

Saloon 16

1706 Cumberland Ave · +18654375500 · Updated: Jan 14, 2026

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SALADS 3

Sheriff's Caesar	\$16.00
chopped romaine, shaved parmesan, toasted pangrattato, fried onion crisps, caesar dressing	
Saloon Cobb	\$17.00
grilled chicken, avocado, egg, bacon, cherry tomato, cowboy caviar, local greens, house vinaigrette dressing	
Strawberry Crunch	\$17.00
local greens, strawberries, avocado, candied pecans, pickled red onion, goat cheese, balsamic vinaigrette dressing	

SNACKS AND SHAREABLES 6

Cowboy Caviar	\$11.00
southern corn and bean salsa with tortilla chips	
Chips and Guac	\$14.00
avocado, cilantro, onion, lime & salt with chips	
Cheese Bings	\$14.00
Peyton's Choice mix of spicy and regular golden brown & crispy cheese curds, served with chipotle ranch & marinara	
Max, Fraz and Hawk's Wings	\$16.00
BBQ or buffalo - ranch or blue cheese; all house-made	
Pimento Cheese	\$15.00
house-made pimento cheese topped with sweet & spicy pepper jam. Served with fresh crudité & flatbread	
Loaded Fries	AVAILABLE OPTIONS
bacon, jack cheese blend & green onion, served with house-made ranch	
	\$10.00
	Add Braised Pork:
	\$6.00

MAINS 5

Saloon Sixteen Burger	AVAILABLE OPTIONS
6oz patty, smoky bacon jam, pimento cheese, fried onion crisps	
	\$17.00
	add bacon: \$2.00
Ribeye	\$33.00
9oz eye of ribeye, crispy parmesan brussels sprouts, whipped potatoes	

Buffalo Blaze Mac	\$22.00
cavatappi pasta in a velvety white cheese blend, crispy chicken cutlet, homemade buffalo sauce & ranch drizzle, topped with green onions	
Outlaw Burger	\$18.00
6 oz patty covered in taco spice, cheddar jack, grilled onions & pepps, guac, chipotle ranch	
Veggie QB Sneak	\$15.00
crispy cauliflower "wings" tossed in your choice of buffalo, BBQ or bourbon jalapeno maple glaze - ranch or blue cheese	

SANDWICHES 5

Peyton's Chicken Parm	\$24.00
crispy chicken cutlet on a toasted hoagie with garlic herb butter, rich marinara, creamy burrata, and a bright pesto drizzle	
Classic Pulled Pork	\$16.00
BBQ sauce & cole slaw on a toasted bun	
Pimento & Belly Toaster	\$17.00
seared pork belly, homemade pimento cheese, and smoky bacon jam stacked on buttery marble rye	
Frontier Po' Boy	\$17.00
*choice of blackened shrimp or braised pork, remoulade, crispy romaine, pickled cabbage, pepper jelly, rustic hoagie	
Ranchers Steak Melt	\$18.00
thin-sliced ribeye, seared to perfection, topped with roasted onions and peppers, and smothered in creamy white cheese sauce	

SWEETS 3

Marsh & Mo's Skillet Cookie	\$8.00
warm chocolate chip cookie & vanilla ice cream	
Cheesecake Audible	\$9.00
our seasonal cheesecake feature - inspired by what's fresh and in play	
Strawberry Pound Cake	\$9.00
buttery poundcake with strawberry reduction and a dollop of chantilly cream	

COCKTAILS 8

Tennessee Orange	\$13.00
house-infused vanilla vodka, orange, pineapple	
Rocky Top Mule	\$14.00
whiskey, lime, ginger beer, cassis	
The Legend of Laurel Falls	\$13.00
bourbon, lemon, honey, mint, Peychaud's bitters	
Cades Cove	\$13.00
vodka, elderflower liqueur, Cointreau, lemon, absinthe rinse	

The Summit	\$13.00
vodka, blueberry, simple, lemon, mint, soda	
Manning's Manhattan	\$14.00
rye whiskey, sweet vermouth, Cointreau, Angostura bitters	
GBO	\$13.00
tequila, Aperol, grapefruit, lime, agave	
Sunsphere Spritz	\$14.00
vodka, orange, dry curacao, prosecco, ginger beer, Angostura orange	