

Pickle Barrel Restaurant

1012 Market St 37402-2614 · +14232661103 · Updated: Jan 14, 2026

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STARTERS 6

Stuffed Spud

Large baked russet potato packed tight with butter, sour cream, sharp cheddar cheese, green onions & bacon bits

AVAILABLE OPTIONS

\$4.00

Add Our Shredded Corned Beef For:

\$1.00

Add Chili For: \$1.00

Grilled Brie

\$8.00

Warm brie grilled with roasted garlic & pesto; served with toasted garlic sourdough

Fried Pickle Spears

\$7.00

Breaded dill pickle spears fried until crunchy & golden brown

Half Moons

\$7.00

Mozzarella deep fried with italian seasoning to fulfill your deepest desires

Mucho Nachos or Totchos

\$7.00

Choose between tortilla chips or tater tots with chili, jalapenos, onions, queso, lettuce, tomatoes, sour cream & chives

Barrel Wings

AVAILABLE OPTIONS

Choose style: Wet -or- Dry. Sauces: Teriyaki, Original BBQ, Buffalo (Mild, Medium, Hot), John Leslie's

(6): \$7.00

BBQ (Local Favorite). Served with celery, carrots, & bleu cheese or ranch for dipping

(12): \$11.00

SALADS 3

House

\$5.00

The classic. A mixture of arugula & romaine lettuce, freshly diced tomatoes, cucumber slices, cheddar & housemade croutons

Chef

\$8.00

Romaine lettuce & arugula loaded with baked ham, roasted turkey, chopped bacon, sharp cheddar, tomato, cucumber slices & housemade croutons

Yardbird

\$9.00

Arugula & romaine lettuce served with your choice of marinated chargrilled or pickle-brined fried chicken, chopped bacon, red onions, diced tomatoes, sharp cheddar & housemade croutons

ENTREES 4

Pickle-Brined Chicken Tenders

\$8.00

Chicken tenders marinated in pickle juice then deep fried served with your choice of side

Chops	\$11.00
Choose between grilled or country style fried pork chops & white gravy served with loaded mashed potatoes & fresh steamed broccoli	
Down South Shrimp	\$9.00
Hand battered shrimp paired with your choice of side, housemade cocktail & tartar sauce	
Steak	\$16.00
10 oz. ribeye chargrilled to your desired temperature served with steamed broccoli & loaded mashed potatoes	

SWEET TOOTH 4

Nooga Moon Pie	\$6.00
Chocolate moon pie deep fried to blow your mind & served with vanilla ice cream topped with chocolate drizzle	
Hand-Dipped Milkshake	\$5.00
Choose from chocolate, peanut butter, vanilla, strawberry or any combination	
Brownie Sundae	\$6.00
Vanilla ice cream paired with a gooey warm brownie & topped with chopped peanuts & chocolate drizzle	
Root Beer Float	\$4.00
A rich, creamy vanilla iceberg floating in the root beer sea. How else do we describe this?	

SANDWICHES 13

Downtowner	\$8.00
Baked ham, roasted turkey, melted swiss cheese, brown mustard & 1,000 island dressing	
Dutch Treat	\$8.00
Hot house roasted beef & turkey layered with melted mozzarella, brown mustard & 1,000 island dressing	
The Immigrant	\$8.00
This not-so-foreign blend of roasted beef & corned beef is topped with melted mozzarella, & brown mustard	
Junkyard Dog	AVAILABLE OPTIONS
An all american, all beef 1/4 lb. dog smothered with chili, cheese, slaw & condiments how you like 'em	\$5.00
	2 Dogs for: \$8.00
B.L.T.	AVAILABLE OPTIONS
Keep it classic with 6 thick bacon slices, tomato, white american cheese, mayonnaise & lettuce	\$7.00
	Try It with Arugula & Fried Green Tomato For:
	\$2.00
The Club	\$9.00
A classic double decker of baked ham, roasted turkey, american cheese, thick bacon, lettuce & sliced tomato with mayonnaise on your choice of toasted white, wheat or marbled rye	

Southwest Wrap	\$8.00
Flour tortilla stuffed with your choice of grilled chicken or our black bean patty, green salsa, sharp cheddar, lettuce, tomatoes & chipotle mayonnaise	
Philly	\$8.00
Your choice of thinly sliced seasoned grilled steak or grilled chicken alongside caramelized onions, bell peppers, & mushrooms smothered in melted white american cheese on a hoagie roll	
French Dip	\$8.00
House roasted beef & melted swiss cheese between a warm hoagie roll served with steaming au jus for dipping	
Big Cheese	\$7.00
Our famous unique blend of white american, swiss, sharp cheddar, mozzarella, hot pepper jack, arugula & tomato	
Reuben	\$9.00
Piled high corned beef, creamy swiss cheese, grandma susie's kraut, brown mustard & 1,000 Island dressing on marbled rye	
Po Boy	\$9.00
Hand battered shrimp, lettuce, diced tomato & our chipotle mayonnaise served on a hoagie roll	
Hot Chick	\$8.00
This chargrilled chicken breast has sass with pepper jack cheese, lettuce, tomato & sriracha mayonnaise	

