



If you go somewhere else to eat,
ask them if they bake their own bread.

If they say yes,
ask them if they grind their own grains.

If they say yes,
ask them if they make their own plates.



Appetizers

LOADED HOMEMADE POTATO CHIPS

A mound of crispy potato chips topped with melted cheddar jack cheese, chopped bacon, scallions and sour cream. Served with our original avocado ranch dressing for dipping - 8.99

CHICKEN LIVERS

Lightly breaded chicken livers deep-fried and topped with caramelized onions. Served with our tangy "Come Back" dipping sauce - 6.99

PIMIENTO CHEESE CUP

Homemade pimiento cheese made with Sweetwater Valley Farm's sharp cheddar cheese. Served with celery sticks and seasoned olive bread crostinis - 9.99

FRIED GREEN TOMATOES

Made with our Old Mill's fried green tomato breading and served with our original avocado ranch dressing - 7.99

· Make it Fiesta · 8.49

"Come Back" sauce, feta cheese, corn salsa and bacon.

SPINACH ARTICHOKE DIP

A creamy blend of spinach and artichoke hearts served with stone ground corn tortilla chips - 8.49

BACON AND CHEDDAR CHEESE DIP

A creamy blend of cheeses including Sweetwater Valley Farm's sharp cheddar cheese mixed with apple smoked bacon and served with fresh fried pork rinds - 9.99

BLACK BEAN SPRING ROLLS

Black beans, cheese and seasonings wrapped in an egg roll and deep fried to perfection. Served with our original Old Mill's chipotle ranch dressing - 9.99

FRIED PICKLES

Spicy dill pickle chips lightly breaded in our fried green tomato breading, served with our tangy "Come Back" dipping sauce - 7.99

GRILLED SALMON CAKES

Fresh salmon mixed with cracker crumbs and seasonings, served with our tangy "Come Back" sauce and cucumber dill sauce - 9.99

CAFÉ LOADED NACHOS

Stone ground corn tortilla chips topped with melted cheddar jack cheese, Café chili, black olives, scallions, diced tomatoes, sliced jalapenos, sour cream, guacamole and Old Mill's salsa - 9.99

Hearty Soups & Side Salads

Served with warm bakery fresh bread. Available in a homemade bread bowl add - 1.29

SOUP OF THE DAY - 4.99

FRENCH ONION SOUP - 4.99

TOMATO BASIL SOUP - 4.99

LOADED BAKED POTATO SOUP - 4.99

Take some home to enjoy! A long time customer favorite, now available as a mix at The Old Mill's Farmhouse Kitchen.

HOUSE CAESAR SALAD

Chopped romaine lettuce tossed in a creamy Caesar dressing with Parmesan cheese and homemade croutons - 4.49

BABY SPINACH SALAD

Baby spinach topped with blue cheese crumbles, strawberries, mandarin oranges and toasted almonds. Served with raspberry walnut vinaigrette - 5.74

POTTERY HOUSE SALAD

Mixed field greens topped with Parmesan cheese, carrots, purple cabbage, tomatoes, red onions and homemade croutons - 4.49

BABY WEDGE

A wedge of iceberg lettuce topped with chopped bacon, tomatoes, red onions and blue cheese dressing - 4.49

Garden Fresh Entrée Salads

Salad Dressings: Old Mill's Avocado Ranch, Ranch, French, Thousand Island, Balsamic Vinaigrette, Honey Mustard, Blue Cheese, Sesame Ginger, Italian and Raspberry Walnut Vinaigrette.

