



Starters

SMOKED *JOYCE FARMS CHICKEN* QUESADILLA 12
jack and *Sweetwater Valley cheddar*, housemade salsa, sour cream
or skip the chicken 8

HUMMUS 8
warm pita bread, carrots, celery

SPINACH ARTICHOKE CRAB DIP 11
crisp tortilla chips, parmesan

SHE CRAB SOUP 9
fresh cream, mace

CRISPY BOOM BOOM SHRIMP 13
sriracha hot chili dipping sauce

CLASSIC CHEESE NACHOS 9
loaded with gooey cheddar, spicy jalapeños, olives, tomatoes, green onions,
salsa, housemade guacamole, sour cream
step it up with smoked *Joyce Farms chicken* 13

HOUSEMADE GUACAMOLE 10
pico de gallo, queso, tortilla chips

NASHVILLE "HOT CHICKEN" TENDERS 11
fries, ranch + Buffalo blue dipping sauces

JUMBO SOFT PRETZEL 9
beer cheese + mustard sauces

GRILLED FLATBREAD 11
Joyce Farms bbq *chicken*, bacon, ranch
or Italian sausage, fontina 10

BAKED ONION SOUP 8
Gruyère cheese

BUFFALO WINGS 13
Choose humming, singing or screaming! Your choice of Buffalo blue or
cool ranch dipping sauce.

CHAMPIONS SAMPLER TOWER 39 or HALF TOWER 23
two dozen wings, housemade guacamole and salsa, crisp tortilla
chips, "hot chicken" tenders, stack of onion rings. Dipping sauces
and table reinforcements included.

Large Plates

side house or Caesar salad 6

KNOB CREEK BOURBON GLAZED PORK CHOPS 21
cheddar mashed potatoes, braised green beans

BRONZED FRESH REDFISH 27
red beans + rice, garlic spinach, herb butter

PAN SEARED FRESH MAHI MAHI 26
brown rice, English peas, asparagus, lump crab vinaigrette

BACON WRAPPED MEATLOAF 15
cheddar mashed potatoes, braised southern greens, bourbon mushroom gravy

GULF COAST BLUE CRAB RAVIOLI 23
tomatoes, spinach, parmesan, low country cream sauce

ANGUS BONE-IN RIBEYE* 29
house rub, loaded baked potato, garlic spinach, tomatoes

RICE BOWL 12 GF
brown or white rice, sweet peppers, roasted corn, onions, black beans,
avocado, housemade pico de gallo, jack cheese
grilled *Joyce Farms chicken* 16
grilled shrimp 16
chimichurri Angus New York strip steak* 19

HOUSE SMOKED *JOYCE FARMS CHICKEN* 22
red beans + rice, fried onions, braised southern greens, bbq dipping sauce
(limited supply, available after 5:00 p.m. daily)

MISO GLAZED ATLANTIC SALMON 22
lemongrass broth, baby bok choy, steamed rice

Sandwiches + Salads

NASHVILLE "HOT CHICKEN" SANDWICH 13
Joyce Farms chicken, mayo, pickles, *Provence bun*, fries, blue cheese
jalapeño cole slaw

JOYCE FARMS CHICKEN SANDWICH 13
provolone, portabella mushrooms, basil aioli, *Provence brioche bun*, fries

GRILLED TURKEY BURGER 12
pepperjack, housemade guacamole, lettuce, tomato, wheat bun, fresh fruit

PRIME RIB CHEESESTEAK 15
provolone, peppers, onions, horseradish cream, fries

SOUTHEAST FAMILY FARMS DRY AGED ANGUS BURGER* 13
Sweetwater Valley cheddar, *Benton's* bacon, fries

CLASSIC CLUB SANDWICH 12
applewood bacon, hickory smoked turkey, lettuce, tomato, toasted white, fries

JORGE'S BAJA FISH TACOS 14
grilled mahi mahi, shredded cabbage, housemade salsa, lime-ranch dressing,
tortilla chips

SESAME CHICKEN SALAD 14
mandarin oranges, cilantro, walnuts, grilled *Joyce Farms chicken*, avocado,
flatbread

BLACK AND BLUE SALAD 16 GF
bibb lettuce, artichoke hearts, eggs, *Benton's* bacon, peppercorn blue cheese
dressing, blue cheese crumbles, Angus New York strip steak*

