

CEREALS, CRUNCHY & TOASTY THINGS

Benton's Bacon Nuts & Bolts Bowl:	5
Spicy Nerdhead Biscuits: w/ tomato jam & butter	4
Holly's Candied Bacon "The Original":	6
Warm Butter Croissant: w/ butter & jam	4
Bagel: plain or everything w/ whipped cream cheese	4
Housemade Granola: oats, coconut, nuts, dried fruit	5
w/ Greek Yogurt +3 w/ 2% Milk	+1
Fruity Oatmeal: oats, fresh berries, local honey	7
w/ 2% Milk	+1

MARKET LEGENDS*

Toad in the Hole:	double cream brie & avocado relish, grilled Italian with fried eggs	8
Frog in the Ditch:	Swaggerty's sausage & Cotswold, grilled Italian with fried eggs	9.25
Power Sandwich:	egg, bacon, tomato, avocado & Sweetwater Valley cheddar (choice of bread)	11.50
Smoked Salmon:	tomatoes, cucumbers, red onion, capers, hard-cooked egg & bagel w/ whipped cream cheese	14.50
Classic Breakfast:	two eggs, Swaggerty's sausage or applewood bacon & choice of toast (wheat, italian, rye, gluten free)	8

BREAKFAST BOWLS*

Southern:	fried chicken, collards, eggs, spicy Nerdheads, chicken gravy	14
Rib Sticker:	biscuits, sausage gravy, eggs, cheddar cheese, bacon	9
Goat Cheese:	eggs, goat cheese, tomato, basil, red onion	8
Chipotle:	chipotle chicken, grits, cheddar & egg, choice salsa roja or verde	10
The Nerd:	spicy Nerdhead biscuits, gravy & eggs	7

HOLLY'S GOURMET'S MARKET

BREAKFAST/BRUNCH

FROM THE BAR

Housemade Bloody Mary	7
Love the mix? Take home a Liter!	12.95
Screwdriver/Greyhound	7
(vodka w/ OJ or fresh squeezed grapefruit juice)	
Smoky Mountain Sunrise	7
(bourbon, fresh squeezed OJ & grenadine)	
Kingston Spike	7
(gin, St. Germaine, lemon, soda & simple syrup)	
Cuba Libre	10
(rum, Mexican coca cola, lime)	
Salty Dog	7
(tequila, fresh squeezed grapefruit juice)	
Spiked Coffee	8
(Housemade Irish Cream, Grand Marnier, Kahlua, Frangelico)	
House Mimosa or Carafe	6/20

FROM THE BARISTA

Mocha, Latte, Cappuccino	4.75/5.75
Spike It!	8
Espresso, Americano, Hammerhead	3.50/4.50
Dirty Chai	5.75/6.75
Cold Brew	3.50
Bottomless House Roast	2.95
Fresh-Squeezed grapefruit, OJ, apple, & cranberry	3 / 4

SIDES 4

Swaggerty's Sausage	Applewood Bacon
Boursin Cheese Grits	Hashbrown Casserole
Corn & Black Bean Salad	Fresh Fruit or Berries
Half Avocado (2.00)	Savory Collard Greens
Roasted Cauliflower	Sliced Tomatoes

Pick 3 for 10

BURRITOS, SCRAMBLERS & OMELETTES

pick 4 items 9.75 as a burrito! 10.75
additional items or salsas .50 each

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Meats:	bacon, sausage, chicken, ham, chorizo
Cheeses:	Cotswold, cheddar, Swiss, brie, pepperjack, smoked gouda, Monterey jack
Vegetables:	artichokes, red onion, green olives, spinach, green onions, capers, mushrooms, bell peppers, jalapenos, asparagus, roasted red peppers, tomatoes

	avocado, goat cheese, pesto, feta, +1
Add	Kalamata olives, shawarma shrooms,
Premiums:	chipotle chicken, steak (+3)

BEAUTIFUL BENNIES*

poached eggs, Wolferman's english muffin & smoked paprika cream with grits, hash browns, collards or fruit

Holly's:	homemade Irish bacon & tomato jam	13
New York:	smoked salmon, tomato & avocado relish	14
Avo:	avocado, tomato & sunflower kernels on wilted spinach	13

