



The
WILDHORSE SALOON
THE NASHVILLE EXPERIENCE

615.902.8200

120 Second Ave N,
Nashville, TN

wildhorsesaloon.com

HANDHELDS

served with thick-cut fries & spicy pickle spear

Pork Sammy \$16

house-made hickory smoked chopped pork, chow-chow coleslaw, served on a sesame seed bun

Bar-B-Que Chicken Sandwich \$16

marinated grilled chicken breast, BBQ sauce, pecan wood smoked bacon, lettuce, tomato, onion, served on a sesame seed bun

“Nashville Hot” Chicken Sandwich \$16

marinated crispy “Nashville hot” chicken, chow-chow coleslaw, served on a sesame seed bun

Piggy Mac Grilled Cheese \$17

house-made macaroni & cheese, pimento cheese, hickory smoked chopped pork, chow-chow coleslaw, served on farmer’s bread

Wild Stallion Bacon Cheeseburger \$17

double ground round patties, pecan wood smoked bacon, American cheese, lettuce, tomato, onion, served on a sesame seed bun



“Jack Daniel’s” Single Barrel Whiskey Glazed Burger \$18

double ground round patties, Tillamook sharp cheddar cheese, pecan wood smoked bacon, crispy fried shallots, served on a sesame seed bun

Brunch Cheeseburger \$18

double ground round patties, fried egg, pecan wood smoked bacon, American cheese, house-made salsa verde, served on a sesame seed bun

ENTRÉES



Pan Roasted “Jack Daniel’s” Single Barrel Whiskey Glazed Chicken Breast \$25

French quartered marinated chicken breast, served with Yukon potato hash



Spicy “Jack Daniel’s” Single Barrel Whiskey Glazed Shrimp & Grits \$27

marinated jumbo shrimp, Tillamook cheddar, house-made jalapeño grits

Fish & Chips \$26

*½ pound Beer-battered Atlantic Cod, house-made spicy pickle remoulade, chow-chow slaw, fresh lemon, served with thick-cut steak fries *make it Nashville Hot*



“Jack Daniel’s” Single Barrel Whiskey Glazed Steak Frites \$35

12oz. char-grilled ribeye seasoned with our house-made spices, served with thick-cut steak fries



Finger Licking “Jack Daniel’s” Single Barrel Whiskey Glazed Ribs - Full Slab \$33 | Half Slab \$26

smoked in-house St. Louis style ribs with chef’s secret wildhorse BBQ spice, chow-chow slaw, served with thick-cut steak fries



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STARTERS

World-Famous Crispy Fried Pickles (V) \$14

dill pickles, buttermilk, chef's secret house-made seasoning, served with buttermilk ranch

Southern-Style Chicken Tenders & Steak Cut Fries \$16

crispy chicken tenders, thick-cut steak fries, served with choice of honey mustard or buttermilk ranch

Pimento Cheese \$14

house-made, Tillamook sharp cheddar cheese, pimentos, Duke's mayonnaise, served with savory everything crackers

"Nashville Hot" Chicken Dip \$15

"our version of buffalo chicken dip with a horse kick", marinated chopped chicken breast, Philadelphia cream cheese, cheddar & jack blend, served with celery and savory everything crackers

Chicken Tacos (3) \$17

marinated grilled chicken, house-made pico de gallo, Chef Rogelio's chipotle crema, fresh lime, served on a flour tortilla

Jumbo Chicken Wings (8) (GF)\$19

house-made dry rub, music city BBQ fest "winning" secret sauce, or hot buffalo, served with celery and choice of buttermilk ranch or blue cheese

P SALADS

House Salad \$12

Arcadian mix, tomatoes, cucumbers, red onion, house-made croutons, served with choice of dressing

Caesar Salad \$14

hearts of romaine, house-made croutons, shaved Parmigiano-Reggiano, served with a creamy Caesar

Asian Salad \$14

hearts of romaine and iceberg mix, red cabbage, carrots, mandarin oranges, fresh cilantro, crispy wontons served with a sesame dressing

Salad Additions: chicken \$7 | Shrimp \$9 | flat iron steak \$10

SWEET TREATS \$10

New York Style Cheesecake

Just like you would get in the "Big Apple", topped with a seasonal berry compote, and fresh whipped cream



"Jack Daniel's" Single Barrel Whiskey Glazed Bananas Foster

house-made banana pudding, vanilla wafer, and fresh whipped cream

Chocolate Fudge Brownie Mousse

House-made chocolate pudding, chunks of fudge brownie, and fresh whipped cream