

PIGEON FORGE



CORNED BEEF HASH

House-made corned beef, slow roasted for eight hours, mixed with hash brown potatoes and green onions, topped with two eggs any style and your choice of white or wheat toast**

CRACKED EGGS

Two eggs any style with hash brown potatoes, choice of crispy bacon or sausage and your choice of white or wheat toast**

Substitute ham

BUTTERMILK PANCAKES

Our fluffy buttermilk pancakes served with whipped butter and maple syrup

BISCUITS & GRAVY

Sausage gravy served over a freshly-baked buttermilk biscuit. Served with a side of hash brown potatoes



FRENCH TOAST

Thick sliced Brioche bread, hand dipped in our cinnamon and sugar blend, dusted with powdered sugar and topped with crispy maple bacon. Served with whipped cream and maple syrup

BREAKFAST SANDWICH

A toasted bagel, scrambled eggs, bacon and cheddar cheese. Served with a side of hash brown potatoes

BREAKFAST QUESADILLA

Scrambled eggs, bacon, Oaxaca cheese, onion, red peppers, jalapeno peppers, and cilantro in a flour tortilla. Served with sour cream, fresh guacamole, pico de gallo and hash brown potatoes



STEAK & EGGS

Charbroiled 12oz NY strip steak served with two eggs any style, hash brown potatoes and your choice of white or wheat toast**

GRIDDLE COMBO

Two pancakes, two eggs any style with your choice of bacon or sausage. Served with hash brown potatoes and your choice of white or wheat toast**

Substitute ham

HAM & CHEESE OMELET

Diced ham and mixed cheeses, served with hash brown potatoes and your choice of white or wheat toast

WESTERN OMELET

Ham, onion, red and green bell peppers with cheddar jack cheese, served with hash brown potatoes and your choice of white or wheat toast

**Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.

*2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

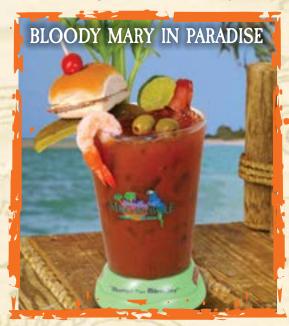


BLOODY MARY

Titos® Vodka, Demitri's® Bloody Mary Seasoning, topped with a bacon salt rim, celery stalk and a lime wheel

BLOODY MARY IN PARADISE

Made with Titos® Vodka, Demitri's® Bloody Mary Seasoning and topped with a cheeseburger slider, a chilled shrimp, pickle spear, queen olives, pickled spicy green beans and a celery stalk. Served in a take-home Margaritaville Blender Cup



MANGO HABANERO BLOODY MARY

Ole Smoky® Mango Habanero Whiskey, Demitri's® Bloody Mary Seasoning, topped with a bacon salt rim, serrano pepper, mango pieces and a celery stalk

BLOODY MARIA IN PARADISE

Made with Margaritaville Gold Tequila, Demitri's® Bloody Mary Seasoning and topped with a cheeseburger slider, a chilled shrimp, pickle spear, queen olives, pickled spicy green beans and a celery stalk. Served in a take-home Margaritaville Blender Cup

HAVANA DAY DREAMIN' BLOODY MARY

Havana Club® Añejo Rum, Demitri's® Bloody Mary Seasoning, topped with a bacon salt rim, candied bacon, lime wheel, pineapple wedge and a celery stalk

CUCUMBER CHILI BLOODY MARIA

Sauza[®] Cucumber Chili Tequila, Demitri's[®] Bloody Mary Seasoning, topped with cucumber wheels, cherry tomatoes and a celery stalk

BRUNCH PUNCH

Margaritaville Silver and Dark Rums, Cruzan®
151 Rum, orange and pineapple juices with a
splash of grenadine

SPARKLING PIÑA COLADA

Rum Haven®, cream of coconut, Pineapple juice, Lamarca® Prosecco

MIMOSA

Lamarca® Prosecco and orange juice

BELLINI

Lamarca® Prosecco with your choice of peach, strawberry or mango

-SIDES-

ONE EGG
SMOKED BACON
BREAKFAST SAUSAGE
HAM
CORNED BEEF HASH

HASH BROWN POTATOES

BAGEL WITH CREAM CHEESE
ONE PANCAKE
WHITE OR WHEAT TOAST
ONE BISCUIT
GRITS



ORANGE • PINEAPPLE
CRANBERRY • GRAPEFRUIT

COFFEE • MILK