

APPETIZERS	
The Devil Takes Flight	12.00
Six classic deviled eggs with an assortment of toppings to build your own!	
FGT Napoleon	14.00
Crispy fried green tomatoes with homemade pimento cheese, remoulade sauce and hot honey drizzle.	
Down & Dirty Tots	14.00
Crispy tater tots topped with smoked beef brisket, diced tomatoes, scallions, cheddar cheese, sour cream, and sticky sweet BBQ sauce.	
Fickle Pickles	12.00
Crispy hand breaded pickles finished with blackened seasoning served with a side of remoulade sauce.	
Carries “Knock Out” Shrimp	15.00
Crispy tempura fried served with a side of bang bang sauce.	
An “Ahi” Moment!	22.00
Asian marinated Ahi tuna tartare with avocado and cucumber salad, finished with mango puree. Served with crispy won ton chips.	
Fried and True Beans	11.00
Crunchy tempura fried green beans, served with garlic aioli & thai chili dipping sauces.	
Southern Hospitality	12.00
(8) Pimento cheese hushpuppies, crispy fried, served with local hot honey and aleppo pepper aioli.	
Carrie’s Crabby Patty	22.00
A sauteed Maryland style crab cake with our homemade remoulade sauce.	

ENTREES	
***Served with one standard side	
Reely Good Salmon 8 oz.	28.00
Pan seared Atlantic salmon filet served with garlic mashed potatoes & finished with citrus-herb butter.	
Carrie’s Crabby Patty	36.00
Two Maryland style crab cakes, gently sauteed, served with garlic mashed potatoes and homemade remoulade sauce.	
Piggy Sue Got Roasted!	30.00
Marinated 12 oz. center-cut pork rib chop served with homemade scalloped potatoes and our Carolina gold BBQ sauce.	
Fish’n Chips	28.00
Two hand-cut crispy cod filets, pimento cheese hush puppies & seasoned fries served with homemade tartar sauce on the side.	
The Mile High Bird	25.00
Herb roasted half chicken with garlic mashed potatoes and classic pan jus.	
Smokehouse Chicken	25.00
Marinated chicken breast topped with pecan smoked bacon, BBQ sauce and melted cheddar cheese, served with garlic mashed potatoes.	
The Royal Cut	45.00
Roasted beef tenderloin filet served with homemade scalloped potatoes. Green chimichurri sauce for dipping.	

SALADS	
Butcher’s Cut Salad	24.00
24 hour marinated, seared and sliced Hanger steak served over tender greens. Accompanied with roasted peppers & beets, grape tomatoes, blue cheese crumbles and tobacco onions. Finished with balsamic glaze and bourbon smoked sea salt.	
Ancient Grains Salmon	22.00
Fresh hand cut seared Atlantic salmon served over a salad mixture of tender arugula, wheat and rye berries, red rice and farro. Accompanied with toasted pecans, sundried cranberries, grape tomatoes, scallions and finished with homemade green goddess dressing.	
Forbidden Tuna Salad	22.00
Seared and sliced Ahi Tuna, served over a salad of peppery arugula, forbidden black rice, roasted peppers, avocado, grape tomatoes & scallions. Finished with homemade asian sesame vinaigrette.	
Berry Patch	15.00
Tender spring mix with seasonal berries, mandarin oranges, chopped egg whites,candied pecans, goat cheese crumbles & tobacco onions. Finished with homemade poppyseed dressing.	
Hail Caesar!	12.00
Crisp hearts of romaine tossed with homemade caesar dressing, fresh parmesan and garlic croutons.	
The Baby Wedgie	14.00
Baby iceberg topped with pecan smoked bacon, grape tomatoes, sliced radishes, scallions and blue cheese crumbles. Served with homemade blue cheese dressing.	
J.R.’s Salad	10.00
Tender greens with grape tomatoes, cucumber, sliced radishes, cheddar cheese and garlic croutons.	
Salad add-ons	
Blackened Chicken	\$6.00
Grilled Shrimp	\$8.00
Egg Whites	\$1.00
Avocado	\$1.00

KIDS	
***Served with fries, tots or garlic mashed potatoes	
\$3.00 upcharge for adults	
Slider	7.00
Corn Pup	
Grilled Cheese	
Chicken Fingers	

DRINKS	
Coffee	3.50
Ice/Hot Tea	3.50
Pepsi Products	3.50

HANDCRAFTED BEVERAGES	
Flavored Limeade, Lemonade or Tea	4.00
Passion Fruit, Mango, Prickly Pear, Strawberry & Peach	

GF *Gluten Free*



J.R. Neighbors proudly uses Kentucky Proud ingredients in a number of our menu offerings.