SWEETS

w/ 100% Vermont maple syrup

Belgian Waffle:	with whipped cream	8
strawberries, blueberries, choc chips or granola		+ 2
Buttermilk		
Pancakes:	Original GM Recipe	7
strawberries, blueberries, choc chips or granola		+ 2
Bananas Foster	sliced ripe bananas	9
French Toast:	& spiced rum sauce	
Traditional:		7
Biscuit Bread		
Pudding:	daily creation, ask your server!	9

HOLLY'S GOURMET'S MARKET

MARKET CLASSICS

your choice w/ sammies: kettle chips, fruit
or featured side & pickle spear

upgrade to: hashbrown casserole, grits or collards +2

Veghead Reuben (rye):	10
savory collard greens, homemade Reuben sauce, Swiss & sauerkraut	
Sub: smoked turkey, pastrami or corned beef	11
Killer Quesadilla: steak, roasted peppers & brie w/ sour cream & choice of salsa	11
Traditional Croque Monsieur:	9
French Toast battered ham & Swiss, tomato jam	
French Broad Dip (baguette):	10
chipotle chicken, Sweetwater Valley hot jack, grilled onions, Cruze Farm ranch	
Hambright Club (hoagie):	11
smoked turkey, bacon, sambal mayo, avocado, dilled havarti, lettuce & tomato	
Smoked Salmon Egg Salad BLT (rye):	11
thinly sliced smoked Atlantic salmon, crispy bacon & housemade egg salad	
Southern Grilled Cheese (italian):	10
pimiento cheese, bacon, tomato & sweet pickles	
Croque Madame:	10
grilled ham & Swiss, dijon cream, egg	
The Dagwood (hoagie):	11
ham, turkey, pastrami, smoked gouda, bacon, lettuce & tomato	
Tuna Melt (wheat):	9
caper dill tuna, tomato, dilled havarti	
Hazel's Chicken Salad:	9
herbed poached chicken, Duke's mayo & celery, lettuce, tomato, choice of bread	

LUNCH SERVED ALL DAY

BUBBLES, WINE & BEER

House Mimosa Carafe/ Glass	20/6
Glass of House Bubbles	7
Zonin Prosecco - bottle	29
Aperol Spritz:	7
(aperol, bubbles, soda)	
French 75:	7
(gin, bubbles, lemon juice, simple syrup)	
"Fizzy":	8
(flavored Izze w/ bubbles)	
Draft Beers:	5.50
Seasonal	
Select Bottles:	
Domestic 3.50	Import 5.50

TAKE ME HOME

Quiche (Feeds 6) :	32
daily soup ~ cauliflower hummus	
8 oz. - 4.95	16 oz. - 6.95 32 oz. - 9.95
chicken salad ~ tuna salad ~ egg salad	
pimiento cheese ~ black bean & corn salad	
8 oz. - 5.95	16.oz. - 9.95 32 oz. - 15.95

WE CATER! 865-330-0123

* consuming raw or undercooked foods increases your risk for foodborne illness

SALADS

Hillbilly Wedge:	14
fried chicken, Benton's bacon, spicy pecans, green leaf wedge, tomatoes, pickled red onions, & Cruze Farm ranch	
Chipotle Chicken Taco Salad:	12
chipotle chicken, avocado, tomato, red onion, black bean & corn salad, Monterey Jack cheese, tortilla chips & Chipotle Lime Ranch	
Warm Shawarma 'Shroom:	12
shawarma mushrooms, cauliflower hummus, feta, grape tomatoes, caramelized onions, cucumber, arugula-green leaf mix & tahini	
Super Food Salad:	11
dried cranberries, candied pecans, edamame, red onion, sunflower kernels, blueberries over arugula-green leaf mix	
GM House:	10
garden vegetables, arugula-green leaf mix, choice of dressing	
Add:	+3
sliced chicken, egg salad, chicken salad, tuna salad & steak (+5)	
Dressings:	
lemon-basil vinaigrette, blue cheese, Cruze Farm ranch, Tahini, Caesar, Chipotle Lime ranch, Balsamic vinaigrette	

QUICHE & SOUP

20 Minute Cook Time, but Worth the Wait!
with cup of soup, house salad or fresh fruit

Hollyhock:	spinach, asparagus, parmesan,	11
	artichoke hearts, Monterey Jack	

Daily : ask your server!

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Daily Soups	4.50 cup	6.50 bowl
gluten free 99.75% of the time!		