



Appetizers

Salmon Mousse \$10

Served on your choice of toasted bread points or cucumber coins

Hot Shrimp Dip \$10

Double baked creamy blend of cheese, shrimp & spices, served with toasted crostinis

Roasted Vegetable Crostini \$8

Arugula pesto, roasted beets, onion, carrots and kale, with goat cheese and served on toasted crostini

Warm Taleggio Fonduta \$9

Served with your choice of pita chips or Granny Smith apples

Truffled Cannelini Bean Dip \$8

Served with your choice of pita chips or vegetables

Gourmet Cheese Board market price

Chef's choice of artisan cheese, berries and jams

Charcuterie Board market price

Chef's choice of cured meats with specialty mustards and pickles

Three Tiered Cheese & Charcuterie Board market price

Chef's choice of cured meats, artisan cheese, berries, jams with specialty mustards and pickles

Salads

Mixed Greens sm\$7 lg\$10

Tossed in lemon vinaigrette with fresh tomatoes, red onion and parmesan cheese

Grilled Romaine \$9

Fresh romaine char-grilled with shaved parmesan, basil oil and crispy croutons- Topped with Caesar dressing

Classic Caesar Salad sm\$7 lg\$10

Fresh romaine, croutons and shaved parmesan tossed with Caesar dressing

Beet and Greens sm\$7 lg\$10

Mixed greens tossed in lemon vinaigrette with pickled beets and onion, fresh tomatoes, toasted nuts and goat cheese

Arugula Salad sm\$7 lg\$10

Arugula tossed in champagne vinaigrette with Kalamata olives, red onion, julienne radish, croutons and topped with Cypress Grove's Midnight Moon

add to any salad (grilled, pan-fried, or blackened): chicken or quinoa \$5 salmon or shrimp \$7

Soups

We make our soups, stews, or chilis fresh daily, please ask your server for today's selection

add your selection to your meal for \$3 cup/ \$6 large bowl

add Mixed Green or Classic Caesar salad \$4

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Please inform your server of any food allergies you may have.

☺☺☺☺☺☺☺ Sandwiches ☺☺☺☺☺☺☺

All sandwiches come with your choice of pasta salad, potato salad, or side salad

Italian sm\$8/lg\$11

Soppresata, genoa salami, capicola, fresh mozzarella, provolone, dijonnaise, giardiniera and romaine lettuce on a toasted Italian roll

Grilled Cheese sm\$4/lg\$7

Fontina, provolone, fresh mozzarella and cheddar cheese on Texas toast with a light garlic aioli

Italian Beef sm\$6/lg\$10

Thinly sliced roast beef, provolone and giardiniera with dijonnaise, served on toasted ciabatta

Chicken Panini sm\$6/lg\$10

Thinly sliced chicken breast, pancetta, brie, arugula and pickled onions, served with lemon vinaigrette on toasted ciabatta

Chicken Parmesan sm\$6/lg\$10

Pan fried chicken breast, marinara and parmesan cheese served on toasted ciabatta

☺☺☺☺☺☺☺ Entrees ☺☺☺☺☺☺☺

Hanger Steak \$22

Marinated hanger steak served over drunken collard greens and brown butter garlic mashed potatoes, topped with house-made bourbon BBQ sauce

Horseradish Encrusted Atlantic Tilapia \$19

Served over brown butter garlic mashed potatoes with roasted fall vegetables, topped with sautéed leeks and a beet reduction

Italian Pan Fried Chicken \$18

Served over Brussel sprout puree with roasted maple carrots and topped with sausage crumble

Roasted Fall Vegetables \$16

Chef selection of colorful seasonal vegetables roasted and topped with balsamic reduction and fines herbs

☺☺☺☺☺☺☺ Pastas ☺☺☺☺☺☺☺

Pappardelle Bolognese sm\$8/lg\$15

Beef, lamb and pork Bolognese, fines herbs and shaved parmesan served atop pappardelle pasta

Roasted Butternut Squash Alfredo sm\$8/lg\$15

Savory caramelized butternut squash served over a creamy alfredo pasta

Pulled Pork Mac and Cheese sm\$9/lg\$17

Tender braised pork shoulder served over creamy mac and cheese over cavatappi pasta, topped with house-made bourbon BBQ sauce

Penne ala VodKa sm\$7/lg\$13

Fresh baked Tilapia served over a creamy vodka sauce in penne pasta

Chicken Piccata sm\$8/lg\$15

Pan fried chicken, artichoke hearts, capers and asparagus served in a white wine butter sauce atop linguine pasta

ALL OF US HERE AT *inCoked* ARE VERY GLAD YOU CHOSE TO DINE WITH US TODAY.

WE WILL STRIVE TO MAKE YOUR DINING EXPERIENCE A PLEASANT ONE.

WE USE THE FRESHEST INGREDIENTS KNOXVILLE HAS TO OFFER &

ALL OF OUR DISHES ARE MADE FROM SCRATCH IN HOUSE

“Buon Appetito!”