SIDES				
Standard Sides	Signature Sides	2.00	Shareable Sides	8.00
Seasoned Fries <i>GF</i>	Truffle Fries w/parmesan cheese & truffle aioli <i>GF</i>		Garlic Grilled Green Beans <i>GF</i>	
Tater Tots <i>GF</i>	Sweet Potato fries w/Maple Sriracha <i>GF</i>		Roasted Carrots with Hot Honey Glaze <i>GF</i>	
Garlic Mashed Potatoes	Onion Rings		Roasted Brussel Sprouts w/Balsamic Glaze <i>GF</i>	
Seasonal Veggie's	Small JR's Salad		Baked Scalloped Potatoes <i>GF</i>	
	Small Caesar			

SANDWICHES	
“EatTown” Hot Chicken A little north of Nashville, try EatTown’s version of the hot chicken sandwich. Served with Pop’s pickles and a hot honey drizzle.	16.00
Oh My Cod! Hand cut and battered, served golden brown on your choice of a brioche bun or rye bread, with shredded lettuce and homemade tartar sauce.	16.00
West Coast “Chick” Grilled chicken breast topped with avocado, pecan smoked bacon, lettuce, tomato and aleppo pepper aioli.	16.00
Smokin’ Bologna Stack We smoke it, slice it, sear it, and slap it with a sweet n spicy glaze! (add a sunny side up egg for \$2).	14.00
<i>Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.</i>	



FOLLOW US ON:



J.R. Neighbors burger patties are a proprietary blend of chuck and brisket. All burgers and sandwiches are prepared medium unless otherwise requested. Gluten free bun is available for \$2 upcharge. All burgers are served with seasoned fries or tots. All substitutions are a \$2 upcharge.

\$14.00		BUILD YOUR OWN BURGER		\$14.00	
Build Your Own Burger Toppings			Cheeses		
Lettuce, tomato, onion, pickle	No Charge	American, cheddar, white cheddar	+1.00		
Grilled onions, tobacco onions, onion ring, avocado	+1.00	Pepper jack, goat cheese, blue cheese, pimento cheese	+2.00		
Fried green tomato, sunny side up egg	+2.00	Sauces			
Pecan smoked bacon	+3.00	Mayo, mustard, ketchup	No Charge		
Smoked brisket, smoked bologna	+4.00	BBQ, smoked ketchup, JR’s sauce, maple sriracha, dijon mustard	+.75		
Extra CB patty	+6.00	Garlic parm aioli, aleppo pepper aioli, chipotle aioli, remoulade sauce, hot honey	+1.00		
Extra game burger patty, grilled shrimp	+8.00	Truffle aioli	+1.50		
\$17.00		HOUSE FAVORITES		\$17.00	
The Texan					
Topped with sharp cheddar, a thick onion ring filled with smoked beef brisket, finished with a sticky sweet BBQ sauce.					
The “Hatch-et”					
Topped with American cheese, pecan smoked bacon, shredded lettuce, a sunny side up egg.					
The Southern Belle					
Our special CB blend topped with a fried green tomato & pimento cheese.					
The Bacon Blue					
Our CB blend topped with tobacco onions, pecan smoked bacon and blue cheese crumbles.					
Finished with shredded lettuce, tomato, aleppo pepper aioli.					

DESSERT	
Ruby’s Homemade Banana Pudding	5.00
Basque Cheesecake with seasonal berries <i>GF</i>	6.00
<i>Ask your server about additional desserts available and whole dessert options.</i>	



THE STORY OF JR NEIGHBORS

On July 29, 1904, famed temperance movement leader Carrie Nation entered the local Neighbors Saloon yielding her signature hatchet with plans to chop up the bar and bar stools, all while preaching the dangers of alcohol and “dirty businesses!” J.R. Neighbors, the saloon keeper, took

matters into his own hands. He hit Mrs. Nation twice with a bar stool on the city street outside the saloon. Mrs. Nation was injured and attended to by area physicians. Neighbors’ stand against temperance and for freedom resulted in a \$15 fine.