CAESAR SALAD 8
romaine, croutons, caesar dressing, parmesan
grilled *Joyce Farms chicken* 13
grilled shrimp 15
Atlantic salmon 15

ATLANTIC SALMON COBB SALAD 15
kitchen tossed, tomatoes, applewood bacon, avocado, eggs, blue cheese
crumbles, ranch dressing
grilled *Joyce Farms chicken* 13

GRILLED CHICKEN GREEK SALAD 14
kalamata olives, tomatoes, green peppers, red onion, pepperoncini peppers,
crumbled feta, capers, housemade vinaigrette

Sweets

CLASSIC KEY LIME PIE 7
hand whipped cream

WARM ROCKY ROAD *CHRISTIE COOKIE* ICE CREAM SUNDAE 9

JACK DANIEL'S CHOCOLATE CHIP CAKE 8

FRENCH CONFECTION'S RED VELVET CAKE 7
cream cheese icing

HÄAGEN-DAZS ICE CREAM 3 each scoop
Christie cookie garnish
Choose from: chocolate, vanilla, strawberry

LEGATO GELATO 4 each scoop
Choose from: lemon, hazelnut, bourbon vanilla

Champions Local Favorite

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal. We are happy to modify any of our dishes to your satisfaction.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *These items can be cooked to order.
An 18% gratuity will be added to parties of 7 or more and distributed in its entirety to the staff.
GF: Items are made gluten-friendly. Locally sourced. Regional flavor. Housemade ingredients.

Beer

BOTTLED

Amstel Light	6.50
Anchor Steam	6.50
Angry Orchard Hard Cider	6
Bass Ale	6.50
Beck's Lager	6
Blue Moon	6
Budweiser	5.50
Bud Light	5.50
Coors Light	5.50
Corona Extra	6.50
Corona Light	6.50
Dixie	6.50
Dos Equis Lager	6.50
Foster's Lager Oil Can	6.50
Guinness	6.50
Hap & Harry's Tennessee Lager (L)	6
Heineken	6.50
Heineken Light	6.50
Killian's Red	5.50

BOTTLED

Michelob Ultra	5.50
Miller Genuine Draft	5.50
Miller Lite	5.50
Newcastle Brown Ale	6.50
O'Doul's (non-alcoholic)	5.50
Paulaner Hefe-Weizen	6.50
Pilsner Urquell	6.50
Red Stripe	6.50
Rolling Rock	5.50
Samuel Adams Boston Lager	6
Samuel Adams Light	6
Sierra Nevada Pale Ale	6
Stella Artois	6.50
TN Brew Works Extra Easy (L)	6.50
TN Brew Works Southern WIT (L)	6.50
Yazoo Dos Perros (L)	6.50
Yazoo Hefeweizen (L)	6.50
Yazoo Pale Ale (L)	6.50
Yuengling Lager	5.50

DRAFT

Black Abbey Selection (L)	16 OZ.	22 OZ.
Blackstone Porter (L)	6.75	8
Blue Moon Belgium Ale	6.25	7.50
Bud Light Lager	6.25	7.50
Bud Light Lager	5.75	7
Czann's Pale Ale (L)	6.25	7.50
Guinness Porter	6.75	8
Yazoo Gerst Haus Amber (L)	6.75	8
Goose Island IPA	6.25	7.50
Jackalope Thunder Ann Pale Ale (L)	6.25	7.50
Mill Creek Landmark Lager (L)	6.25	7.50
Samuel Adams Seasonal	6.25	7.50
Server's Monthly Selection (L)	6.25	7.50
Stella Artois Lager	6.75	8
TN Brew Works Cutaway IPA (L)	6.75	8
Tiny Bomb Pilsner (L)	6.75	8
Yazoo Dos Perros Mexican Amber Ale (L)	6.75	8
Local Beer Flight, choose four (L)	6.75	

(L) = Locally Brewed

Champions Cocktails

STRAWBERRY MOJITO 10
Bacardi Superior Rum, mint,
lemon-lime soda

CHAMPIONS BLOODY MARY 9
Absolut Peppar, chipotle

STRAWBERRY LEMONADE 3
handcrafted over ice
(non-alcoholic)

CHAMPIONS HAND SELECTED
SINGLE BARREL, BARREL STRENGTH
KNOB CREEK RESERVE
125.6 Proof
Old Fashioned 14
Manhattan 16
Rocks "Ice Ball" 14

