



REAL COMFORT. REAL FOOD. REAL GOOD. **SINCE 1992.**

LEBANON
TENNESSEE

SMALL PLATES

THICK CUT POTATO CHIPS
Double serving with buttermilk garlic dipping sauce **8**

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**

PIZZA ROMA *Grilled chicken, mozzarella & oregano, over marinara 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 spears, baby arugula, mushrooms, Madeira wine sauce **20**

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**

PASTA ALFREDO **8**
(does not include side)

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 **8 BOWL**

SOUP OF THE MOMENT *Made from scratch soup* **8 BOWL**

THE HOUSE SALAD **8** **WITH TODAY'S SOUP** **15**
Fresh greens, Wisconsin cheddar cheese, potato sticks, cucumbers

HAIL, CAESAR! **8** **WITH TODAY'S SOUP** **15**
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* **14**

ASIAN CHICKEN SALAD *Grilled chicken, fresh greens, roasted peanuts, mandarin oranges, crispy wontons, sesame seeds in a Thai vinaigrette* **16**

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* **22**

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 Turkey Club **15**

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* **15**

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

RAGIN' CAJUN *10 oz Cajun spiced chicken breast, 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* **18**

ROASTED TURKEY HAVARTI *Pepper crusted turkey, havarti cheese, bacon, lettuce, tomato, served on wheatberry toast* **18**

OLD FASHIONED PATTY MELT* *Greater Omaha Chuck with sautéed onions, bacon, 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



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BRISTOL • CEDAR BLUFF • CLEVELAND • EMORY ROAD • GREENEVILLE • HIXSON
JOHNSON CITY • LEBANON • LENOIR CITY • MARYVILLE • MORRISTOWN • OAK RIDGE
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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**

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* **26**

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* **18**

CENTER CUT SIRLOIN* *10 oz filet cut of Greater Omaha Hereford sirloin* **28**

RIBEYE* *Greater Omaha Hereford, marbled cut, simply grilled 12 oz* **32** *16 oz* **38**

HAWAIIAN RIBEYE* *14 oz cut, marinated in pineapple, soy & ginger* **38**

FILET MIGNON* *Hand cut Greater Omaha Hereford beef tenderloin 6 oz* **34** *9 oz* **40**

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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**

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MARKET VEGETABLES & SIDES

Smashed Yukon Golds
Thick Cut Potato Chips
French Fries
Sweet Waffle Fries
Baked Idaho Potato

Steamed Broccoli
Parmesan Spinach
Squash Casserole
Cinnamon Apples
Sautéed Mushrooms

Soup of the Moment
Baked Potato Soup
Tomato Bisque
Cole Slaw
Macaroni & Cheese

ANY SINGLE SIDE **5**

VEGETABLE COMBINATION: *Choice of two sides* **9** *four sides* **15**

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**

FERRARI CARANO “FUME BLANC”
Sauvignon Blanc **8/28**

STONELEIGH “MARLBOROUGH”
Sauvignon Blanc **10/36**

RODNEY STRONG “SONOMA COUNTY”
Chardonnay **9/32**

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

WENTE “BAILEY HILL” CENTRAL COAST
Pinot Noir **10/36**

DAVIS BYNUM “RUSSIAN RIVER”
Pinot Noir **12/44**

CHARLES BIELER/JOEL GOTT “THE SHOW”
MENDOZA Malbec **10/36**

J LOHR “PASO ROBLES” Merlot **10/36**

ELQUI “RED BLEND”
Carmenere/Syrah/Malbec **8/28**

CONUNDRUM RED (By Caymus)
Red Wine Blend **10/36**

FRANCIS COPPOLA “IVORY LABEL”
Cabernet Sauvignon **10/36**

RODNEY STRONG “ALEXANDER VALLEY”
Cabernet Sauvignon **15/56**

SERIAL “PASO ROBLES”
Cabernet Sauvignon **12/44**

PROPRIETOR’S LIST

BOTTLES (limited availability)

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

SCHRAMSBERG “BLANC DE BLANC”
Sparkling Wine **78**

YEALANDS “SINGLE VINEYARD”
MARLBOROUGH, Sauvignon Blanc **60**

BEZEL (By Cakebread)
EDNA VALLEY, Chardonnay **48**

PURPLE HANDS “LONE OAK RANCH”
WILLAMETTE VALLEY, Pinot Noir **60**

MARTINELLI “SONOMA”,
Pinot Noir **72**

TURLEY “JUVENILE” CALIFORNIA
Zinfandel **60**

RED SCHOONER “TRANSIT 3”
BAROSSA VALLEY / MCLAREN VALE,
Shiraz, Cabernet Sauvignon **60**

DECOY (By Duckhorn) “LIMITED”
Merlot **48**

FERRARI CARANO “TRESOR”
Bordeaux Blend **72**

CAYMUS VINEYARDS “CALIFORNIA”
Cabernet Sauvignon **72**

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