GRILLED SESAME CHICKEN SALAD

Mixed field greens topped with grilled, natural, cage free chicken breast, rice noodles, toasted almonds, green onions, mandarin oranges and tomatoes. Served with sesame ginger dressing and cinnamon raisin pecan bread - 10.49

STRAWBERRY SPINACH SALAD

Baby spinach topped with blue cheese crumbles, strawberries, mandarin oranges, toasted almonds and raspberry walnut vinaigrette dressing. Served with cinnamon raisin pecan bread - 10.49

Topped with grilled salmon - 14.99

Topped with grilled, natural, cage free chicken - 12.49

GRILLED CHICKEN CAESAR SALAD

Chopped romaine lettuce tossed in a creamy Caesar dressing with Parmesan cheese and homemade croutons. Topped with grilled, natural, cage free chicken breast. Served with fresh baked bread - 10.49

Substitute with grilled salmon - 12.99

BAKER'S GARDEN SALAD

Mixed field greens topped with cheddar jack cheese, chopped bacon, purple cabbage, carrots, tomatoes, mushrooms, broccoli, red onion and hard boiled eggs. Served with fresh baked bread and choice of dressing.

Topped with grilled, natural, cage free chicken breast or fried chicken tenders - 10.49

House Specialties

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

Pottery House Signature Sandwiches

OUR ORIGINAL CHICKEN REUBEN

Shaved rotisserie chicken breast, creamy coleslaw, thousand island dressing and melted Swiss cheese on grilled onion rye bread. Served with homemade potato chips - 8.49

GRILLED GARDEN PANINI

Provolone, Swiss and cheddar cheese, with spinach, mushrooms, red peppers, cream cheese, mayo and seasoning on our bakery fresh grilled onion rye bread. Served with pasta salad - 8.49

POTTERY HOUSE GRILLED CLUB

Grilled black forest ham and turkey on grilled sourdough bread with cheddar jack cheese, BBQ sauce and mayo.
Served with fries - 8.49

FRIED GREEN TOMATO BLT

Fried green tomatoes breaded with our Old Mill's fried green tomato breading, applewood smoked bacon, lettuce and avocado bacon spread. Served on toasted sourdough bread with steak fries - 8.99

SMOKY MOUNTAIN CHEESE STEAK

Grilled shaved beef topped with provolone cheese, caramelized onions, sweet peppers and mushrooms. Served on a fresh baked hoagie roll with steak fries - 9.99
Horseradish sauce available upon request.

RIBEYE STEAK SANDWICH

Grilled black Angus ribeye served on a fresh baked hoagie roll with lettuce, tomatoes and red onions. Served with steak fries - 13.99

Horseradish sauce available upon request.
Add provolone cheese, peppers, mushrooms, caramelized onions - 1.99

OLD MILL'S TRIPLE DECKER CLUB

Layers of ham and turkey with applewood smoked bacon, Swiss and American cheese, lettuce, tomatoes and The Old Mill Farmhouse Kitchen's sweet vidalia dressing on toasted multigrain bread. Served with pasta salad - 9.49



Pimiento Cheese BLT

Fried green tomatoes, applewood smoked bacon, lettuce, tomato and pimiento cheese served on grilled sourdough bread with steak fries - 9.99

CHICKEN QUESADILLA WRAP

Diced southwest chicken breast, cheddar jack cheese, roasted red peppers and caramelized onions in a herb tortilla. Served with salsa, chipotle ranch dressing and pasta salad - 9.49

GRILLED CHICKEN CLUB

Grilled, natural, cage free chicken breast topped with cheddar cheese and applewood smoked bacon. Served on a commel dusted kaiser roll with lettuce, tomatoes and red onions.
Served with steak fries - 9.49

CAROLINA PULLED PORK BBQ

Hickory smoked pulled pork on a kaiser roll. Served with BBQ sauce, steak fries and coleslaw - 9.99

CHICKEN SALAD SANDWICH

Tender breast combined with mayo, Dijon mustard, red onions, celery and red peppers with lettuce and tomatoes on our own fresh baked honey wheat bread. Served with fresh fruit. - 8.99

Black Angus Burgers

Served with steak fries and pickle spear.