OLD FASHIONED
Bulleit Straight Rye, Spicy, Oak 13
Knob Creek, Smoked Maple 14
Booker's, Straight from the Barrel 15

SMALL BATCH FLIGHT 18
Basil Hayden, Baker's, Booker's

THE GRAIN FLIGHT 16
Woodford Reserve, Makers 46,
Knob Creek

MANHATTAN
Makers 46, Bold, Complex 15
Basil Hayden, Soft, Spicy 16
Buffalo Trace, Rich Vanilla, Toffee 13

Wines

SPARKLING

La Marca, Extra Dry, Prosecco, Veneto, Italy, NV	GLASS 12	BOTTLE 45
Segura Viudas, Brut, Cava, "Aria Estate", San Sadurni d'Anoia, Spain, NV	10	37
Mumm Napa, Brut, "Prestige", Napa Valley, California, NV		47
Moët & Chandon, Brut, "Impérial", Champagne, France, NV		75
Veuve Clicquot, Brut, "Yellow Label", Champagne, France, NV		129

BLUSH

Beringer, White Zinfandel, California	GLASS 8	BOTTLE 27
Anew, Rose, Columbia Valley, Washington		30

WHITES

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	GLASS 9	BOTTLE 30
Nine Vines, Moscato, South Australia	9	34
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy	12	43
Meridian Vineyards, Pinot Grigio, California	9	30
Brancott, Sauvignon Blanc, Marlborough, New Zealand	10	37
Provenance Vineyards, Sauvignon Blanc, Rutherford, California		42
Meridian Vineyards, Chardonnay, California	9	30
Terra "d" Oro, Chenin Blanc Viognier, Clarksburg, California	9	30
Arrington, Chardonnay, Arrington, Tennessee		48
Chateau St. Jean, Chardonnay, North Coast, California	11	38
Taken Wine Company, Chardonnay, "Complicated", Sonoma County, California		70
St. Supéry, Chardonnay, Oak Free, Napa Valley, California		44
Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, California	14	49
Cakebread Cellars, Chardonnay, Napa Valley, California		90
Rombauer, Chardonnay, Carneros, California		89

REDS

Arrington, Sangiovese, Red Fox Red, Arrington, Tennessee (Kix Brooks of "Brooks & Dunn" Winery)	GLASS 14	BOTTLE 52
Rancho Zabaco, Zinfandel, "Heritage Vines", California	11	40
Trinity Oaks Vineyards, Pinot Noir, California	9	30
La Crema, Pinot Noir, Sonoma Coast, California	15	55
Mark West, Pinot Noir, California		35
Kim Crawford, Pinot Noir, Marlborough, New Zealand		52
Ponzi, Pinot Noir, "Travola", Willamette Valley, Oregon		69
Avalon, Cabernet Sauvignon, California	9	30
Alamos, Malbec, Mendoza, Argentina	9	32
Meridian Vineyards, Merlot, California	9	30
St. Francis Vineyards, Merlot, Sonoma County, California	15	58
Estancia, Cabernet Sauvignon, Paso Robles, California		38
Rutherford Hill, Merlot, Napa Valley, California		80
Roots Run Deep, Merlot, "Educated Guess", Napa Valley California		68
Aquinas, Cabernet Sauvignon, Napa Valley, California	10	38
Swanson, Merlot, Oakville, California		80
Vina Montes, Cabernet Sauvignon, "Alpha Apalta Vineyard", Colchagua Valley, Central Valley Chile		56
Columbia Crest, H3, Cabernet Sauvignon, Horse Haven Hills, Washington		31
Austin Hope, Red Blend, "Troublemaker", Paso Robles, California		49
Meridian Vineyards, Cabernet Sauvignon, California	9	30
Franciscan, Cabernet Sauvignon, Napa Valley, California	15	55
Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California		60
Jordan, Cabernet Sauvignon, Alexander Valley, California		110



Champions Local Favorite

We are proud to support local businesses whenever possible. We would like to thank and acknowledge:

Yazoo Brewery, Wiseacre Brewing Company, Jackalope Brewery, Blackstone Brewery, Prichard's Distillery, Jack Daniel's Distillery, Arrington Vineyards, Mill Creek Brewery, Czann's Brewery, Black Abbey Brewing Co., Tennessee Brew Works, Benton's Smokehouse, Alfresco Pasta, Provence Bakery, Christie Cookies, Legato Gelato, Southeast Family Farms, Joyce Farms and Sweetwater Valley Farm.