

FOOD



MENU

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SMOKED

MEAT CHOICES:



PULLED PORK



BRISKET



SMOKED CHICKEN

STARTERS

CHIPS

+SALSA \$6 **GF V** +QUESO \$8 +GUAC \$10 **GF V**
ALL 3 \$19

SMOKED WINGS

6X \$13 | 12X \$18

Premium jumbo chicken wings - Hot, or Mild – dry rubbed and hickory smoked in house. OR or Traditional Mild Wet Buffalo Sauce. Served with carrots, celery, and your choice of Ranch or Blue Cheese.

Extra Dipping Sauce \$.25

NEIGHBORS NACHOS

\$12

Tortilla chips topped with lots of cheese, chili, lettuce, tomatoes, and jalapenos. Sour cream, salsa, and guac on the side.

Add smoked meat \$4.50

MOZZARELLA STICKS

\$9

Served with marinara.

FRIED PICKLES **V**

\$9

Served with ranch.

CHICKEN TENDER BASKET

\$14.50

Breaded and fried to golden goodness. Served with your choice of side and honey mustard.

Extra Dipping Sauce \$.35

GREENS

HOUSE SALAD **GF**

\$10.50

Romaine, bacon, cucumber, diced tomato, red onion, and cheddar jack cheese.

Add smoked meat \$4

CHOPPED SALAD **GF**

\$14.50

Smoked chicken, romaine, avocado, diced tomato, cucumber, red onion, candied pecans, and cranberries.

LIL' HOUSE SALAD **GF**

\$4.50

Romaine lettuce topped with cucumber, onion, tomato, and cheddar jack blend.

Add smoked meat \$4

DRESSINGS

ranch

blue cheese

oil & vinegar

honey mustard **GF**

raspberry vinaigrette **V**

creamy balsamic vinaigrette **GF V**

orange vinaigrette

green machine

-our take on spicy ranch-

extra dressing .35cents

GF= Gluten Free | **V**= Vegan

A 20% gratuity will be added to parties of 7 or more – Please let servers know of any food allergies.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain conditions.



ENTREES

SERVED WITH A CHOICE OF SIDE

CLUB SANDWICH

\$14

Sliced turkey and ham, bacon, cheddar, lettuce, tomato, and mayo – stacked on sourdough.

TURKEY WRAP

\$13

Sliced turkey, avocado, lettuce, tomato, red onion, and mayo – wrapped tight in a spinach tortilla.

BLT

\$12

Bacon, lettuce, tomato, and mayo served on grilled sourdough.

BRISKET SANDWICH

\$14

House smoked brisket piled high on Texas toast. Served with BBQ sauce on the side.

PULLED PORK SANDWICH

\$14

House smoked pork piled high on a toasted bun, served with BBQ sauce on the side.

CUBANO SANDWICH

\$14

Cured Ham with our succulent house smoked pulled pork stacked on toasted bread and topped with melted swiss cheese, pickles, and mustard

GRILLED CHEESE

\$8

American, cheddar, and pepper jack cheese melted on buttery Texas toast.

Add ham \$2

BLACK ANGUS BURGER

\$14

7oz black angus beef (non-GMO and grain fed) served on a toasted bun with lettuce, tomato, onion, and mayo.

+Cheese **\$.50** +Avocado **\$2** +Bacon **\$2**

BLACK BEAN VEGGIE BURGER **V**

\$13

Our new black bean burger topped with smoked garlic aioli, lettuce, tomato, and onion.

Add cheese .50 (not vegan)

LOADED BAKED POTATO

\$9.50

Baked potato topped with cheese, bacon, sour cream, and chives **(not served with a side)**.

Add smoked meat \$4.50

QUESADILLA

\$14

Your choice of smoked meat with melted cheddar-jack blend on a flour tortilla. Topped with cilantro and served with sour cream, BBQ, and salsa on the side.

SIDES

\$4.50 EACH

SMOKED HORSERADISH

POTATO SALAD **V**

Russet potatoes, diced celery, onion, chives, mayo, and a hint of smoked horseradish.

LIL' HOUSE SALAD **GF V**

Romaine lettuce topped with cucumber, onion, tomato, and cheddar jack blend.

CRISPY BRUSSEL SPROUTS **V**

Tossed with rice wine vinegar, chili flakes, and chopped apples.

DIP WORTHY **GF V**

Celery, carrots, and freshly sliced cucumbers served with your choice of ranch or blue cheese.

SHOESTRING FRIES **V**

Thin cut, deep fried, and delicious! Tossed in our house made seasoning.

ROASTED BEETS **GF**

Roasted red and white beets, with candied walnuts, and feta cheese, all tossed in our house made orange vinaigrette.

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KIDS

12 and under.

Served with your choice of side.

CHICKEN TENDERS

\$6

CHEESEBURGER

\$7

CHEESE QUESADILLA

\$5

GRILLED CHEESE

\$5

SWEETS

CHEESECAKE

\$5

Locally made cheesecake with your choice of chocolate or raspberry drizzle.

DONUT HOLES

\$8

Deep fried and tossed in your choice of cinnamon sugar and powdered sugar. Served with raspberry or chocolate dipping sauce.

WARM CHOCOLATE CHOCOLATE CHIP COOKIES

\$8

3 Warm out of the oven semi sweet chocolate chip brown sugar cookies

Kick it up a notch with a half bushwacker to dip your cookies

+\$4

LATE NIGHT MENU

(Please ask your server or bartender for applicable times)

- ASK US ABOUT OUR MERCH! -

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