*THE POTTER'S BURGER

8 oz. of black Angus ground chuck, chargrilled to perfection and served on a kaiser roll with lettuce, tomatoes and onions - 9.49
Add cheese (cheddar, Swiss, American, provolone or blue cheese crumbles) - 99¢ · Add applewood smoked bacon - 99¢

*Old Forge's Whiskey Burger

Topped with whiskey bacon jam and cheddar cheese.
Served on an Old Forge's spent grain bun with lettuce, tomatoes and onions - 11.49

*THE PIMIENTO BURGER

Topped with our fresh pimiento cheese, sautéed onions and applewood smoked bacon served on our bakery fresh grilled olive bread - 11.49

*SMOKEHOUSE BURGER

Basted in BBQ sauce, topped with sautéed onions, applewood smoked bacon and cheddar cheese.
Served on a kaiser roll - 11.49

House Specialties

*Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Grilled Specials

Served with a Pottery House salad and choice of side dish and fresh baked bread.

*BACON & BLUE CHOPPED STEAK

10 oz. grilled black Angus ground chuck topped with crispy crumbled bacon and melted blue cheese crumbs - 13.99

OLD FORGE'S "APPLE PIE" PORK CHOPS

Two grilled center cut, bone-in pork chops topped with Old Forge's moonshine apple chutney - 16.99

PRALINE GRILLED PORK CHOPS

Two grilled center cut, bone-in pork chops topped with Old Forge's French toast moonshine sauce and chopped pecans - 16.99

OLD MILL'S SIRLOIN

10oz. choice black Angus sirloin - 19.49

PERFECT ADDITIONS TO A STEAK

Sautéed Mushrooms & Onions - 99¢

Sautéed Peppers & Onions - 99¢

Grilled Shrimp - 4.99



Hand Cut Black Angus Ribeye

Premium USDA ribeye, char-grilled to order.

12 oz. - 25.49

8 oz. - 20.49

Chicken

Served with fresh baked bread.

GRILLED CHICKEN BREAST

Two grilled, natural, cage free chicken breast served over long grain and wild rice. Served with steamed broccoli and coleslaw - 12.49

Basted in Old Mill's BBQ or teriyaki sauce available upon request.

OLD FORGE'S PECAN FRIED CHICKEN

Two natural, cage free chicken breast lightly breaded in a pecan breading and fried. Topped with Old Forge's French toast moonshine sauce and chopped pecans. Served with a baked sweet potato and coleslaw - 14.99

BUTTERMILK CHICKEN MELT

Two natural, cage free chicken breasts lightly breaded, fried and topped with sautéed mushrooms and melted Sweetwater Valley Farm's buttermilk cheese. Served with steamed broccoli and coleslaw - 14.99

CAFÉ CHICKEN FLORENTINE

Two grilled, natural, cage free chicken breast topped with fresh sautéed spinach, red onions, grape tomatoes, our creamy spinach artichoke sauce and Parmesan cheese. Served with house salad and a choice of side dish - 16.99

From The Water Selections

Served with a Pottery House salad, choice of side dish and fresh baked bread.

SPICY GRILLED CATFISH

Cajun seasoned grilled catfish fillets topped with green tomato pico de gallo, served with a fresh cucumber dill sauce - 14.99

GRILLED SALMON

Fillet of salmon lightly seasoned with a blend of coriander and dill. Served over long grain and wild rice with fresh cucumber dill sauce - 17.99

CATFISH & SHRIMP

Cajun seasoned catfish topped with green tomato pico de gallo and Cajun grilled shrimp served over cheddar cheese grits - 16.99

SALMON & SHRIMP

Grilled fillet of salmon and lightly seasoned grilled shrimp, served over Old Mill's creamy cheddar cheese grits with fresh cucumber dill sauce - 17.99

🍤 Shrimp & Grits

Seasoned shrimp sautéed with celery and bell pepper sauce. Served on Old Mill's creamy cheddar cheese grits. Topped with crumbled bacon and Parmesan cheese - 16.99

🍤 OLD MILL'S FRIED CATFISH FILLETS

Delta catfish hand tossed in our own mild Old Mill's popcorn breading and fried to a golden brown. Served with fresh cucumber dill sauce - 13.99