1/2 LB. BURGERS 9

The Old Standby	\$8.00
Your comfort zone: lettuce, tomato, onions, pickles, brown mustard, & mayonnaise	
Black & Bleu	\$9.00
Blackened with spicy cajun seasonings & topped with hot pepper jack & bleu cheese crumbles, tomato, onion & chipotle mayonnaise	
Patty Melt	\$8.00
Caramelized onions & swiss cheese on grilled rye with mayonnaise	
Black Bean	\$8.00
Our housemade spicy, vegetarian patty served all the way	
Bacon Mushroom Swiss	\$9.00
You guessed it a burger with bacon, mushroom, swiss (& mayonnaise)	
Pimento Cheese	\$9.00
Thick spread of our savory pimento cheese, lettuce & tomato on a poppy seed onion roll	
Pepper Jammer	\$8.00
Our own spicy, sweet pepper jelly generously spread over cream cheese, topped with thick sliced bacon, lettuce & tomato	

The Whistle Stop

Fried green tomato paired with thick sliced bacon, arugula, cheddar & housemade lemon honey ale mustard served on a poppy seed onion roll

\$10.00

The Signature

Fried pickle chips, spicy pickled red onions, arugula, melted swiss & french onion aioli served on a poppy seed onion roll

\$9.00

SIDES10

Sidewinder Fries

\$3.00

Onion Rings

\$3.00

Fried Green Tomatoes

\$7.00

Tater Tots

\$3.00

Whole Dill Pickle

\$2.00

Housemade Kettle Chips

\$2.00

Steamed Broccoli

\$3.00

Loaded Mashed Potatoes

\$3.00

Dill Potato Salad

\$3.00

Chili

AVAILABLE OPTIONS

Bowl: \$3.00

Cup: \$5.00

COCKTAILS7

E.Z. Breezy

Pineapple rum, passion fruit rum, cranberry & pineapple juice on the rocks

\$5.50

Motorcycle Sidecar

Evan williams green label, orange liqueur, & lemon juice served straight up

\$6.50

O.D.P.

The OL' dirty pickle. Our signature martini with our dill pickle infused vodka, dry vermouth, & pickle juice

\$6.50

Whiskey Rebellion

1816 chattanooga whiskey, amaretto, lemon juice

\$5.50

Thin Lizzy

Paddy's irish whiskey & godiva chocolate liqueur

\$6.50

Cherry Bomb

Cherry vodka, sweet & sour grenadine, & red bull or Mx it up & ask us for an orange bomb

\$6.50

Pickleback

Chase the liquor of your choice with pickle juice. Don't knock it 'til you try it

\$50.00

DRAFTS 6

Bud Light

Yuengling

Highland IPA (7%)

Bell's Two Hearted Ale (7%)

Hutton & Smith Rotating Tap

Pickle Barrel Rotating Tap

DOMESTICS 9

Bud Light

Budweiser

Coors Banquet

Coors Light

Miller High Life

Miller Lite

O'Doul's (N.A.)

Pabst Blue Ribbon

Rolling Rock

16 oz. can

CIDERS ETC. 5

Angry Orchard

Strongbow Gold

Bold Rock

Woodchuck Amber

Woodchuck Granny Smith

ALES 5

Bass Ale

Boddingtons Can (Pub Ale)

Fat Tire

Newcastle (Brown)

Sierra Nevada Pale Ale

WHEATS 4

Abita Purple Haze

Blue Moon (Belgian White)

Catawba White Zombie

Shock Top (Belgian White)

STOUTS & PORTERS 5

Guinness Pub Draught Can

Mantra Japa Milk Chai Stout

Old Rasputin Imperial Stout (9%)

Samuel Smith Oatmeal Stout

Samuel Smith Taddy Porter

IPA 7

Ballast Point Sculpin (7%)

Devil's Backbone Eight Point

Dogfish Head 60 Minute

Foothills Hoppyum

Founders All Day

New Belgium Voodoo Ranger (7%)

Tenn. Brew Works Cutaway Rye

LAGERS 9

Amstel Light

Devil's Backbone Vienna Lager

Corona

Dos Equis Amber

Heineken

- Red Stripe**
- Sam Adams**
- Shiner Bock**
- Stella Artois**

WINE 4

- Old Vine Zinfandel (Red)**
- Nighthawk (Red Blend)**
- Chardonnay**
- Pinot Grigio**

NON-ALCOHOLIC 8

- Coke**
- Coke Zero**
- Sprite**
- Dr. Pepper**
- Barq's Root Beer**
- Ginger Ale**
- (UN) & Sweetened Tea**
- Coffee**