauce* **18**

TOMATO BASIL *Grilled chicken, chopped basil, parmesan cheese, crushed tomato marinara, over bowtie pasta* **16**

RATTLESNAKE PASTA *Grilled chicken, sautéed baby spinach, green peppers, linguine, southwestern spiced alfredo, cilantro* **18**

SEAFOOD PASTA *Shrimp, Pacific white fish, sugar snap peas, red onion, bowtie pasta, cream sauce* **16**

MARKET VEGETABLES & SIDES

Smashed Yukon Golds	Steamed Broccoli	Soup of the Moment
Thick Cut Potato Chips	Parmesan Spinach	Baked Potato Soup
French Fries	Squash Casserole	Tomato Bisque
Sweet Potato Fries	Cinnamon Apples	Cole Slaw
Baked Idaho Potato	Sautéed Mushrooms	Macaroni & Cheese

ANY SINGLE SIDE **5** VEGETABLE COMBINATION *Choice of two sides* **8** *four sides* **12**

BANFI, “MASCHIO” *Prosecco (187ml)* **7** (BTL)

BERINGER “CALIFORNIA” *White Zinfandel* **6/20**

VILLA POZZI, SICILY *Moscato* **7/24**

SCHMITT SÖHNE “RELAX” *Riesling* **7/24**

FRANCIS COPPOLA “BIANCO” *Pinot Grigio* **7/24**

EMMOLO “SOLANO + NAPA” *Sauvignon Blanc* **8/28**

KIM CRAWFORD “MARLBOROUGH” *Sauvignon Blanc* **10/36**

RODNEY STRONG “SONOMA COUNTY” *Chardonnay* **7/24**

MER SOLEIL “SILVER” *Unoaked Chardonnay* **10/36**

THE SEEKER “FRANCE” *Pinot Noir* **7/24**

DAVIS BYNUM “RUSSIAN RIVER VALLEY” *Pinot Noir* **10/36**

GNARLY HEAD “OLD VINE” LODI *Zinfandel* **7/24**

J.LOHR “PASO ROBLES” *Merlot* **8/28**

14 HANDS “HOT TO TROT” WASHINGTON STATE, *Merlot/Syrah Blend* **8/28**

HAYES RANCH *Cabernet Sauvignon* **7/24**

SCARLET VINES “HILLSIDE VINEYARDS” *Cabernet Sauvignon* **8/28**

RODNEY STRONG “ALEXANDER VALLEY” *Cabernet Sauvignon* **10/36**

CONUNDRUM RED (By Caymus) *Red Wine Blend* **9/32** (liter)

PROPRIETOR'S LIST

BOTTLES (limited availability)

MIRAVAL, “COTES DE PROVENCE” *Rose (375ml)* **30**

SCHRAMSBERG “BLANC DE BLANC” *Sparkling Wine* **72**

CLAUDE RIFFAULT “LES BOUCARDS” *Sancerre* **60**

STEELE “CUVEE C” *Chardonnay* **36**

BEZEL (By Cakebread) *EDNA VALLEY, Pinot Noir* **52**

BELLE GLOS “CLARK AND TELEPHONE” *SANTA MARIA VALLEY, Pinot Noir* **60**

DRY CREEK VINEYARDS “HERITAGE VINES” *Sonoma County, Zinfandel* **38**

MORGAN “COTES DU CROWS” MONTEREY, *Grenache/Syrah/Tempranillo* **30**

OWEN ROE “SINISTER HAND” *Grenache/Syrah/Mourvedre/Cinsault* **48**

MOLLY DOOKER “BLUE EYED BOY” *Shiraz* **72**

EMMOLO (By Caymus) NAPA VALLEY, *Merlot* **60**

SIMI “LANDSLIDE VINEYARD” ALEXANDER VALLEY, *Reserve Cabernet Sauvignon* **52**

Follow the Link for our Beer List, Cocktails, & Bourbon Selections