🍷 House Specialties

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

- Cafe Specials -

CAROLINA BBQ PORK PLATE

Carolina style hickory smoked barbecue pulled pork. Served with BBQ baked beans, coleslaw, Old Mill's Jalapeno cornbread hoe cake and BBQ sauce - 11.99

FRIED CHICKEN LIVERS

Hand breaded with our own Old Mill's chicken breading and topped with sauteed onions. Served with our tangy "Come Back" sauce, coleslaw and mashed potatoes - 9.99

OPEN FACED ROAST BEEF

Tender, thinly sliced hot roast beef piled on freshly baked sourdough bread topped with brown gravy, Served with mashed potatoes and cinnamon apples - 9.99

SOUTHERN VEGETABLE PLATE

A choice of three freshly prepared southern style side dishes and a house salad. Served with a jalapeno cornbread hoe cake - 9.99

*OLD MILL'S CHOPPED STEAK

10 oz. grilled black Angus ground chuck topped with sauteed mushrooms and onions. Served with mashed potatoes and cinnamon apples - 10.49

OLD MILL'S BREADED CHICKEN TENDERS

Hand breaded with Old Mill's chicken breading. Served with honey mustard dressing, steak fries and coleslaw - 10.49
Buffalo style with blue cheese dressing available upon request

- Signature Quiche & Fresh Fruit Plates -

A long time local favorite, choice of signature spinach Muenster & mushroom, chicken almond or the Chef's selection of the day. Served with cinnamon raisin pecan bread.

** QUICHE COMBINATIONS **

With Strawberry Spinach Salad - 10.49

With Fresh Fruit - 10.49

With House Salad - 9.49

With a Bowl of Soup - 9.99

FRUIT PLATE

Fresh Fruit With Our Famous Chicken Salad - 9.99



SIDES

Sides dishes available a la carte - 2.49.

Steak Fries · Homemade Potato Chips
Mashed Potatoes · Pasta Salad · BBQ Beans
Coleslaw · Cinnamon Apples · Steamed Broccoli
Cheddar Cheese Grits · Jalapeno Corn Pudding
Fresh Fruit Cup · Baked Potato · Vegetable of the Day
Long Grain & Wild Rice · Baked Sweet Potato.

** Load Baked Potato, Mashed Potatoes,
Steak Fries or Potato Chips with Cheese, Bacon
and Green Onions Add - 99¢

CHILDREN'S MENU

12 & under (No adults please)

Served with soft drink and a choice of fries, fresh fruit cup or carrot & celery sticks.

*Hamburger - \$4.99 *Cheeseburger - \$5.25
Old Mill's Corn Dog - \$4.29 Grilled Cheese - \$4.29
Macaroni & Cheese - \$4.79
*Chicken Tenders - \$5.25 (Fried or Grilled)

SOFT BEVERAGES

Iced Tea, Coffee, Lemonade, Coke, Diet Coke, Sprite, Mello Yello,
Dr. Pepper & Hi-C Orange
Flavored drinks available at additional charge.

Lunch Combos

Available 11am to 4pm daily.

SOUP & HALF CHICKEN SALAD SANDWICH

Bowl of soup with half a chicken salad sandwich - 8.99

🌀 SOUP & HALF OLD MILL'S TRIPLE DECKER CLUB SANDWICH

Bowl of soup with half an Old Mill's Triple Decker Club Sandwich - 9.49

No substitutions on the half club sandwich please

SOUP & PIMIENTO CHEESE SANDWICH

Bowl of soup with fresh pimiento cheese served on our bakery fresh, toasted olive bread - 9.49

BUILD A COMBO

Choose two of the following: House Salad, Caesar Salad, Half Strawberry Spinach Salad, Wedge Salad, Loaded Baked Potato or Bowl of Soup. Served with bakery fresh bread - 8.49



-Hearty Soups-

Served with warm bakery fresh bread.

Soups can be served in a homemade bread bowl for an additional 1.29.

🌀 LOADED BAKED POTATO SOUP - 4.99

FRENCH ONION SOUP - 4.99

SOUP OF THE DAY - 4.99

🌀 TOMATO BASIL SOUP - 4.99

Lunch Features

Available 11am to 4pm daily.

*PRALINE GRILLED PORK CHOP

A grilled center cut, bone-in pork chop topped with Old Forge's French toast moonshine sauce and chopped pecans. Served with mashed potatoes - 9.99

GRILLED CHICKEN BREAST

Grilled, all natural, cage free chicken breast served over long grain and wild rice with steamed broccoli. Available basted in BBQ or teriyaki sauce upon request - 9.99

🌀 OLD MILL'S FRIED CATFISH

Delta catfish fillets hand tossed in our own Old Mill's popcorn breading and fried to a golden brown. Served with fresh cucumber dill sauce, coleslaw and steak fries - 10.49

*LUNCH GRILLED SALMON

Fillet of salmon lightly seasoned with a blend of coriander and dill. Served over long grain and wild rice with cucumber dill sauce and steamed broccoli - 11.49

CAFE BROWN

Hot sliced turkey on toasted sourdough bread topped with sliced tomatoes, creamy bacon and cheddar cheese sauce, applewood smoked bacon and Parmesan cheese. Served with mashed potatoes - 9.99

🌀 CHICKEN GUMBO & GRITS

Diced chicken breast cooked with tomatoes and okra in a Creole seasoning. Served on Old Mill's cheddar cheese grits and a jalapeno cornbread hoe cake - 9.99



🌀 *Shrimp & Grits

Seasoned shrimp sautéed in a celery and bell pepper sauce, served on Old Mill's cheddar cheese grits and topped with crumbled bacon and Parmesan cheese - 10.99

🌀 House Specialties

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

- Weekend Brunch -

Available Saturday & Sunday
10am till 2pm

*COUNTRY HAM EGGS BENEDICT

Fresh baked, toasted English muffin bread topped with thin sliced country ham, poached eggs and hollandaise sauce. Served with fresh fruit - 9.49

*TRULY SOUTHERN BENEDICT

Fresh biscuits topped with fried green tomato, country ham, poached eggs, pimiento cheese, hollandaise sauce and chopped bacon. Served with fresh fruit - 10.99

EAST TENNESSEE OMELET

Three egg omelet filled with local Swaggerty's sausage and Sweet Water Valley Farm's cheddar cheese. Served with fresh fruit and an Old Mill's buttermilk biscuit - 9.99

*STEAK & EGGS

6 oz Black Angus Rib-eye steak with two eggs cooked to order. Served with Old Mill's cheddar cheese grits - 15.99

COUNTRY HAM & CHEESE SANDWICH

Grilled thinly sliced country ham topped with american cheese. Served with lettuce and tomatoes on grilled English muffin bread. Served with steak fries - 8.99

CHICKEN & WAFFLE

Our Belgian waffle topped with fried chicken tenders, Old Forge's praline sauce and chopped pecans - 9.99



*SWEET POTATO & SAUSAGE SKILLET

A combination of sweet potato hash, ground Swaggerty's sausage, sauteed onions & peppers, Sweet Water Valley Farm's cheddar cheese and topped with two eggs cooked to order. Served with a fresh buttermilk biscuit - 9.99

FARMHOUSE KITCHEN'S STUFFED FRENCH TOAST

Battered sourdough bread grilled and stuffed with a creamy blend using preserves from our Farmhouse Kitchen. Served with butter and syrup. Ask your server for today's selection - 8.99

- Mimosas & Bellinis -

Made with Cook's Brut or Cupcake Prosecco



Visit The Old Mill Farmhouse Kitchen and Take Home a Taste of The Old Mill Square



Don't miss our newly-expanded specialty food store while you're here. We're always adding delicious recipes and products, including pantry essentials, take-out items, and a cooler full of fresh cheeses, pickles, meats, fruits, and much more. Many of The Pottery House Café & Grille's own signature staples, including seasonings, breadings, soups, breads, salad dressings, pimiento cheese, and chicken salad, are packaged in-house and sold in The Farmhouse Kitchen.

And there's more to come....



Visit often to see what's new
in our kitchens!

Located next door in our
Old Mill Square Shops

865-428-2044



WINE SELECTIONS

HOUSE WINE

Beringer White Zinfandel, Moscato, Chardonnay, Merlot, Cabernet Sauvignon \$5.50 \$20

Reds

The Seeker Malbec (Argentina) \$7 \$28
 Biltmore Estate Red Blend (Asheville, NC) \$7.50 \$30
 Red Diamond Merlot (WA) \$7 \$28
 14 Hands Cabernet Sauvignon (WA) \$7.50 \$30
 The Seeker Pinot Noir (France) \$7 \$28

Sparkling

Cook's Brut Sparkling Split \$6
 Cupcake Prosecco (Italy) \$7.50 \$30

Whites

14 Hands Sauvignon Blanc (WA) \$7.50 \$30
 Cupcake Pinot Grigio (Italy) \$7 \$28
 Biltmore Estate Riesling (Asheville, NC) \$7.50 \$30
 Biltmore Estate Chardonnay (Asheville, NC) \$7.50 \$30
 Cupcake Chardonnay (Monterey, CA) \$7 \$28

Reserve Selections

Kendall Jackson Chardonnay (California) \$10 Glass \$38 Bottle

Plush, with loads of richness to the well-honored flavors of beeswax, baked pear and lemon tart. Minerally mid palate, presenting a fresh and zesty finish that finishes with pastry notes.

Meiomi Pinot Noir (California) \$12 Glass \$46 Bottle

Ruby-hued with lifted aromas; bright strawberry and jammy fruit mingle with vanilla, mocha and toasty oak. Expressive boysenberry, blackberry and dark cherry are revealed. Supple tannins, silky texture and exquisite balance.

Liberty School Cabernet Sauvignon (California) \$10 Glass \$38 Bottle

Bright fruit aromas of fresh blackberry, black cherry and boysenberry. Medium bodied Cabernet is filled with lush black cherry and pomegranate flavors complemented by juicy acidity along with notes of cracked black pepper, dried black tea leaves and a touch of vanilla.

Chateau Ste Michelle Merlot (Washington State) \$12 Glass \$46 Bottle

Offers aromas of black cherry, leather and spice with layers of rich dark red fruit flavors and a long, smooth, sweet finish. A touch of Syrah adds a jammy fruit character.

BEER SELECTIONS

Budweiser, Bud Light, Miller Lite, Yuengling, Blue Moon, Samuel Adams, Michelob Ultra, Samuel Adams Seasonal, Michelob Amber Bach, Angry Orchard Cider, Corona

Fresh Baked Goods

Our bakery stays busy making a variety of scratch made desserts, breads and quiche.

Artisan Breads

Baked fresh daily, choose from the following:


Sourdough Honey Wheat
Cinnamon Raisin Pecan
Multigrain Green Olive
Onion Rye
Sourdough Bread Bowl

Bread available by the loaf. Choose Texas toast or thin sliced or unsliced!

Homemade Desserts

Coconut Cream Pie Chocolate Pecan Pie
Carrot Cake Chocolate Cake
Key Lime Pie Peanut Butter Pie
Lemonade Pie


Seasonal & Baker's special selections also available.



OLD FORGE DISTILLERY
Hand Forged Tennessee Spirits

Located across the street
beside the historic Old Mill

OLDFORGEDISTILLERY.com



Come visit the historical site of the Old Forge Distillery and experience our authentic distilling process from The Old Mill to the copper still.

- Free tasting of our award-winning spirits and tour of the distillery.
- Watch artisan potters craft moonshine jugs, shot glasses, mugs, and more.
- Shop our hand forged spirits and gifts.